



2018 Merlot

At Oxford Landing, we like to 'keep it real'. That means maintaining a sense of perspective and recognising what really matters. Remembering where we came from and being proud of our roots. Making wines that are a true reflection of the place they come from.

Set on the banks of South Australia's majestic Murray River, the Oxford Landing vineyard is named after a nearby site where an old paddle steamer called 'The City of Oxford' met with an untimely end. Drovers once grazed and watered sheep here but today it's home to a loyal flock of down-to-earth folk who take great pride in making quality wines, enjoyed the world over.



Situated on the banks of the Murray River, the Oxford Landing vineyard produces grapes perfect for fresh and varietal wines. The Oxford Landing Merlot vines have been strategically planted on well drained sites to produce vines with low vigour. Careful irrigation control and management of the vineyard promotes well balanced vine canopies, thereby maximising fruit quality.

Winemaking/Viticulture

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6 days. This creates balance between extracting the appropriate tannins for wine structure, and retaining fruit drive and aromatics in the final blend. The wine is stored at 6°C post fermentation to retain natural colour and aromatics of the variety.

Winemaker's Comments

Growing conditions remained warm and dry and along with controlled irrigation of the vines, this has allowed the healthy crop of grapes to ripen slowly and evenly. The Merlot harvest commenced in the last week of February, which is right on average, and proceeded for the next month in almost perfect conditions.

Crimson in colour with purple hues. Alluring aromas of milk chocolate, plum and red raspberries with subtle cedar and spices. The medium bodied palate starts with vibrant flavours of plum and red berries 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 roasted cherry tomato, asparagus and basil fettuccine would be a lovely accompaniment.

Vintage Information

Region

South Australia

Harvested

February & March 2018

Total acid

5.3 g/L

pH

3.65

