



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2023 OAKDENE SHIRAZ



#### Appearance

Bright medium garnet.

#### Bouquet

Ripe dark aromas of blue/black fruit lead to spice and peppercorn notes.

#### Palate

Ripe and juicy palate, with pippy tannins and subtle oak in the background. Cool climate in character, will age in the short term but offers great early drinking appeal.

#### Conclusion

Drink now or over the next 2 to 8 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

PT23, Bests

##### Vines Planted

2017

##### Yield

2.2 tonnes per acre

##### Case Production

1400 dozen

##### Fermentation

Shiraz was destemmed, and then fermented in small open vats. Pressed to barrel for malolactic fermentation and matured in French oak barriques (10% new) for 11 months, then bottled in February 2023.

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 13.1% v/v

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](mailto:info@oakdene.com.au)  
[www.oakdene.com.au](http://www.oakdene.com.au)