



OXFORD LANDING

Welcome to our home. Oxford Landing in South Australia's Riverland is an unforgettable place. Just ask the locals. The beautiful River Murray runs through the imposing, red landscape, filling the community and environment with life and promise. Here, we tend the vineyard that produces our collection of sustainably produced, affordable, vegan wines. They are a taste of our sun-soaked region to be enjoyed in your home.

MERLOT

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 tannins for wine structure, and retaining fruit flavour and aromatics.

Winemaker's Comments

Low winter and spring rainfall was followed by hot weather in December. Careful irrigation management assisted the growth of protective canopies for our Merlot grapes to ripen during January and February. The grapes were harvested from March into April during remarkably mild weather, with cool nights contributing to lovely bright, fresh flavours.

Crimson in colour with purple hues. Inviting aromas of chocolate, plum and red berries with subtle cedar and spices. This medium-bodied wine displays vibrant flavours of plums and red cherry, 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 caramelised roast vegetables or Moroccan spiced curry would be a lovely accompaniment.

Vintage

2020

Region

South Australia

Harvested

March & April 2020

Alc/Vol

13.5%

Total Acid

5.33 g/L

pH

3.61

Residual Sugar

0.3 g/L

