



2017 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.



Winemaking/Viticulture

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6-7 days. This creates balance between extracting the appropriate tannins for wine structure and retaining fruit drive and aromatics.

The sandy soils of Oxford Landing Estates require careful water management, as they readily dry out during the summer months. 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.

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 approximately 75mm of rain between Christmas and Australia Day (26th January). This led to a later harvest with the Shiraz grapes benefitting from the extra three to four weeks on the vine, allowing them to develop a delicious spectrum of flavours.

Dark purple in colour with red hues. A lovely nose of fresh plum and subtle vanilla oak with hints of violets and floral aromas. The generous silky palate has blueberry and plum fruit flavours, 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.

Suitable for vegans and vegetarians.

Vintage Information

Region

South Australia

Harvested

March & April 2017

Alcohol/Volume

13.5%

Total acid

5.8 g/L

pH

3.59