



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2019 OAKDENE SHIRAZ



Appearance

Vibrant medium purple hue.

Bouquet

Intense aromas of dark savoury fruit, black licorice and spice.

Palate

Full, yet medium weight palate driven by red, purple, and black fruits. White pepper and exotic spice, approachable structure and persistence.

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, Bests

Vines Planted

2000, 2017

Yield

2.9 tonnes per acre

Case Production

1100 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 2020.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.2% v/v

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