



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2020 OAKDENE KRISTEN BLANC DE BLANCS



Appearance

Bright straw in colour.

Bouquet

Grapefruit, stone fruit, lifted brioche and yeast aged characters.

Palate

Fine persistent mousse, granny smith apple and citrus. Creamy mid palate texture, taut acidity adding drive and length to the palate.

Conclusion

A dry aperitif style, to be enjoyed chilled with or without food.

Technical Analysis

Vineyard Location

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)

Varieties

Chardonnay 100%

Vines Planted

2001

Fermentation

Fruit was harvested early to retain acidity and allow long term aging on yeast lees. The wine is a dry (or brut) style made from 100% Chardonnay made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 3.8 years before hand riddling, disgorging, corking and finished with a measured dosage (still wine and sugar addition) to balance the wine and fill out the palate.

Tiraged 20th January 2021

Disgorged 7th November 2024

Alcohol 11.1% v/v

Residual Sugar in the dosage 2 grams per litre
Case Production 248 dozen

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