



## 2014 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 days. This creates a good balance between extracting the appropriate tannin 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 strategy 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

The 2013/14 growing season delivered warm, dry conditions across much of South Australia. This, combined with careful vineyard management, has produced a vintage of outstanding quality and personality, reflected in this varietal Shiraz.

Purple with red hues, the Oxford Landing Estates Shiraz 2014 has lifted aromas of plums and subtle vanilla spices with hints of violets and floral aromas. The generous silky palate has blackberry and plum fruit flavours, complimented by soft, supple tannins with hints of Cherry Ripe chocolate and spice. Bright fruit flavours linger during the long succulent finish.

Suitable for vegans and vegetarians.

### Vintage Information

#### Region

South Australia

#### Harvested

February & March 2014

#### Alcohol/Volume

13.5%

#### Total acid

5.5 g/L

#### pH

3.58