



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2017 OAKDENE CHARDONNAY



Appearance

Bright straw in colour.

Bouquet

Lifted bouquet of white peach, pear and citrus notes.

Palate

Bright and fresh mid palate, displaying lemon and stone fruit notes, subtle oak characters, refreshing acidity and a long finish.

Conclusion

Enjoy now or cellar for 2 to 6 years.

Technical Analysis

Vineyard Location

Drysdale, Bellarine Peninsula, Geelong, Victoria, Australia

Climate

Maritime climate moderated by Bass Strait to the south, the Rip at Port Phillip Heads to the east, Swan Bay and Port Phillip bay to the North, and the Barwon River to the west.

Soils

Moderate draining loam over a clay loam subsoil

Trellis style

Vertical shoot positioning (VSP)

Clones

I10V1, 76, 95

Vines Planted

1995, 2000

Yield

2.1 tonnes per acre

Case Production

503 dozen

Fermentation

Chardonnay was destemmed and pressed to barrel for fermentation. Then matured in French oak barriques (10% new) for 10 months, fined, filtered and bottled in February 2018.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.2% v/v

Oakdene Wines Pty Ltd
255 Grubb Road,
Wallington, Victoria, 3222
ABN: 50111174013

Tel: (03) 5256 3886
Fax: (03) 5256 3881
Email: info@oakdene.com.au
www.oakdene.com.au