



## 2019 Chardonnay

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.



Oxford Landing Estates Chardonnay is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

### 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 typified by stone fruit, melon and grapefruit flavours. 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

The 2019 vintage will be remembered as one of our driest and warmest vintages recorded at Oxford Landing Estates. With careful use of our world class irrigation techniques these conditions were ideal for producing fresh and exciting flavours reflected in this Chardonnay.

Pale straw green in colour. Yellow peach and ripe nectarine aromas with wild honey and hints of lemon myrtle. These are supported by freshly cut hay and cinnamon spice complexities from wild fermentation. Layers of flavour build across the medium bodied palate reflecting not only the fruit but the use of wild fermentation and ageing on yeast lees. The slightest hint of oak comes through on the palate as a hint of cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine. Balanced acidity gives the wine thrust through to the refreshing finish.

Deliciously accompanies prawn and preserved lemon cous cous salad or chick pea, avocado, coriander and lime salad.

### Vintage Information

#### Region

South Australia

#### Harvested

February & March

#### Alcohol/Volume

12.5%

#### Total acid

6.0 g/L

#### pH

3.30

