



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 drive and aromatics.

Winemaker's Comments

A cooler winter with below average rainfall. The warm to hot summer days and dry weather allowed controlled irrigation to maintain the canopies which was great for ripening the grapes. This mild and dry weather through the growing season produced grapes with great flavour and concentration.

Crimson in colour with purple hues. Enticing aromas of milk chocolate, plum and red berries with subtle cedar and spices. The medium-bodied palate starts with vibrant flavours of plums and red cherry and 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 rosemary and garlic, or fettuccine with a creamy tomato sauce and asparagus would be a lovely accompaniment.

Vintage

2019

Region

South Australia

Harvested

March 2019

Alc/Vol

13.5%

Total Acid

5.3 g/L

pH

3.57

Residual Sugar

0.3 g/L

