



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2018 OAKDENE BERNARD'S CABERNETS



Appearance

Mid ruby in colour

Bouquet

Complex aromas of aromas of blood plum, lilac florals, red currant, rose water and cedar oak.

Palate

Mid-weighted palate, dominated by juicy red and black fruit notes, and a refreshing tobacco leaf edge. Balanced by a firm but fine tannin backbone, fresh acidity, and elegant, classic, bright red fruit characters.

Conclusion

Drink now or cellar for 5 to 12 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)

Blend & Clones

63% Merlot Q45-14, 8R
23% Cabernet Franc 1334
14% Cabernet Sauvignon CW44

Yield

2.4 tonnes per acre

Vines Planted

2008

Case Production

835 cases

Fermentation

Hand harvested fruit was destemmed, crushed then soaked for 5 days prior to fermentation using wild yeast in small open vats peaking at 28 degrees C with 7 days maceration on skins post ferment. Pressed to barrel for malolactic fermentation, and matured in French oak barriques (30% new) for 16 months, and bottled in August 2019.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.1% v/v

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