



OXFORD
LANDING



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Andrew La Nauze
Total acreage under vine: 300
Estate founded: 1958
Region: South Australia
Country: Australia

Oxford Landing Chardonnay 2023

WINE DESCRIPTION

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.

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.

TASTING NOTES

Pale straw green in color. 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 flavor 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.

FOOD PAIRING

Enjoy with prawn and preserved lemon cous cous salad or chickpea, avocado, coriander and lime salad.

VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of south Australian Vineyards
Elevation:	20 to 200 feet
Harvest time:	January and February 2020
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Oak barrels and Stainless steel tanks
Type of oak:	French
Length of aging before bottling:	6 months
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.4
Residual sugar:	2.5 g/L
Acidity:	6.0 g/L