



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2018 OAKDENE LATE HARVEST RIESLING



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#### Appearance

Pale gold with a green tinge.

#### Bouquet

Fresh lifted nose reminiscent of sweet citrus, flowers and spice.

#### Palate

The palate is light, succulent and sweet, balanced by bracing acidity to give it a sherbet zesty finish.

#### Conclusion

Great with dessert or cheeses. Drink now to 2023

#### 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

Geisenheim 198

##### Vines Planted

1982

##### Yield

2.1 tonnes per acre

##### Case Production

125 cases

##### Fermentation

Late harvested Riesling was pressed into stainless steel tank for fermentation at 12 degrees C for 5 days, then chilled down to stop the process and retain sweetness. The wine was then fined, filtered and bottled early to retain fresh fruit driven characters, residual sugar and balancing acidity. Bottled June 2018

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 8.5% v/v

**Residual Sugar** 130 g/L