



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE 'LY LY' PINOT GRIS



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Appearance

Pale green straw.

Bouquet

Lifted aromas of apple blossom, green pear and a touch of ginger spice.

Palate

Crisp pear driving the palate, crisp and juicy, with bitter almond, spiced ginger apple notes, French oak adding texture palate shape. Finishing with lively acidity, and a balanced finish.

Conclusion

Enjoy now, or cellar for the next 4 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

D1V6

Vines Planted

2008

Yield

2.4 tonnes per acre

Case Production

550 dozen

Fermentation

Pinot Gris was crushed and run to barrel and inoculated with yeast, fermentation then took place over 10 days. The yeast lees were stirred regularly over the next 8 months while maturing in French oak barriques (15% new), prior to bottling in November 2024.

Alcohol 13.6% v/v

Winemaker Robin Brockett, Marcus Holt