



## 2018 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. 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.



The Oxford Landing Estates vineyards produce grapes perfect for fresh and varietal wines. Supplementary irrigation and canopy management are adapted to suit each individual site, in order to provide a good balance of light and shade in the canopy and maximise fruit quality.

### Winemaking/Viticulture

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

### Winemaker's Comments

Warm and dry growing conditions, along with controlled irrigation of the vines has allowed a healthy crop of grapes to ripen slowly and evenly. The Shiraz harvest in our Oxford Landing Estates vineyards commenced in the last week of February and proceeded for the next month in almost perfect conditions.

Dark purple in colour with red hues. Fresh plum and subtle vanilla oak with hints of violets and floral aromas. The generous silky palate has blueberry and plum fruit, complemented by soft, supple tannins with hints of milk chocolate and warm spices. Bright fruit flavours linger during the long succulent finish.

A lightly spiced ragù or massaman vegetable curry would be a great accompaniment.

### Vintage Information

#### Region

South Australia

#### Harvested

February & March 2018

#### Alcohol/Volume

13.5%

#### Total acid

5.5 g/L

#### pH

3.65

