



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2020 OAKDENE PINOT NOIR



Appearance

Pale garnet with a bright hue.

Bouquet

Perfumed bouquet dark plum, with hints of violet and sage.

Palate

Good intensity, with dark fruit notes, woody herbs and earth lead to abundant savoury/spicy characters. Subtle French oak and the earthy notes are balanced by fresh acidity and fine slightly sappy tannin firming up the finish.

Conclusion

Enjoy now or over the next 2 to 6 years.

Technical Analysis

Vineyard Location

Mannerim, 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

MV6, 114, 115, 777

Vines Planted

1995, 2017

Yield

2.6 tonnes per acre

Case Production

1000 dozen

Fermentation

Hand harvested fruit was destemmed, then fermented in small open-top pots, then pressed to barrel for malolactic fermentation and matured in French oak barriques (10% new) for 11 months prior to bottling in February 2021.

Winemaker Robin Brockett, Marcus Holt

Alcohol 12.7% v/v

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