

PAXTON

QUANDONG
FARM SHIRAZ
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% Shiraz

COLOUR: Vibrant red and purple hues

AROMA: A fragrance lift of red berry fruits, snow peas and broad beans, raspberry liquorice and a delicate dusting of cinnamon spice.

PALATE: Medium bodied wine with plum, blueberry and cherry fruit characters. A carbonic maceration and wild fermentation influenced viscosity on the mid palate with a touch of French oak and cinnamon spice balanced with silky tannins.

CELLARING: This wine can be enjoyed young, however, careful cellaring for 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: The grapes were hand picked and selector harvested at optimum flavour and sugar equilibrium. 40% of the harvest was used as whole bunches while the remainder was delicately destemmed and fermented using 100% indigenous (wild) yeast. The small batch ferments were carefully plunged and pumped over for 14 days to extract colour, flavour and tannin structure. The ferments were pressed to new and mature French oak barriques, where they were nurtured for 12 months prior to blending and bottling.

ALCOHOL: 14.0%

pH: 3.60

TA: 5.68g/L

Total SO₂: 55ppm



paxtonwines.com
facebook.com/paxtonwines
instagram.com/paxtonwines