

# PAXTON 2015 Thomas Block Chardonnay

David Paxton believes that the people who apply the art and science of viticulture are just as important as the winemaker in the making of good wines. That's why for three decades the Paxtons have nurtured their prized vineyards, some of which were first planted in the 1890s.

Sourced from the Paxton's 'Thomas Block', this single vineyard wine, displays fruit freshness and structure and highlights the suitability of this site for the production of super premium Chardonnay.

**VARIETY:** 100% Chardonnay

**ALCOHOL:** 13.5%

**COLOUR:** Golden Straw

**AROMA:** Lemon butter and honeycomb

**PALATE:** Lemon and lime characters with integrated French oak and delicate minerality

**CELLARING:** Fantastic now, however, careful cellaring will be rewarded for up to five years

**VINTAGE:** 2015 Vintage was one of the shortest and earliest ever recorded in McLaren Vale. Up until February we experienced one of the coolest and driest summers since 1980. However, February warmed up and we saw early ripening of the grapes. This early ripening together with long, dry periods made for an outstanding harvest resulting in fantastic colour and intense flavours. A great year for red and white varieties.

**VINIFICATION:** The grapes were selector harvested in the cool of the summer night. The whole berries were gently pressed, keeping the free-run and pressings separate. Following cold settling we transferred the two parcels into a mixture of new (10%) and old French oak barriques where spontaneous wild fermentation occurred. The process of batonnage (lees stirring) took place over a month as well as selective natural malolactic fermentation. The Chardonnay was kept in oak for 10 months prior to blending and bottling.



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