



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2019 OAKDENE PINOT GRIGIO



#### Appearance

Pale straw with a pink tinge.

#### Bouquet

Lifted bouquet of nashi pear, apple blossom and citrus.

#### Palate

Citrus and pear driving the mid palate, balanced by racy acidity, a mineral backbone, and a long dry finish.

#### Conclusion

Harvested early to retain natural acidity, producing a dry, fruit driven wine, best consumed over the next few 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

D1V6

##### Vines Planted

2008

##### Yield

2.9 tonnes per acre

##### Case Production

790 cases

##### Fermentation

Hand harvested Pinot Gris was crushed and pressed into stainless steel tank. Fermented at 13 degrees C for 14 days, with lees contact post ferment for 3 months, then fined, filtered and bottled in October 2019 to retain fresh fruit driven characters of the variety.

**Alcohol 12.1% v/v**

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