

# OXFORD LANDING

## Oxford Landing Shiraz 2007

*The Oxford Landing Vineyard was established in 1958 on the banks of the majestic Murray River in South Australia. It's an idyllic place, distinguished by clear blue skies, rich red soil and is abundant in golden sunshine – the perfect environment for growing grapes with vibrant, fruity flavours.*

*This down-to-earth Australian Shiraz is peppery and full of the richness of ripe berries.*



### WINEMAKING / VITICULTURE

With drought conditions persisting throughout the growing season, significant rainfall in January resulted in welcome relief, and concern for disease potential. Fortunately, damage was minimal with canopies drying quickly and little impact on fruit quality. Yields, particularly for red varieties, were well below average because of the drought leading to accelerated berry ripening. This called for quick decision making in the vineyard to ensure fruit was picked at optimum flavour development. The end result is a wine with excellent depth of colour, weight and tannin structure.

The Shiraz and Viognier fruit parcels were selected in the vineyard on the basis of their flavour and tannin structure. Many of the Shiraz parcels were sourced from older, lower yielding blocks at Oxford Landing and our growers' vineyards in the surrounding area. These parcels were then fermented in a combination of static fermenters and roto-fermenters to ensure maximum extraction of varietal fruit flavours and tannins.

Suitable for vegans

### WINEMAKERS COMMENTS

Lifted violets and plums are dominant on the nose, enhanced by the inclusion of Viognier, which is balanced by hints of chocolate and dark berry fruit. The palate is soft and supple with lingering fruit flavours of red cherry, raspberry and liquorice which is complemented with soft tannins and a long succulent finish.

BLEND: Shiraz 93% & Viognier 7%

For more information visit <http://www.oxfordlanding.com>

### VINTAGE INFORMATION

<b>Vintage</b>	2007
<b>Region</b>	South Australia
<b>Winemaker</b>	Heather Fraser
<b>Harvested</b>	February & March 2007
<b>Alc/Vol</b>	13.5%
<b>Total Acid</b>	6.5 g/L
<b>pH</b>	3.5
<b>Cellaring</b>	Drinking now

