



2018 Pinot Grigio

At Oxford Landing, we like to 'keep it real'. That means maintaining a sense of perspective and recognising what really matters. Remembering where we came from and being proud of our roots. Making wines that are a true reflection of the place they come from.

Set on the banks of South Australia's majestic Murray River, the Oxford Landing vineyard is named after a nearby site where an old paddle steamer called 'The City of Oxford' met with an untimely end. Drovers once grazed and watered sheep here but today it's home to a loyal flock of down-to-earth folk who take great pride in making quality wines, enjoyed the world over.



The Oxford Landing Estates vineyards produce grapes perfect for fresh and varietal wines. The Pinot Grigio is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies. The fruit ripens in dappled light allowing optimal fruit flavour to develop.

Winemaking/Viticulture

This wine is made with 100% natural fermentation. These Pinot Grigio grapes, and the indigenous yeast that transformed them into wine, have created layers of flavour and richness. After fermentation the wine was left on yeast lees for three months and stirred every week to develop a complexity and creaminess and a richness to the palate.

Winemaker's Comments

Despite a weak La Niña developing over the Pacific Ocean in late 2017, growing conditions throughout the season remained warm and dry. Favourable weather during flowering from October to November ensured our vines set a healthy crop of grapes. The harvest commenced on 1 February, which is right on average for Pinot Grigio and proceeded unabated in almost perfect conditions.

Pale straw in colour. A heady mixture of feijoa, apple skin and poached pear with hints of cinnamon and tea rose. Medium bodied with flavours of poached pear and cinnamon. Soft and supple, yet with enough weight and texture to match an array of dishes such as southern fried chicken or mapo tofu.

Vintage Information

Region

South Australia

Harvested

February 2018

Alcohol/Volume

12.5%

Total acid

5.0 g/L

pH

3.25

Residual Sugar

2.3 g/L

