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PRODUCER PROFILE

Estate owned by: Robert Hill-Smith Winemaker: Andrew La Nauze Total acreage under vine: 300 Estate founded: 1958 Winery production: 11,484 Bottles Region: South Australia Country: Australia

Oxford Landing Rosé 2020

WINE DESCRIPTION

At Oxford Landing, we like to 'keep it real'. That means maintaining a sense of perspective and recognizing 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 grapes for this Rosé are grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well balanced canopies, allowing the fruit to ripen in dappled light and developing optimal fruit flavor. Gentle pressing of the freshly picked grapes releases perfectly colored juice for this Rosé. The juice is fermented using a combination of cultured and naturally occurring yeast to produce a range of fresh and vibrant flavors.

Dry conditions during winter and spring were followed by a hot December. The harvest period from late January through February proved remarkable, the mild days with cool nights contributing to wonderful freshness and acidity.

TASTING NOTES

Light shell pink in color. Aromas of freshly picked strawberries and peaches with hints of Turkish delight. The palate is light bodied with Turkish delight flavors, a fine texture and fresh, dry finish.

FOOD PAIRING

A great match for cured ocean trout or a fresh fennel, pink grapefruit, pomegranate and mint salad.

VINEYARD & PRODUCTION INFO

Bottles produced of this wine:11,484Certified Eco-Friendly Practices:Sustainable

WINEMAKING & AGING

Varietal composition: Fining agent: Type of oak: Total SO2: 47% Merlot, 45% Cabernet Sauvignon, 8% Muscat APG Vegan Nil 82 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.26
Residual sugar:	2.0 g/L
Acidity:	5.7 g/L

