



## 2018 Chardonnay

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. 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.



Oxford Landing Estates Chardonnay is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

### 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 typified by stone fruit, melon and grapefruit flavours. 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

Growing conditions throughout the season were warm and dry. Calm weather during flowering, from October to November, ensured our vines set a good crop of grapes. Harvest commenced on the 30th January and proceeded unabated in almost perfect conditions.

Pale straw green in colour. Aromas of yellow peach and ripe nectarine with accents of wild honey and hints of lemon myrtle, supported by freshly cut hay and cinnamon spice. Layers of flavour build across the medium bodied palate that reflects not only the fruit, but the use of wild fermentation and ageing on yeast lees. The palate shows the slightest hint of oak as cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine. Balanced acidity gives the wine thrust through to the refreshing finish.

Deliciously accompanies crayfish, served simply with home made mayonnaise and crusty sour dough bread or grilled asparagus with hollandaise.

### Vintage Information

#### Region

South Australia

#### Harvested

January & February 2018

#### Alcohol/Volume

12.5%

#### Total acid

5.8 g/L

#### pH

3.35