



2018 Sauvignon Blanc

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.



Situated on the banks of the Murray River, the Oxford Landing vineyard produces grapes perfect for fresh and varietal wines. The more fertile sites are chosen for Sauvignon Blanc, allowing full, healthy canopies to provide the perfect microclimate for optimum flavour development. A good balance of light and shade provided a steady and even ripening period.

Winemaking/Viticulture

The grapes were picked in the coolest part of the evening and left on skins post crushing to allow for maximum flavour extraction. To assist with preservation of natural fruit flavours 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.

Winemaker’s Comments

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.

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 flavours. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and utterly delicious. Drink with Asian shredded chicken salad with crushed roasted peanuts, or a delicious, crunchy oriental fried noodle salad.

Vintage Information

Region

South Australia

Harvested

January & February 2018

Alcohol/Volume

10.5%

Total acid

6.0 g/L

pH

3.27

