



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Andrew La Nauze
Total acreage under vine: 650
Estate founded: 1958
Region: South Australia
Country: Australia

Oxford Landing Estates Chardonnay 2018

WINE DESCRIPTION

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.

ABOUT THE VINEYARD

The Chardonnay for this wine is sourced from vineyards in South Australia, where our access to the latest clonal and rootstock combinations continues to deliver outstanding fruit typified by stone fruit, melon and grapefruit flavors. Our winemaking is focused on minimal intervention with the use of wild yeasts, malolactic fermentation, lees contact and subtle oak to give our Chardonnay depth, complexity and personality

WINE PRODUCTION

Growing conditions throughout the season were warm and dry. Calm weather during flowering, from October to November, ensured our vines set a good crop of grapes. Harvest commenced on the 30th January and proceeded unabated in almost perfect conditions.

TASTING NOTES

Pale straw green in color. Aromas of yellow peach and ripe nectarine with accents of wild honey and hints of lemon myrtle, supported by freshly cut hay and cinnamon spice. Layers of flavour build across the medium bodied palate that reflects not only the fruit, but the use of wild fermentation and ageing on yeast lees. The palate shows the slightest hint of oak as cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine. Balanced acidity gives the wine thrust through to the refreshing finish.

FOOD PAIRING

Deliciously accompanies crayfish, served simply with home made mayonnaise and crusty sour dough bread or grilled asparagus with hollandaise.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of south Australian Vineyards
Elevation:	20 to 200 feet
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Oak barrels and Stainless steel tanks
Type of oak:	French
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	2.4 g/L
Acidity:	5.8 g/L

