



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2019 OAKDENE ROSE



Appearance

Pale salmon in colour.

Bouquet

Lifted bouquet of fresh fruits, strawberry, raspberry and cherry.

Palate

Bright fruit-driven palate of strawberry and under-ripe plum notes, balanced by a savoury backbone, and firm acidity freshening the finish.

Conclusion

Best consumed young while expressing the fresh fruit driven characters of the variety.

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)

Varieties

Cabernet Sauvignon
Shiraz
Merlot
Cabernet Franc

Vines Planted

2017

Yield

2.6 tonnes per acre

Case Production

379 dozen

Fermentation

Hand harvested fruit was whole bunch pressed into stainless steel tank, with minimal skin contact. Then fermented at 13 degrees C for 14 days, with lees contact post ferment for 3 months, then fined, filtered and bottled in August 2019, retaining fresh fruit driven characters and firm acidity.

Oak use none

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.7% v/v

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