



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2017 OAKDENE YVETTE SPARKLING



#### Appearance

Light salmon tinge

#### Bouquet

Bright nose of lifted citrus notes, honeysuckle, and red apple aromas, followed by sauvory biscuity yeast derived notes.

#### Palate

Delicate fine mousse, with nice texture, balanced by fresh acidity and fruit pith and zest providing length and a brisk finish.

#### Conclusion

A dry aperitif style, to be enjoyed now or over the next few years.

#### 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

Pinot Noir 60%, Chardonnay 40%

##### 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 60/40 blend of Pinot Noir and 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 50 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

February 2022

Alcohol 12.2% v/v

Residual Sugar in the dosage 8 grams per litre

Case Production 250 dozen

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