



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2018 OAKDENE 'LY LY' PINOT GRIS



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#### Appearance

Pale bronze/salmon in colour

#### Bouquet

Lifted bouquet of ginger spice, guava and tropical fruits, with mineral notes and gentle barrel ferment influence.

#### Palate

The palate is intense, crisp and juicy, with rich, ripe fruit notes, spice and a soft textural edge, lively acidity and a persistent finish.

#### Conclusion

Enjoy now, or cellar for the next 4 years, to gain mid palate weight and complexity.

#### 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

D1V6

##### Vines Planted

2008

##### Yield

2.3 tonnes per acre

##### Case Production

487 cases

##### Fermentation

Pinot Gris was crushed and run to barrel and inoculated with yeast, fermentation then took place over 10 days. The yeast lees were stirred regularly over the next 8 months while maturing in French oak barriques (15% new), prior to bottling in January 2019.

**Alcohol 13.4% v/v**

**Winemaker Robin Brockett, Marcus Holt**