



## 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*

Above average winter and spring rains filled up the soils. The cool, wet weather meant that the vines were in no hurry to grow, with budburst about three weeks later than average. Mild conditions continued through summer and into autumn. This long, cool ripening was perfect for flavour development and acidity retention, resulting in classic varietal flavours.

Maroon in colour with purple hues. Aromas of chocolate, plum and bright red berries with subtle cedar and spices. A medium-bodied wine with 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*

2023

#### *Region*

South Australia

#### *Harvested*

March 2023

#### *Alc/Vol*

13.5%

#### *Total Acidity*

5.06 g/L

#### *pH*

3.59

