

GRACIANO

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% Graciano

COLOUR: Deep crimson red

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

PALATE: Light bodied and spice driven mouth-feel. Raspberry tarts and bright red fruit, finished with tight grainy tannins.

CELLARING: A fantastic wine to drink when young, however, careful cellaring of 5-20 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: 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 10% new French oak barriques for maturation of 9 months prior to blending and bottling.

ALCOHOL: 13.0%

pH: 3.44

TA: 5.72g/L

Total SO2: 56ppm



