



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE SAUVIGNON BLANC



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Appearance

Bright straw in colour with a green hue.

Bouquet

Lifted bouquet of passionfruit, paw paw, and green citrus notes.

Palate

Fruit driven palate, with tropical notes and citrus peel. Crisp refreshing acidity offers drive, slight phenolic grip, adding balance and length.

Conclusion

Best consumed young while expressing the fresh fruit driven characters of the variety.

Technical Analysis

Vineyard Location

Warrington and Mannerim, 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

F4V6

Vines Planted

2002 and 2017

Yield

2.3 tonnes per acre

Case Production

502 dozen

Fermentation

Hand harvested Sauvignon Blanc was crushed and pressed into stainless steel tank. Fermented at 13 degrees C for 14 days, with lees contact post ferment for 2 months, then fined, filtered, and bottled in October 2024 to retain fresh fruit driven characters.

Oak use none

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.4% v/v