



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE 'PETA'S' PINOT NOIR



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Appearance

Pale garnet with a bright hue.

Bouquet

Aromatic bouquet of red fruit, some spicy woody herbs and sappy notes.

Palate

Finer mid-palate with red fruits, plum and undergrowth notes. The cooler growing conditions are expressed through a finer fruit profile and firm but fine 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

2.3 tonnes per acre

Case Production

443 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 2025.

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.8 % v/v