



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2018 OAKDENE 'PETA'S' PINOT NOIR



Oakdene Wines Pty Ltd
255 Grubb Road,
Wallington, Victoria, 3222
ABN: 50111174013

Tel: (03) 5256 3886
Fax: (03) 5256 3881
Email: info@oakdene.com.au
www.oakdene.com.au

Appearance

Garnet in colour with a deep hue

Bouquet

A lifted bouquet of red fruit notes, cherry, plum and spicy notes.

Palate

Rich and textured mid-palate dominated by cherry and dark plum notes. French oak and whole bunches adding a savory element to the wine, which is complimented by the regions earthy characters. Excellent fruit weight balanced by firm acidity and fine ripe tannins.

Conclusion

Enjoy now with food or cellar for the next 5 to 10 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)

Clones

MV6, 114, 115, 777

Vines Planted

2001

Yield

2.6 tonnes per acre

Case Production

740 cases

Fermentation

Hand harvested fruit was destemmed, with 20% included as whole bunches, then with 8 – 10 days maceration on skins fermentation was started using wild yeast in a small open vat for 6 days reaching 30 degrees. The wine was pressed to barrel for malolactic fermentation was matured in 225 litre French oak barriques (30% new) for 12 months prior to bottling in February 2019.

Winemakers Robin Brockett, Marcus Holt

Alcohol 13.7% v/v