

PAXTON

CABERNET
SAUVIGNON
McLAREN VALE
2018



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: 100% Cabernet Sauvignon

COLOUR: Bright red hue.

AROMA: Delicate spiced fragrance of paprika and cinnamon, with a touch of bok choy and tomato leaf.

PALATE: Full bodied wine showing redcurrants and raspberries, rhubarb and paprika spice. Seamlessly followed by integrated French oak and elegant fine grain tannins.

CELLARING: This wine gives the best of both worlds: fantastic when young, however, careful cellaring for up to 10 years will be rewarded.

VINTAGE: 2018 Growing season had very good winter rainfall allowing the vineyards to reach saturation point. A very dry spring encouraged healthy foliage growth and controlled the vines vigor well. We experienced one of the driest summers in 30 odd years; this meant a great concentration of flavours and intensity of fruit especially in Shiraz and Grenache. The whites reached fruit ripeness with low acidity therefore producing a very bright and vibrant flavour profile. A warmer than usual autumn (Indian summer) kept disease pressure low and helped natural malolactic fermentation. All and all, a very strong 2018 vintage with fantastic red wines maturing in barrel and vibrant white's in bottle.

VINIFICATION: Individual parcels from selected vineyards were harvested to capture optimum sugar and flavour equilibrium. The parcels were kept separate throughout de-stemming and fermentation, to ensure the highest quality. Fermentation was carried out in open top and static fermenters. 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 French oak puncheons (500 litre barrels), where they were nurtured for 9 months prior to blending and bottling.

ALCOHOL: 14.0%

pH: 3.58

TA: 6.14g/L Total SO²: 66ppm



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