



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2021 OAKDENE PINOT GRIGIO



Appearance

Pale straw with a faint pink tinge.

Bouquet

Lifted bouquet of nashi pear, apple pie and cinnamon.

Palate

Citrus rind and ripe pear driving the mid palate, balanced by racy acidity, a mineral backbone, and a long dry finish.

Conclusion

Harvested early to retain natural acidity, producing a dry, fruit driven wine, best consumed over the next few 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

D1V6

Vines Planted

2017

Yield

2.1 tonnes per acre

Case Production

672 cases

Fermentation

Hand harvested Pinot Gris was crushed and pressed into stainless steel tank. Fermented at 13 degrees C for 14 days, with lees contact post ferment for 3 months, then fined, filtered and bottled in October 2021 to retain fresh fruit driven characters of the variety.

Alcohol 13.1% v/v

Winemaker Robin Brockett, Marcus Holt

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