



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 drive and aromatics.

Winemaker's Comments

Growing conditions remained warm and dry, coupled with controlled irrigation has allowed the grapes to ripen slowly and evenly. The Cabernet Sauvignon and Shiraz harvest in our Oxford Landing vineyards commenced in the last week of February and proceeded for the next month in almost perfect conditions.

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 with layers of blackberry and spice, finishing with soft tannins. Enjoy with a rack of lamb and roasted vegetables, or pea, asparagus and cherry tomato risotto.

Vintage

2018

Region

South Australia

Harvested

February &
March 2018

Alc/Vol

13.5%

Total Acid

5.5 g/L

pH

3.62

Residual Sugar

0.4 g/L

