



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE SHIRAZ



Appearance

Bright medium garnet.

Bouquet

Dark fruit aromas of blackcurrant and plum fruit lead to spice and white pepper.

Palate

Ripe and full fruited, with lifted cool-grown spice and pepper keeping the palate medium bodied. Subtle oak in the background, with fine tannin structure and balanced acidity adding freshness and length.

Conclusion

Drink now or over the next 2 to 8 years.

Technical Analysis

Vineyard Location

Wallington and Mannerim Vineyards, 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

PT23, Bests

Vines Planted

2002, 2017

Yield

2.2 tonnes per acre

Case Production

685 dozen

Fermentation

Shiraz was destemmed, and then fermented in small open vats. Pressed to barrel for malolactic fermentation and matured in French oak barriques (10% new) for 11 months, then bottled in February 2025.

Winemaker Robin Brockett, Marcus Holt

Alcohol 13.5% v/v

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