



## 2017 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. 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

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.

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

A wet spring with cooler than average temperatures led to flowering being two to three weeks later than usual at Oxford Landing Estates. Our vineyards then enjoyed some rain between Christmas and Australia Day (26th January), leading to a later harvest. The Merlot grapes benefitted from the extra three to four weeks on the vine, allowing them to develop a delicious spectrum of flavours.

Crimson in colour with purple hues. Enticing aromas of milk chocolate, plum and raspberries with subtle cedar and spices. The medium bodied palate starts with vibrant flavours of plums 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 asparagus fettuccine with tomato cream sauce would be a lovely accompaniment.

### Vintage Information

#### Region

South Australia

#### Harvested

March & April 2017

#### Total acid

5.3 g/L

#### pH

3.62

