

PAXTON

AAA
McLAREN VALE
2017



At Paxton Wines, we have been nurturing our family owned vineyards in McLaren Vale, South Australia, since 1979. We are leaders in organic and biodynamic winemaking.

David Paxton (Viticulturist) and Richard Freebairn (Winemaker) have combined their decades of experience, and by embracing biodynamic and organic practices (fully certified since 2011), are producing the healthiest of vines.

Through the use of natural preparations and composts, the soil and vine are able to find the perfect balance. The end result is exceptionally pure fruit and "Wines with Life".

VARIETY: Shiraz 60% and Grenache 40%

COLOUR: Bright purple hue with a touch of red.

AROMA: A floral perfume of cherries, Turkish delight and raspberries. With a hint of spontaneous (wild) fermentation and whole bunch character's.

PALATE: Bright fruit driven front palate, with soft and silk mid palate. Hints of raspberries, cinnamon, liquorice, Turkish delight and nutmeg. Medium bodied with luscious tannins.

CELLARING: This wine gives the best of both worlds: a fantastic wine when young, but careful cellaring for 10 – 15 years will be rewarded.

VINTAGE: 2017 was a fantastic year for winemaking in McLaren Vale. We had an extremely wet winter and our vineyards reached full saturation point. Spring brought very consistent fruit set and flowering. The rain continued throughout summer and mild days with cool nights allowed for a slow ripening season. These conditions resulted in fragrant whites with lower acidity, and elegant reds with very attractive primary fruit flavours and lower alcohols.

VINIFICATION: Individual vineyard parcels of Shiraz and Grenache were selected when they reached optimum sugar and flavour equilibrium. The parcels were kept separate throughout picking, de-stemming and fermenting, enhancing the unique characters of each vineyard. Fermentation was carried out in open top and static fermenters. During this process, each parcel was plunged and/or pumped over twice a day for 14 days, to extract colour, flavour and tannin structure. The ferments were pressed to seasoned French and Hungarian oak barriques, where they were nurtured for 12 months prior to blending and bottling.

ALCOHOL: 13.5%

pH: 3.56

TA: 5.32g/L

Total SO₂: 65ppm



paxtonwines.com
facebook.com/paxtonwines
instagram.com/paxtonwines