



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE ROSE



Appearance

Bright pale copper.

Bouquet

Lifted aromatics of red berries, some spice and citrus rind.

Palate

Dry fruits driven palate with red summer berries and blood orange, firm acidity offering freshness and drive, and pithy texture adding a savoury edge to the finish.

Conclusion

Best consumed young while expressing the bright fruit driven characters.

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)

Varieties

60% Shiraz
20% Cabernet Sauvignon
20% Merlot

Vines Planted

2017

Yield

2.4 tonnes per acre

Case Production

600 dozen

Fermentation

Hand harvested fruit was whole bunch pressed into stainless steel tank, with minimal skin contact. Then fermented at 13 degrees C for 14 days, with lees contact post ferment for 3 months, then fined, filtered, and bottled in September 2024, retaining fresh fruit driven characters and firm acidity.

Oak use none

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.5% v/v

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