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.

MERLOT

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 tannins for wine structure, and retaining fruit flavour and aromatics.

Winemaker's Comments
Steady rainfall from June to August allowed the canopies to flourish. A La Niña weather pattern continued over the growing season. Summer and autumn temperatures were mild with minimal rainfall, allowing the grapes to ripen slowly and evenly. This resulted in great flavour development.

Maroon in colour with purple hues. Aromas of chocolate, plum and bright red berries with subtle cedar and spices. A medium-bodied wine with vibrant flavours of plums and red cherry. Although tightly structured, the finish is rich and generous with persistent fruit flavours. Soft, velvety tannins are a feature of the supple palate.

Roast lamb with caramelised roast vegetables or Moroccan spiced curry would be a lovely accompaniment.

Vintage
2022

Region
South Australia

Harvested
March & April 2022

Alc/Vol
13.5%

Total Acidity
5.29 g/L

pH
3.56

VEGAN WINE · VEGAN WINE ·

SUSTAINABLE WINEGROWING AUSTRALIA · CERTIFIED ·