



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 Sauvignon Blanc 2018

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. 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 grapes were picked in the coolest part of the evening and left on skins post crushing to allow for maximum flavor extraction. To assist with preservation of natural fruit flavors the juices are handled with minimal air contact. Cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc. A percentage was fermented on skins, which has added an extra dimension of complexity.

Despite a weak La Nina developing over the Pacific Ocean in late 2017, growing conditions throughout the season remained warm and dry. Benign weather during flowering in October and November ensured our vines set a good crop of grapes. The harvest commenced on the 22nd January, which is spot on average and proceeded unabated in almost perfect conditions.

TASTING NOTES

Pale straw with a tinge of green. Fresh and zesty aromas of green nettles, passionfruit, lemongrass and mango. Light bodied showing layers of fresh lemongrass and papaya flavors. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and utterly delicious.

FOOD PAIRING

Drink with Asian shredded chicken salad with crushed roasted peanuts, or a delicious, crunchy oriental fried noodle salad.

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% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	10.5%
pH level:	3.3
Residual sugar:	2.8 g/L
Acidity:	6 g/L