



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2021 OAKDENE RIESLING



#### Appearance

Bright straw green

#### Bouquet

Bright lifted bouquet of lemon pulp, lime and grapefruit.

#### Palate

Fresh, very dry palate of citrus and mineral notes, slatey acidity adding texture and length.

#### Conclusion

Enjoy now with food or cellar over the next 4 to 10 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

Geisenheim

##### Vines Planted

2018

##### Yield

1 tonne per acre

##### Case Production

106 cases

##### Fermentation

Hand harvested Riesling was whole bunch 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 early to retain fresh fruit driven characters. Bottled September 2021

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 11.4% v/v

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