



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2023 OAKDENE 'PETA'S' PINOT NOIR



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#### Appearance

Deep bright garnet in colour.

#### Bouquet

Intense bouquet of ripe red and blue fruits, spicy lift and sappy notes.

#### Palate

Generous mid-palate with blue fruits, dark plum and earthy notes. The warmer growing conditions are expressed through ample fruit weight and firm and ripe tannin, spicy whole bunch characters, bright acidity and integrated French oak offer balance and length.

#### Conclusion

Enjoy now with food or cellar for the next 5 to 10 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

MV6, 114, 115, 777

##### Vines Planted

2001

##### Yield

2.0 tonnes per acre

##### Case Production

271 dozen

##### Fermentation

Hand harvested fruit was destemmed, with 20% included as whole bunches, then with 8 – 10 days maceration on skins fermentation was started using wild yeast in a small open vat for 6 days reaching 30 degrees. The wine was pressed to barrel for malolactic fermentation was matured in 225 litre French oak barriques (30% new) for 12 months prior to bottling in February 2024.

**Winemakers** Robin Brockett, Marcus Holt

**Alcohol** 12.7 % v/v