



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 Pinot Grigio 2016

WINE DESCRIPTION

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. And 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.

Situated on the banks of the Murray River, the Oxford Landing vineyard produces 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.

This wine is made with 100% natural (or wild) 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 imbue a complexity and creaminess to the wine, and a richness to the palate.

TASTING NOTES

Pale straw in colour. The heady aromas are a mixture of feijoa, apple skin and poached pear with hints of cinnamon and spice. This follows through to the medium bodied palate, with flavours of poached pear and cinnamon.

FOOD PAIRING

Soft and supple in a drinkable way, yet with enough weight and texture to match an array of dishes such as Vietnamese spring rolls or vitello tonnato.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of south Australian Vineyards
Elevation:	20 to 200 feet
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.2
Residual sugar:	2.4 g/L
Acidity:	5.8 g/L