



2017 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.



The Oxford Landing Estates vineyards produce grapes perfect for fresh, varietal wines. Sandy soils of varying depths over limestone require careful water management as they readily dry out during the summer months. Carefully considered irrigation strategies 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 hence maximise fruit quality.

Winemaking/Viticulture

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

Winemaker's Comments

A wet spring with cooler than average temperatures led to a slow and even ripening season with flowering being two to three weeks later than usual. Our vineyards enjoyed 75mm of rain over the month after Christmas. This led to a later harvest with the Cabernet Sauvignon and Shiraz grapes benefitting from the extra three to four weeks on the vine, allowing them to develop a delicious spectrum of flavours.

Crimson red in colour with hints of purple. Aromas of blackberry, red jubes and plums with subtle notes of black currant and tobacco. The palate is elegantly structured with a silky texture and fruit sweetness to the mid-palate with layers of red cherry and spice finishing with soft grainy tannins. Enjoy with a rack of lamb and roasted vegetables or roasted asparagus and cherry tomatoes.

Vintage Information

Region

South Australia

Harvested

March & April 2017

Alcohol/Volume

13.5%

Total acid

5.7 g/L

pH

3.60

