

# PAXTON

THOMAS BLOCK  
GRENACHE  
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% Grenache

**COLOUR:** Vibrant red with purple hues

**AROMA:** A perfumed nose with hints of raspberries, mulberries and a touch of French oak.

**PALATE:** Light to medium bodied wine with a soft, juicy mid palate and a pleasant influence of whole bunch and stalk, plum richness and elegant tannins.

**CELLARING:** The wine can be enjoyed young, however, careful cellaring for 5-10 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:** We hand picked our bush vine Grenache at optimum sugar and flavour balance. 20% of the harvest was used as whole bunches, with the remainder gently de-stemmed. A slow, cool ferment helped capture the character of the vineyard and a combination of pump overs and plunging for 14 days enhanced the tannin profile. When fermentation was finished the must was pressed to mature French oak barriques for maturation of six months prior to blending and bottling.

**ALCOHOL:** 14.0%

**pH:** 3.47

**TA:** 5.50g/L

**Total SO<sup>2</sup>:** 55ppm



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