

PAXTON

MV Shiraz
McLAREN VALE
2017



VARIETY: Shiraz 100%

COLOUR: Dense purple with red hues.

AROMA: A great density of fruit with layers of chocolate, plum, mocha and vanillin spice.

PALATE: Full bodied wine with a beautiful primary fruit character of sour cherry and Empress plums. Lovely integration of oak and fruit with a seamless texture and tannin profile.

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 parcels from each vineyard were selected when they reached optimum sugar and flavour equilibrium. The parcels were kept separate throughout picking, de-stemming and fermenting, to ensure the resultant selections of wine were of the highest quality. Fermentation was carried out in open and static fermenters. During this process, each parcel was plunged and pumped over twice a day for 14 days, to extract colour, flavour and tannin structure. The ferments were pressed to new and mature American and French oak barriques, where they were nurtured for 12 months prior to blending and bottling.

ALCOHOL: 13.5%

pH: 3.50

TA: 6.04g/L

Total SO₂: 65ppm

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".



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