



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2020 OAKDENE YVETTE SPARKLING



Appearance

Very pale straw with a salmon tinge

Bouquet

Lifted yeast driven nose, with bready notes, apple peel, and citrus aromas.

Palate

Very fine and persistent mousse, lifted mandarin rind and unripe red apple. Yeast developed texture and acid crunch, providing length and a long cleansing finish.

Conclusion

A dry aperitif style, to be enjoyed now with or without food or 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 50% Chardonnay 50%

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 a blend of Pinot Noir and 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 11.3% v/v

Residual Sugar in the dosage 2.5 grams per litre

Case Production 227 dozen

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