



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.

## CABERNET SAUVIGNON SHIRAZ

### *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 tannin for wine structure and retaining fruit flavour and aromatics.

### *Winemaker's Comments*

Late winter and early spring rains replenished the Oxford Landing soil profiles. Summer was mild with cool nights. This allowed the development of great aromatics and flavours resulting in a deeply coloured wine with classic varietal characteristics.

Dark red in colour with crimson hues. Aromas of blackberry and plums with subtle notes of blackcurrant and tobacco leaf. The palate is elegantly structured with a silky texture and fruit sweetness to the mid-palate. Layers of dark cherry, warm spices and subtle dark berry flavours are complemented by soft tannins.

Enjoy with a rack of lamb or roasted asparagus and basil soup.

### *Vintage*

2021

### *Region*

South Australia

### *Blend*

90% Cabernet  
10% Shiraz

### *Harvested*

March & April 2021

### *Alc/Vol*

13.5%

### *Total Acid*

5.82 g/L

### *pH*

3.65

### *Residual Sugar*

0.5 g/L

