



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

It was a cool and wet season, notable for the widespread flooding of the Murray River which has not been seen at such scale since 1956. Despite vintage being delayed by several weeks, the long, cool ripening season allowed the Chardonnay grapes to ripen slowly with exceptional flavour development and well-balanced natural acidity.

Pale straw yellow in colour. Ripe nectarine, fig and nougat aromas with accents of wild honey. These are supported by freshly cut hay and cinnamon spice. Layers of flavour build across the palate reflecting the fruit, natural fermentation and ageing on yeast lees. The slightest hint of oak comes through as cinnamon and spice. 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.

Vintage

2023

Region

South Australia

Harvested

February &
March 2023

Alc/Vol

13.0%

Total Acid

6.0 g/L

pH

3.40

Residual Sugar

2.5 g/L

