

PAXTON

GRACIANO
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% Graciano

COLOUR: Deep purple hue.

AROMA: Lifted spice and herbal notes, mulberries and lavender with a delicate touch of white pepper and wild rocket.

PALATE: Light bodied style with raspberry, mulberries and cinnamon spice. Bright red fruit, with a juicy mouth watering palate, balanced French oak, crunchy tannins and a silky finish.

CELLARING: A fantastic wine to drink when young, however, careful cellaring of 5-20 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: Selector harvested at optimum sugar and flavour balance, the whole berries are tipped into 5t open top fermenters. A slow, cool ferment helped capture the character of the vineyard and a combination of pump overs and plunging for 13 days enhanced the tannin profile. When fermentation was finished the grapes were pressed to mature in 10% new French oak barriques for maturation of 9 months prior to blending and bottling.

ALCOHOL: 14%

pH: 3.6

TA: 5.9g/L

Total SO²: 82ppm



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