



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.

## CABERNET SAUVIGNON SHIRAZ

### *Winemaking/Viticulture*

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 flavour and aromatics.

### *Winemaker's Comments*

Above average winter and spring rains filled up the soils. The cool, wet weather meant that the vines were in no hurry to grow, with budburst about three weeks later than average. Mild conditions continued through summer and into autumn. This long, cool ripening was perfect for flavour development and acidity retention, resulting in classic varietal flavours.

Dark red in colour with crimson hues. Aromas of blackberry and plums with subtle notes of blackcurrant and tobacco leaf. The palate is elegantly structured with a silky texture and fruit sweetness to the mid-palate. Layers of dark cherry, warm spices and subtle dark berry flavours are complemented by soft tannins.

Enjoy with a rack of lamb or mushroom risotto.

### *Vintage*

2023

### *Region*

South Australia

### *Harvested*

March & April 2023

### *Alc/Vol*

13.5%

### *Total Acid*

5.77 g/L

### *pH*

3.73

### *Residual Sugar*

0.4 g/L

