



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2019 OAKDENE LATE HARVEST RIESLING



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Appearance

Pale gold with a green tinge.

Bouquet

Fresh aromatic nose reminiscent of ripe citrus, lifted florals and spice.

Palate

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

Conclusion

Enjoy over the next 2 to 6 years with desserts and cheeses.

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

2.6 tonnes per acre

Case Production

221 dozen

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 August 2019

Winemaker Robin Brockett, Marcus Holt

Alcohol 7.5% v/v

Residual Sugar 135 g/L