



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2017 OAKDENE 'JESSICA' SAUVIGNON



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#### Appearance

Pale straw with a green tinge

#### Bouquet

Restrained bouquet of tropical fruits with citrus overtones and subtle nutty aromas derived from barrel fermentation.

#### Palate

Abundant guava and white peach, vanilla and a mineral edge, with oak adding texture to the mid palate. Acidity adding precision, focus and length.

#### Conclusion

Enjoy now, or cellar for the next 4 years, to gain mid palate weight and complexity.

#### Technical Analysis

##### Vineyard Location

Wallington, Bellarine Peninsula, Geelong, Victoria, Australia  
Latitude -38.233674 Longitude 144.540137

##### 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

F4V6

##### Vines Planted

2002

##### Yield

2.9 tonnes per acre

##### Case Production

368 dozen

##### Fermentation

Sauvignon Blanc was crushed and run to barrel and inoculated with yeast, fermentation then took place over 10 days. The yeast lees were stirred regularly over the next 8 months while maturing in French oak barriques (15% new), prior to bottling in December 2017.

##### Winemakers Robin Brockett, Marcus Holt

12.8 % w/v