



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE PINOT NOIR



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Appearance

Medium ruby with a bright hue.

Bouquet

Lifted bouquet dark cherry, and blue fruits with hints of spice and woody herbs.

Palate

Bright savoury palate, with dark fruit, spice and crushed herbs lead to abundant savoury characters. Subtle French oak and the earthy notes are balanced by fresh acidity and fine tannin firming up the finish.

Conclusion

Enjoy now or over the next 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

MV6, 114, 115, 777

Vines Planted

2017

Yield

2.4 tonnes per acre

Case Production

820 dozen

Fermentation

Hand harvested fruit was destemmed, then fermented in small open-top pots, then pressed to barrel for malolactic fermentation and matured in French oak barriques (10% new) for 10 months prior to bottling in November 2024.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.1% v/v