



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.

SHIRAZ

Winemaking/Viticulture

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for six to seven days. This creates balance between extracting the appropriate tannins 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 purple in colour with red hues. Fresh plums and subtle vanilla oak with hints of violets and floral aromas. The generous, silky palate shows blueberry and plum fruit complemented by soft tannins with hints of milk chocolate and warm spices. Bright fruit flavours linger during the long, succulent finish.

Enjoy with a lightly spiced ragù or massaman vegetable curry.

Vintage

2024

Region

South Australia

Harvested

February &
March 2024

Alc/Vol

13.5%

Total Acidity

5.77 g/L

pH

3.61

Residual Sugar

0.4 g/L

