

PAXTON

CABERNET
SAUVIGNON
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 and expressive fruit; exceptional wines.

VARIETY: 100% Cabernet Sauvignon

COLOUR: Deep crimson red

AROMA: Delicate fragrance of paprika, turmeric and cinnamon, with a touch of licorice and blackcurrant.

PALATE: Full bodied wine showing redcurrants, spice and cloves on the front palate, seamlessly followed by integrated French oak and elegant fine grain tannins.

CELLARING: The wine gives the best of both worlds: fantastic when young, however, 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 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: 3.72

TA: 5.7g/L

Total SO²: 50ppm



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