



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2020 OAKDENE MATILDA BLANC DE NOIRS



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

Appearance

Pale salmon colour.

Bouquet

Lifted nose of subtle red fruits and apple peel, balanced by fresh yeast aged characters.

Palate

Good drive and persistence, chalky texture, and savory red berry influence, fuller style, yet balanced by firm acidity and a long, dry finish.

Conclusion

A dry aperitif style, to be enjoyed with food over the next few years.

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

Pinot Noir 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% Pinot Noir 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 11.2% v/v

Residual Sugar in the dosage 3 grams per litre

Case Production 242 dozen