



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.

SAUVIGNON BLANC

Winemaking/Viticulture

The grapes were picked in the coolest part of the evening and left on skins after crushing to allow for maximum flavour extraction. Cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc. A percentage was fermented on skins, which has added an extra dimension of complexity.

Winemaker's Comments

Excellent late winter and early spring rains replenished the Oxford Landing soil profiles. Mild weather at flowering allowed even fruit set resulting in full bunches. Harvest commenced on 27 January, leading up to and through harvest will be remembered for being dry and exceptionally mild. This has resulted in grapes that have retained freshness, acidity and wonderfully expressive Sauvignon Blanc flavours.

Pale straw in colour with a tinge of green. Fresh and zesty aromas of passionfruit, lemongrass and freshly cut hay. Light-bodied showing layers of fresh citrus and papaya flavours. Fine, crunchy acidity on the finish is persistent and utterly delicious when paired with a summer salad and vinaigrette dressing.

Enjoy with grilled chicken and fresh leafy greens or a tomato and grilled vegetable pasta.

Vintage

2021

Region

South Australia

Harvested

January &
February 2021

Alc/Vol

10.5%

Total Acid

6.21 g/L

pH

3.33

Residual Sugar

2.2 g/L

