



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2018 OAKDENE CHARDONNAY



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Appearance

Bright straw in colour.

Bouquet

Complex bouquet of stone fruit, pear and citrus notes.

Palate

Bright and juicy mid palate, displaying lemon and white peach notes. Subtle barrel ferment characters, assisting mouthfeel and texture leading to refreshing acidity and flavour driving to the finish.

Conclusion

Enjoy now or cellar for 2 to 6 years.

Technical Analysis

Vineyard Location

Drysdale, Bellarine Peninsula, Geelong, Victoria, Australia

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, 76, 95

Vines Planted

1995, 2000

Yield

2.0 tonnes per acre

Case Production

400 dozen

Fermentation

Chardonnay was destemmed and pressed to barrel for fermentation. Then matured in French oak barriques (10% new) for 10 months, fined, filtered and bottled in February 2019.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.3% v/v