



OXFORD
LANDING

Welcome to our home. Oxford Landing in South Australia's Riverland is an unforgettable place. Just ask the locals. The beautiful River Murray runs through the imposing, red landscape, filling the community and environment with life and promise. Here, we tend the vineyard that produces our collection of sustainably produced, affordable, vegan wines. They are a taste of our sun-soaked region to be enjoyed in your home.

CHARDONNAY

Winemaking/Viticulture

The Chardonnay for this wine is sourced from vineyards in South Australia, where our access to the latest clonal and rootstock combinations continues to deliver outstanding fruit. Our winemaking is focused on minimal intervention with the use of wild yeasts, malolactic fermentation, lees contact and subtle oak to give our Chardonnay depth, complexity and personality.

Winemaker's Comments

Dry conditions during winter and spring were followed by a hot December. Careful irrigation management assisted the growth of protective canopies for our Chardonnay grapes. Harvest from late January through February was exceptionally mild with cool nights contributing to wonderful freshness and acidity in our Chardonnay grapes.

Pale straw green in colour. Aromas of yellow peach and ripe nectarine with hints of wild honey and lemon myrtle are supported by freshly cut hay and cinnamon spice. Layers of flavour build across the palate reflecting the fruit, natural fermentation and ageing on yeast lees. The slightest hint of oak comes through on the palate as cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine. Balanced acidity gives the wine a refreshing finish. Enjoy with prawn and preserved lemon cous cous salad or chickpea, avocado, coriander and lime salad.

Vintage

2020

Region

South Australia

Harvested

January &
February 2020

Alc/Vol

13%

Total Acid

5.86 g/L

pH

3.36

Residual Sugar

2.7 g/L

