



## 2017 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.

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.



### 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.

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.

### Winemaker's Comments

A wet spring with cooler than average temperatures led to flowering being two to three weeks later than usual at Oxford Landing Estates. Our vineyards then enjoyed approximately 75mm of rain between Christmas and Australia Day (26th January). This led to a later harvest with the Sauvignon Blanc grapes benefitting from the extra three to four weeks on the vine, allowing them to develop a delicious spectrum of flavours.

Pale straw green in colour. Fresh and zesty aromas of lemon verbena, passionfruit, guava and lemon barley water. The light bodied palate shows layers of fresh lemongrass and papaya. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and utterly delicious. Drink with snapper fillets poached in coconut milk broth served on steamed rice with wilted spinach, or a delicious, crunchy Chang's oriental fried noodle salad.

### Vintage Information

#### Region

South Australia

#### Harvested

February & March 2017

#### Alcohol/Volume

10.5%

#### Total acid

6.4 g/L

#### pH

3.34

