



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE CHARDONNAY



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Appearance

Bright pale straw.

Bouquet

Lifted bouquet of nectarine, citrus and almond meal notes.

Palate

Fruit forward lift of white stone fruit and floral notes, leading to barrel ferment characters and subtle oak notes. Fresh acidity adds length and persistence to the finish.

Conclusion

Enjoy now or cellar for 2 to 6 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

I10V1, 76, 95

Vines Planted

2017

Yield

2.2 tonnes per acre

Case Production

633 dozen

Fermentation

Chardonnay was destemmed and pressed to barrel for fermentation. Then matured in French oak barriques (10% new) for 10 months, fined, filtered and bottled in November 2024.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.2% v/v