



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith Winemaker: Andrew La Nauze Total acreage under vine: 300 Estate founded: 1958 Region: South Australia Country: Australia

Oxford Landing Merlot 2014

WINE DESCRIPTION

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.

The Oxford Landing Merlot vines have been strategically planted on well drained sites to produce vines with low vigour. Careful irrigation control and management of the vineyard promotes well balanced vine canopies, thereby maximising fruit quality.

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6 days. This creates balance between extracting the appropriate tannins for wine structure, and retaining fruit drive and aromatics in the final blend. The wine is stored at 6°C post fermentation to retain natural colour and aromatics of the variety.

TASTING NOTES

Crimson in colour with purple hues. Enticing aromas of milk chocolate, plum and raspberries with subtle cedar and spices. The medium bodied palate starts with vibrant flavours of plums and although tightly structured, the finish is rich and generous with persistent fruit flavours. Soft, velvety tannins are a feature of the supple palate.

FOOD PAIRING

Fining agent:

Roast lamb with rosemary and garlic, or asparagus fettuccine with tomato cream sauce would be a lovely accompaniment.

VINEYARD & PRODUCTION INFO

Vineyard name: Multiple Vineyards

Soil composition: Various - blend of south Australian Vineyards

Vegan

Elevation: 20 to 200 feet

Certified Organizations: ISO14001; Entwine Australia

Sustainability Certification: EPA Acredited Sustainability Licence

WINEMAKING & AGING

Varietal composition: 100% Merlot

Fermentation container: Stainless steel tanks

Malolactic fermentation: Yes

Type of aging container: Stainless steel tanks

