

PAXTON 2016 AAA Shiraz Grenache

When viticulture and winemaking work in synchronicity, the result is naturally elegant wine. At Paxton we grow grapes and make wines that radiate purity, vitality and elegance. David Paxton (Viticulturist and Owner) and Richard Freebairn (Winemaker) 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 our McLaren Vale vineyards.

VARIETY: Shiraz (65%) Grenache (35%)

COLOUR: Bright purple and red hues

AROMA: A perfumed fragrance of plums and cherries with a hint of paprika and rhubarb pie

PALATE: Delivers bright mulberry and plum fruits, a subtle touch of French and Hungarian oak with supple tannins and a soft silky finish

CELLARING: This wine gives the best of both worlds: a fantastic wine when young, but careful cellaring for 10 – 15 years will be rewarded.

VINTAGE: 2016 was a very strong year in McLaren Vale. After 6 months without rain we had 40mm in the first week of February. This slowed down the baumes and allowed the acidity to catch up, therefore giving the fruit flavour equilibrium. Berry numbers were high due to an even veraison, leading to the highest quality crops and tonnages.

VINIFICATION: Individual vineyard parcels of Shiraz and Grenache were selected when they reached optimum sugar and flavour equilibrium. The parcels were kept separate throughout picking, de-stemming and fermenting, enhancing the unique characters of each vineyard. Fermentation was carried out in open top and static fermenters. During this process, each parcel was plunged and/or pumped over twice a day for 14 days, to extract colour, flavour and tannin structure. The ferments were pressed to seasoned French and Hungarian oak barriques, where they were nurtured for 12 months prior to blending and bottling.



Alcohol	pH	TA	Total SO ²
14.0%	3.79	5.42g/L	69ppm



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