



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2017 OAKDENE KRISTEN BLANC DE BLANCS



#### Appearance

Bright straw in colour.

#### Bouquet

Lifted citrus driven nose with floral notes, leading to yeast driven characters.

#### Palate

Fine persistent mousse, pithy green apple notes. Fine creamy mid palate texture with a slight phenolic grip, leading to a very fine, long and intense acid driven finish.

#### Conclusion

A dry aperitif style, to be enjoyed chilled with or without food.

#### Technical Analysis

##### Vineyard Location

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)

##### Varieties

Chardonnay 100%

##### Vines Planted

2001

##### Fermentation

Fruit was harvested early to retain acidity and allow long term aging on yeast lees. The wine is a dry (or brut) style made from 100% Chardonnay made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 34 months before hand riddling, disgorging, corking and finished with a measured dosage (still wine and sugar addition) to balance the wine and fill out the palate.

**Tiraged** December 2017

**Disgorged** November 2020

**Alcohol** 12.1% v/v

**Residual Sugar in the dosage** 2 grams per litre  
**Case Production** 252 dozen

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