



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2017 OAKDENE 'LIZ'S' CHARDONNAY



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Appearance

Bright straw yellow.

Bouquet

Complex bouquet, with notes of pear, white peach, and barley sugar with barrel ferment characters.

Palate

Fresh and bright, with a generous mid palate weight, and a creamy texture, ripe white peach, oatmeal and pear balanced by citrus acidity and cedar spiced - oak finish.

Conclusion

Enjoy now with food or cellar for 4 to 8 years.

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

I10V1

Vines Planted

2001

Yield

2.4 tonnes per acre

Case Production

496 cases

Fermentation

Hand harvested Chardonnay was pressed and transferred to barrel for fermentation using wild yeast. Post ferment lees stirring was conducted on a fortnightly basis. The wine underwent partial (15%) malolactic fermentation, and was matured in French oak barriques (30% new) for 10 months prior to bottling in February 2018.

Winemaker Robin Brockett, Marcus Holt

Alcohol 12.8% v/v