



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2021 OAKDENE FIELD BLEND



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

Bright magenta in colour

Bouquet

Highly perfumed bouquet of red cherry, dried cranberry and spice.

Palate

Light bodied and fresh, with acidity and fruit driving the palate. Red cherry, raspberry, soft pippy tannin, and spice to close.

Conclusion

Enjoy now or cellar for 2 to 4 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

Shiraz PT23
Pinot Noir MV6, 777

Vines Planted

2017

Yield

1.9 tonnes per acre

Case Production

200 dozen

Fermentation

The Shiraz component (80%) was destemmed, and then fermented in small open vats using cultured yeast, then press off early to tank to maintain fruit and a softer tannin profile. The Pinot Noir component (20%) was destemmed, and then fermented in small open vats using cultured yeast, then pressed to barrel for malolactic fermentation, and matured in French oak barriques (10% new) for 8 months. The wine was then blended and bottled unfined in November 2021.

Winemaker Robin Brockett, Marcus Holt

Alcohol 12.8% v/v