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
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. The weather 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 Chardonnay flavours.

Pale straw yellow in colour. Aromas of ripe nectarine, fig and nougat with accents of wild honey. These are supported by freshly cut hay, cinnamon spice and apple pie. Layers of flavour build across the palate reflecting the fruit, natural fermentation and ageing on yeast lees. The slightest hint of oak comes through as cinnamon and spice. Balanced acidity gives the wine a refreshing finish.

Enjoy with avocado pasta or steamed salmon and sugar snap peas served with rice, toasted sesame seeds and ponzu dressing.

Vintage
2021

Region
South Australia

Harvested
February &
March 2021

Alc/Vol
13.5%

Total Acid
6.36 g/L

pH
3.45

Residual Sugar
0.8 g/L

VEGAN WINE · VEGAN WINE

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