



# OAKDENE

BELLARINE PENINSULA, GEELONG

## TASTING NOTE

### 2024 OAKDENE 'LIZ'S' CHARDONNAY



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#### Appearance

Light straw hue.

#### Bouquet

White stone fruit, citrus rind with struck flint aromatics.

#### Palate

Bright and lifted, with a fine core of white peach and citrus. Lemon rind, oatmeal and taut acidity driving the palate, with French oak and slight reductive notes contributing texture, balance and length.

#### Conclusion

Enjoy now with food 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

I10V1

##### Vines Planted

2001

##### Yield

1.9 tonnes per acre

##### Case Production

527 dozen

##### Fermentation

Hand harvested Chardonnay was pressed and transferred to barrel for fermentation using wild yeast. Post ferment lees stirring was conducted on a fortnightly basis. The wine underwent partial (10%) malolactic fermentation, and was matured in French oak barriques (30% new) for 11 months prior to bottling in February 2025.

**Winemaker** Robin Brockett, Marcus Holt

**Alcohol** 13.3% v/v