

PAXTON 2015 The Guesser Red

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.

Our aim is to showcase the intensity of fruit grown biodynamically, and to champion the cause for wider adoption of sustainable farming methods.

Biodynamics is the most advanced form of organic farming. It uses natural preparations and composts to bring the soil and the vine into balance, resulting in exceptionally pure and expressive fruit. Healthy vines make better wines.

VARIETY: Shiraz, Grenache, Cabernet Sauvignon and Tempranillo

ALCOHOL: 13.5%

COLOUR: Vibrant red

AROMA: Bright red berry fruits with cinnamon, mocha and plum characters

PALATE: Soft and juicy, showing generous fruit with a luscious finish

CELLARING: Drink now, or cellar for 5 years

VINTAGE: 2015 vintage was one of the shortest and earliest ever recorded in McLaren Vale. Until February we experienced one of the coolest and driest summers since 1980. February warmed up and we saw early ripening of the grapes. This early ripening, as well as long periods without rain, made for fantastic colour and intense flavours at harvest. A great year for red and white varieties.

VINIFICATION: Selected batches of Shiraz, Grenache, Cabernet Sauvignon and Tempranillo were fermented and aged separately in small French and American oak barriques. They were blended to achieve a fruit-filled wine, expressing a nose of Cabernet Sauvignon and Tempranillo, mid palate of Shiraz and finish of silky Grenache.



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