



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2025 OAKDENE ROSE



Appearance

Pale salmon colour.

Bouquet

Sauvory red fruit aromatics of red berries, spice and citrus rind.

Palate

Crisp and dry with lifted red berries and blood orange. Fresh acidity offers freshness and drive, pithy texture frames the finish, adding texture and a sauvory 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

Shiraz (PT 23 and Bests clone)

Vines Planted

2017

Yield

2.3 tonnes per acre

Case Production

344 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 2025, retaining fresh fruit driven characters and firm acidity.

Oak use none

Winemakers Robin Brockett, Marcus Holt

Alcohol 12.9% v/v

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