



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2021 OAKDENE 'JESSICA' SAUVIGNON



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Appearance

Pale straw with a green tinge

Bouquet

Pungent aromas of green bean, green pea and grassy notes with some oak and barrel ferment characters.

Palate

Lifted green bean, asparagus, and slight tropical edge leading to a mineral edge. Oak adding texture to the mid palate. Refreshing acidity adding drive, focus and freshness.

Conclusion

Enjoy now, or cellar for the next 4 years, to gain mid palate weight and complexity.

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

F4V6

Vines Planted

2002

Yield

2.6 tonnes per acre

Case Production

514 dozen

Fermentation

Sauvignon Blanc was crushed and run to barrel and inoculated with yeast, fermentation then took place over 10 days. The yeast lees were stirred regularly over the next 8 months while maturing in French oak barriques (15% new), prior to bottling in December 2021.

Winemakers Robin Brockett, Marcus Holt

11.9 % w/v