



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.

SAUVIGNON BLANC



Winemaking/Viticulture

The grapes were picked in the coolest part of the evening and left on skins after crushing to allow for maximum flavour extraction. 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.

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 Sauvignon Blanc grapes to ripen slowly with exceptional flavour development and well-balanced natural acidity.

Pale straw in colour with subtle green tints. Fresh and lively aromas of kiwifruit intermingle with the zestiness of lemongrass, tropical guava and a hint of delicate herbaceous notes. The palate unfolds with layers of vibrant flavours, a delightful combination of lemongrass and papaya providing a tropical fruit medley, complete with fine, zesty acidity to finish.

Enjoy with asparagus risotto or a herb sauce over pan-fried chicken, fish or tofu.

Vintage

2023

Region

South Australia

Harvested

February &
March 2023

Alc/Vol

10.5%

Total Acid

5.78 g/L

pH

3.34

Residual Sugar

2.7 g/L

