



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.

PINOT GRIGIO

Winemaking/Viticulture

This wine is made with 100% natural fermentation. These Pinot Grigio grapes, and the indigenous yeast that transformed them into wine, have created layers of flavour and richness. After fermentation, the wine was left on yeast lees for three months and stirred weekly to imbue complexity and creaminess to the wine, and richness to the palate.

Winemaker's Comments

Dry conditions during winter and spring were followed by a very hot December. Careful irrigation management assisted the growth of protective canopies for our Pinot Grigio grapes. The grapes were harvested in February which was quite mild with cool nights and contributed to the wonderful freshness and acidity in our Pinot Grigio.

Pale straw in colour. An intense mixture of apple and spiced pear with hints of lychee. The spiced pear and lychee flavours find their way into the medium-bodied palate.

Lively and fresh with weight and texture to match an array of dishes such as fish tacos with chilli and lime salsa or fresh tomato bruschetta.

Vintage

2020

Region

South Australia

Harvested

February 2020

Alc/Vol

12.0%

Total Acid

5.2 g/L

pH

3.29

Residual Sugar

2.6 g/L

