



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2018 OAKDENE SHIRAZ



Appearance

Deep garnet.

Bouquet

Bright lifted savoury bouquet of, dark plummy fruit and black olive.

Palate

Fine savoury palate driven by red, purple and black fruits. White pepper and spice. Medium bodied, fine tannin and balanced acidity.

Conclusion

Drink now or over the next 2 to 8 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

PT23

Vines Planted

2000

Yield

2.6 tonnes per acre

Case Production

999 dozen

Fermentation

Shiraz was destemmed, and then fermented in small open vats. Pressed to barrel for malolactic fermentation and matured in French oak barriques (10% new) for 11 months, then bottled in February 2019.

Winemaker Robin Brockett, Marcus Holt

Alcohol 14.1% v/v

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