

TASTING NOTE

2021 OAKDENE 'LY LY' PINOT GRIS



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Appearance

Pale straw.

Bouquet

Lifted aromas of apple blossom, green pear and honeysuckle.

Palate

Fresh fruit driving the palate, crisp and juicy, with bitter almond, spiced apple fruit notes, a hint of oak adding complexity, lively acidity, and a persistent finish.

Conclusion

Enjoy now, or cellar for the next 4 years.

Technical Analysis Vineyard Location

Wallington, 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)

Clones Vines Planted

D1V6 2008

Yield Case Production

2.2 tonnes per acre 577 dozen

Fermentation

Pinot Gris was crushed and run to barrel and inoculated with yeast, fermentation then took place over 10 days. The yeast lees were stirred regularly over the next 8 months while maturing in French oak barriques (15% new), prior to bottling in December 2021.

Alcohol 13.2% v/v

Winemaker Robin Brockett, Marcus Holt