

PAXTON

NOW
SHIRAZ
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 and expressive fruit; exceptional wines.

VARIETY: 100% Shiraz

COLOUR: Vibrant purple and red hues

AROMA: An explosion of raspberries, strawberries, mulberries and plums with a hint of lavender and sandalwood.

PALATE: Medium bodied drink "NOW" style of wine, bright and fresh red berry fruits followed by a fantastic mid palate packed full of vibrant layers of fruit intensity and topped off with silky tannins and a velvet finish.

CELLARING: Drink "NOW"

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, especially in Pinot Gris and Chardonnay. 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: The grapes were picked at optimum sugar and flavour equilibrium. They were tipped into open top fermenters and gently hand plunged for 14 days, extracting the vibrant characteristics of the vineyard. When primary fermentation was complete, we pressed to tank for secondary fermentation before bottling.

No sulphur dioxide or preservatives were added in the making of this wine, however, sulphur dioxide is a natural by product of the fermentation process.

ALCOHOL: 14.0%

pH: 3.61

TA: 6.50g/L



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