

PAXTON 2015 MV Shiraz

When viticulture and winemaking work in synchronicity, the end result is naturally elegant wine. At Paxton we grow grapes and make wines that radiate purity, vitality and elegance.

David Paxton and Richard Freebairn have combined their decades of experience and embraced Biodynamic and Organic practices to produce the healthiest vines and highest quality wines.

Biodynamics is the most advanced form of organic farming. We use natural preparations and composts to bring the soil and vines into balance, resulting in wines that truly showcase and preserve the unique vineyards of McLaren Vale.

VARIETY: 100% Shiraz

ALCOHOL: 14.5%

COLOUR: Deep red with purple hues

AROMA: Fragrant raspberries and vanilla, with chocolate and hints of French and American oak

PALATE: Rich, full bodied and textured, with loads of dark, fleshy fruit flavours and integrated French and American oak tying together through the finish

CELLARING: This wine gives the best of both worlds: a fantastic wine when young, but careful cellaring for 5-10 years will be rewarded.

VINTAGE: 2014 was a dry growing season - a cool and windy spring resulted in slightly reduced yields. February was warm, inducing high rates of ripening. A much-needed two inches of rain slowed ripening, and subsequent perfectly mild conditions allowed fabulous flavour development during the ensuing weeks - a great year for both reds and whites in McLaren Vale!

VINIFICATION: Individual parcels from each vineyard were selected when they reached optimum sugar and flavour equilibrium. The parcels were kept separate throughout picking, de-stemming and fermenting, to ensure the resultant selections of wine were of the highest quality. Fermentation was carried out in open and static fermenters. During this process, 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 American and French oak barriques, where they were nurtured for 12 months prior to bottling.



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