

PAXTON 2016 Rosé

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.

McLaren Vale is a world renowned Shiraz region, and we at Paxton wanted to show that not only can we make fantastic full bodied wines. we can also make delicious Rosé from our outstanding Shiraz grapes.

VARIETY: Shiraz

ALCOHOL: 12.5%

COLOUR: A touch of pink

AROMA: Exceptionally pretty bouquet of strawberries and cream, guava and Turkish delight

PALATE: Soft, smooth and fruit driven with bright and pretty fruit flavours, showing toffee apple, guava and grapefruit. An elegant finish, balanced with fruit sweetness and subtle minerality

CELLARING: Drink today, buy more tomorrow

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 which lead to the highest quality crops and tonnages this millennium.

VINIFICATION: Harvested at night when the sugar and acid equilibrium was optimum. We kept the freshly harvested shiraz berries in the grape bin for four hours post-harvest. This is known as skin contact, and is the source of the vibrant pink colour. Once we were happy with the colour, we whole berry pressed to capture the soft fruit flavours. Post-press we settled the juice and racked off the clear free-run. The wine was fermented between 12-16 degrees Celsius in stainless steel vats. Light filtration and early bottling helped to enhance this lovely, soft, fruit driven Rosé.



IFOAM
ACCREDITED

Reg No 5364P

