



OXFORD
LANDING



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Andrew La Nauze
Total acreage under vine: 300
Estate founded: 1958
Region: South Australia
Country: Australia

Oxford Landing Merlot 2023

WINE DESCRIPTION

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.

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

TASTING NOTES

Crimson in color with purple hues. Enticing aromas of milk chocolate, plum and red berries with subtle cedar and spices. The medium-bodied palate starts with vibrant flavors of plums and red cherry and although tightly structured, the finish is rich and generous with persistent fruit flavors. Soft, velvety tannins are a feature of the supple palate.

FOOD PAIRING

Roast lamb with rosemary and garlic, or fettuccine with a creamy tomato sauce and asparagus would be a lovely accompaniment.

VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of south Australian Vineyards
Elevation:	20 to 200 feet
Harvest time:	March 2019
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Total SO ₂ :	92 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	0.4 g/L
Acidity:	5.1 g/L
Dry extract:	27.1 g/L