



OXFORD
LANDING

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.

CHARDONNAY

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. 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

2024 was one of the driest seasons we have experienced at Oxford Landing. Temperatures remained mild until mid February by which time the Chardonnay had been harvested. Dry conditions contributed to early ripening which was an advantage for the Chardonnay grapes, meaning they were harvested in peak conditions which have contributed to an outstanding Chardonnay.

Pale straw yellow in colour. Ripe white peach, fig and stone fruits with accents of wild honey and native wildflowers. Layers of flavour build across the palate reflecting the fruit, wild fermentation, malolactic fermentation and ageing on yeast lees. The slightest hint of oak comes through as vanilla toast. Balanced acidity gives the wine a refreshing finish.

Enjoy with avocado pasta or steamed salmon and sugar snap peas served with rice, toasted sesame seeds and ponzu dressing.

Accolades

James Suckling 90/100

Vintage

2024

Region

South Australia

Harvested

February 2024

Alc/Vol

13.0%

Total Acid

6.54 g/L

pH

3.38

Residual Sugar

2.1 g/L

