

Marty's Block collection honours our vineyard manager Marty Burnell, who has carefully tended Oxford Landing Estates like it's his own backyard for over 36 years.

*Marty*

MARTY'S BLOCK

Have a drink  
with Marty.



### *viognier 2016*

Aromas of apricot nectar with jasmine and hints of cinnamon. Jasmine and quince combine with cinnamon and anise, leading into the peach cobbler palate. Silky tannins and a creamy lingering finish create a wine that is enjoyed long after it is consumed. Enjoy with dukka crusted yabbies with preserved lemon yoghurt, or garlic, ginger and sesame brown rice. Viognier is a favourite of Marty's and he often uses the vine cuttings as lures for Murray Cod.

Harvested February & March 2016

Region South Australia

Total acid 6.2 g/L

Alc/vol 13.5%

pH 3.07

Real place. Real people. Real wine.

[oxfordlanding.com](http://oxfordlanding.com)  

Vegan Friendly

