



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2023 OAKDENE CABERNET FRANC



Appearance

Deep ruby in colour

Bouquet

Complex aromas of aromas of red currants, lilac florals, leafy notes and coffee grinds.

Palate

Light to medium bodied, bright red and blue fruit, dried flowers and leafy undertones. Fine tannin, and lifted acidity add texture and freshness, driving the fruit and add length to the palate.

Conclusion

Drink now or cellar for 4 to 8 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

Cabernet Franc 1334

Vines Planted

2008

Yield

2.2 tonnes per acre

Case Production

110 dozen

Fermentation

Hand harvested fruit was destemmed, crushed then soaked for 5 days prior to fermentation using wild yeast in small open vats peaking at 28 degrees C with 7 days maceration on skins post ferment. Pressed to barrel for malolactic fermentation, and matured in new and seasoned French oak barriques for 12 months then bottled in February 2024.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.2% v/v

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