



2019 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.



The Oxford Landing Estates vineyards produce 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 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

Vintage 2019 will be remembered as one of our driest and warmest vintages recorded at Oxford Landing Estates. With the careful use of our world class irrigation techniques these conditions have produced fresh and exciting flavours in this Sauvignon Blanc.

Pale straw in colour with a tinge of green. Fresh and zesty aromas of guava, passion fruit pith, pineapple and mango. The palate shows layers of fresh lemongrass and papaya flavours. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent and utterly delicious when paired with Sainte-Maure de Touraine (an un-pasteurised goats milk cheese, rolled in wood ash from France) or you could try it with mushroom and barley risotto.

Vintage Information

Region

South Australia

Harvested

January & February 2019

Alcohol/Volume

10.5%

Total acid

5.8 g/L

pH

3.25

