



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2019 OAKDENE 'JESSICA' SAUVIGNON



Oakdene Wines Pty Ltd  
255 Grubb Road,  
Wallington, Victoria, 3222  
ABN: 50 111 174 013

Tel: (03) 5256 3886  
Fax: (03) 5256 3881  
email: [info@oakdene.com.au](mailto:info@oakdene.com.au)  
[www.oakdene.com.au](http://www.oakdene.com.au)

#### Appearance

Pale straw with a green tinge

#### Bouquet

Lifted bouquet of lemon rind, lime and green apple with barrel fermentation restraining the herbaceous character of the fruit.

#### Palate

Abundant guava, mango skin, and a mineral edge, with oak adding texture to the mid palate. Crunchy acidity adding precision, focus and length.

#### 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

F4V6

##### Vines Planted

2002

##### Yield

2.2 tonnes per acre

##### Case Production

384 dozen

##### Fermentation

Sauvignon Blanc 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 December 2019.

##### Winemakers Robin Brockett, Marcus Holt

12.7 % w/v