

PAXTON 2016 NOW Shiraz

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.

VARIETY: Shiraz

ALCOHOL: 14%

COLOUR: Vibrant purple hue

AROMA: Explosion of primary fruit characters, with raspberries, cherries, plum and a touch of chocolate

PALATE: Very generous fruit flavours and spice notes, with cranberries, cherries and plums

CELLARING: Drink "NOW"

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 fantastic flavour equilibrium. Berry numbers were high due to an even veraison, leading to the highest quality crops and tonnages this millennium.

VINIFICATION: A single parcel of fruit was selected from one of our premium shiraz vineyards, known as the 19th Vineyard. The grapes were picked at optimum sugar and flavour equilibrium. They were tipped into open top fermenters and gently hand plunged for 14 days, extracting the vibrant characteristics of this pristine vineyard.

When primary fermentation was complete, we pressed to tank for secondary fermentation before bottling.

No sulphur dioxide or preservatives were added in the making of this wine.



IFOAM
ACCREDITED

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