



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

NV OAKDENE SPARKLING SHIRAZ



Appearance

Deep purple in colour

Bouquet

Bright lifted red and black fruits, white pepper, and spice.

Palate

The palate is dominated by rich spicy dark fruits, some clove and white pepper, leading to a soft, medium bodied mid- palate. Fine mousse adds texture, fresh acidity and a well measured dosage adding balance.

Conclusion

Enjoy well chilled as an aperitif with or without food, or cellar for 4 to 10 years.

Technical Analysis

Vineyard Location

Wallington, 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

PT23, Bests (Great Western)

Vines Planted

2001 & 2002

Fermentation

Oakdene Sparkling shiraz is a complex, dry, sparkling wine crafted from rich, spicy estate grown Shiraz from the 2020 and 2022 harvests. Made in the "traditional method", where the secondary ferment takes place in bottle. The wine is left to ferment and age on lees for 18 months before hand riddling, disgorging, corking and finished with a measured dosage (still wine and sugar addition) to balance the wine and fill out the palate.

Tiraged September 2022

Disgorged March 2024

Alcohol 13.2% v/v

Residual Sugar 24.00 g/L

Case Production 123 dozen

Oakdene Wines Pty Ltd
255 Grubb Road,
Wallington, Victoria, 3222
ABN: 50111174013

Tel: (03) 5256 3886
Email: info@oakdene.com.au
www.oakdene.com.au