

TASTING NOTE

2023 OAKDENE ROSE



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Appearance

Bright pale salmon.

Bouquet

Abundant bouquet of summer red berries, spice and orange rind.

Palate

Savoury dry palate of red fruits and plum skin, balanced by a pithy texture, and firm acidity offering freshness and drive.

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 Vines Planted

53% Shiraz 2017

24% Cabernet Sauvignon 13% Cabernet Franc

10% Merlot

Yield Case Production

2.2 tonnes per acre 500 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 2023, retaining fresh fruit driven characters and firm acidity.

Oak use none Winemakers Robin Brockett, Marcus Holt

Alcohol 12.4% v/v