



2017 Pinot Grigio

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. And 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 Pinot Grigio is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies. The fruit ripens in dappled light allowing optimal fruit flavour to develop.

Winemaking/Viticulture

This wine is made with 100% natural (or wild) 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 every week to imbue a complexity and creaminess to the wine, and a richness to the palate.

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 Pinot Grigio grapes benefitting from the extra three to four weeks on the vine, allowing them to develop a delicious spectrum of flavours.

Pale straw in colour. A heady mixture of feijoa, apple skin and poached pear with hints of cinnamon and tea rose. Medium bodied with flavours of poached pear and cinnamon. Soft and supple in a drinkable way, yet with enough weight and texture to match an array of dishes such as cured ocean trout with horseradish and avocado or warm salad of exotic mushroom, fennel and fried taro.

Vintage Information

Region

South Australia

Harvested

February & March 2017

Alcohol/Volume

12.5%

Total acid

5.6 g/L

pH

3.30

Residual Sugar

2.5 g/L