



2016 Cabernet Sauvignon Shiraz

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. And 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.



Winemaking/Viticulture

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of six days. This creates balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

Sandy soils of varying depths over limestone require careful water management, as they readily dry out during the summer months. Supplementary irrigation strategies and canopy management are adapted to suit each individual site, in order to provide a balance of light and shade in the canopy and maximise fruit quality.

Winemaker's Comments

There were above average temperatures during the growing season, particularly before Christmas, with the occasional thunderstorm delivering rains that refreshed the vines. During the final stages of the ripening period from the end of January into March, the weather was warm and dry, allowing the grapes to ripen with an abundance of bright, fresh, Cabernet Sauvignon and Shiraz flavours.

Crimson red in colour with hints of purple. Inviting aromas of blackberry, red jubes and plums with subtle notes of blackcurrant, mocha and violets. The palate is elegantly structured with a silky texture and fruit sweetness to the midpalate, with layers of red cherry, spice and subtle briar flavours, finishing with soft grainy tannins.

Enjoy with a rack of lamb or roasted asparagus and basil soup.

Vintage Information

Region

South Australia

Harvested

February & March 2016

Alcohol/Volume

14.0%

Total acid

5.9 g/L

pH

3.65