



OAKDENE

BELLARINE PENINSULA, GEELONG

TASTING NOTE

2024 OAKDENE PINOT GRIGIO



Appearance

Pale straw with a bright salmon tinge.

Bouquet

Lifted bouquet of white stone fruit, green apple and pear.

Palate

Spiced pear and apple blossom driving the mid palate, balanced by fresh acidity, a mineral backbone, and a dry finish.

Conclusion

Harvested early to retain natural acidity, producing a dry, fruit driven wine, best consumed over the next few years.

Technical Analysis

Vineyard Location

Wallington and 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)

Clones

D1V6

Vines Planted

2008 & 2017

Yield

2.8 tonnes per acre

Case Production

1150 dozen

Fermentation

Hand harvested Pinot Gris was crushed and pressed into stainless steel tank. Fermented at 13 degrees C for 14 days, with lees contact post ferment for 3 months, then fined, filtered and bottled in November 2024 to retain fresh fruit driven characters of the variety.

Alcohol 12.8% v/v

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