



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2020 OAKDENE CHARDONNAY



#### Appearance

Pale straw in colour.

#### Bouquet

Fresh bouquet of nashi pear and white nectarine, with subtle barrel ferment notes.

#### Palate

Very fine, displaying grapefruit and floral notes, leading to subtle oak characters. Good mid palate weight with a fine line of acidity strung throughout, adding length and texture.

#### Conclusion

Enjoy now or cellar for 2 to 6 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

I10V1, 76, 95

##### Vines Planted

1995, 2000

##### Yield

1.6 tonnes per acre

##### Case Production

425 dozen

##### Fermentation

Chardonnay was destemmed and pressed to barrel for fermentation. Then matured in French oak barriques (10% new) for 10 months, fined, filtered and bottled in February 2021.

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 12.8% 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](mailto:info@oakdene.com.au)  
[www.oakdene.com.au](http://www.oakdene.com.au)