

OXFORD ESTABLISHED SINCE 1958 LANDING

Great Beginnings Make for a Perfect Finish



Murray Valley,
South Australia

Winemaker

Teresa Heuzenroeder



A Wine With Genuine Roots

It all started in 1958 when then proprietor, Wyndham Hill Smith, spotted a place on the banks of the majestic Murray River in South Australia. He saw the clear blue skies above the site and felt the gentle warmth of the abundant golden sun. He held the rich, free-draining soil in his hands and knew instinctively this would be a great place to create first-class Australian wine. It was named Oxford Landing after a nearby site where drovers once grazed and watered sheep on the long journey to Adelaide from northern pastoral properties.

Today, the flavour starts with the care and attention devoted to the family's 650 acre vineyard - it is managed and nurtured as 130 separate five acre blocks.

Viticulturist

Bill Wilksch



The Wines

Our philosophy is simple, from this idyllic site, to create wines with optimal varietal character and flavour, without the expected price tag. The care and attention that occurs in the vineyard includes small batch techniques like detailed pruning, canopy management and crop thinning. During harvest, life at Oxford Landing becomes almost nocturnal as most of the grapes are harvested in the cool of the night. Minimal temperature variation at night ensures that the hard earned flavour stays where it's meant to be – inside the grape.

The result of this careful nurturing is wine that captures and retains the natural flavours and splendour of the Oxford Landing Vineyard.



“A brand that never lets you down. It’s what Australia should be all about.” Tim Atkins MW, The Observer, UK

Oxford Landing Chardonnay

A crisp, stylish Chardonnay featuring lively, tropical over-tones.

Up to 5% of reserve wine, aged in oak barrels, is added to every new vintage blend of Oxford Landing Chardonnay to add complexity.

Oxford Landing Sauvignon Blanc

A refreshing Sauvignon Blanc bursting with zesty, citrus characters.

We cool ferment so as not to lose the flavours that have been captured in the vineyard.

Oxford Landing Merlot

A soft, silky and generous Merlot brimming with the sweetness of cherries.

We individualise our Merlot blocks as determined by the root stocks to maximise their flavour diversity and complexity.

Oxford Landing Cabernet Sauvignon Shiraz

A luscious Cabernet Sauvignon & Shiraz - rich in plum and blackberry fruitiness.

Cabernet was the original planting at Oxford Landing with some vines in excess of 40 years old.

Oxford Landing Shiraz

A down to earth Australian Shiraz - peppery and full of the richness of ripe berries.

Vine husbandry is vital in creating microclimates in the vineyard to achieve the perfect balance of light, shade and coolness.

Oxford Landing GSM - Limited Release

This blend of Grenache Shiraz Mourvèdre has fragrant aromas and bright raspberry fruit characters.

The Grenache parcels are given post ferment maceration on skins to allow maximum colour and flavour extraction.

Oxford Landing Viognier - Limited Release

This Viognier is fresh and silky, with stone fruit and musk flavours.

After ferment, wine is left on yeast lees for a few months to increase the complexity and creaminess of the wine and add richness to the palate.

The introduction of screw-cap closure to the wines allows us to ensure the immediate and longer-term quality of the wine, while also providing added convenience.

