



OXFORD
LANDING



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Andrew La Nauze
Total acreage under vine: 300
Estate founded: 1958
Region: South Australia
Country: Australia

Oxford Landing Cabernet Sauvignon 2023

WINE DESCRIPTION

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.

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for six days. This creates balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

TASTING NOTES

Bright red in color with crimson hues. Aromas of red jubes and plums with subtle notes of spice, mocha and violets. The palate is elegantly structured with a silky texture and fruit sweetness to the mid-palate, accompanied by layers of red cherry, spice and dried herb, finishing with soft tannins.

FOOD PAIRING

Enjoy with beef, aged Cheddar, or cauliflower, artichoke and spinach lasagne.

VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of south Australian Vineyards
Elevation:	20 to 200 feet
Harvest time:	February and March 2019
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Total SO ₂ :	93 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.73
Residual sugar:	0.4 g/L
Acidity:	5.77 g/L