



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.

## SHIRAZ

### *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 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*

2018

### *Region*

South Australia

### *Harvested*

February &  
March 2018

### *Alc/Vol*

13.5%

### *Total Acid*

5.5 g/L

### *pH*

3.65

### *Residual Sugar*

0.4 g/L

