



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

2024 was one of the driest seasons we have experienced at Oxford Landing. Temperatures remained mild until mid February, this allowed the grapes to ripen slowly and evenly, producing wines of outstanding varietal character.

Dark red in colour with crimson hues. Aromas of blackberry, purple jubes 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 mushroom risotto.

Vintage

2024

Region

South Australia

Harvested

March 2024

Alc/Vol

13.5%

Total Acidity

5.81 g/L

pH

3.66

Residual Sugar

0.3 g/L





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