



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.

SHIRAZ



Winemaking/Viticulture

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

Winemaker's Comments

A cooler winter with below average rainfall. Warm to hot summer days and dry weather coupled with controlled irrigation produced good canopies on our Shiraz. This was great for ripening and produced grapes with great flavour and concentration.

Dark purple in colour with red hues. Fresh plums and subtle vanilla mingle with hints of violet and floral aromas. The generous, silky palate shows blueberry and plum fruit flavours, complemented by soft, rounded tannins with hints of milk chocolate and warm spices. Bright fruit flavours linger during the long succulent finish.

A lightly spiced ragù or massaman vegetable curry would be a great accompaniment

Vintage

2019

Region

South Australia

Harvested

March 2019

Alc/Vol

13.5%

Total Acid

5.66 g/L

pH

3.53

Residual Sugar

0.5 g/L

