

PAXTON 2016 The Guesser Red

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, Cabernet Sauvignon and Grenache

COLOUR: Vibrant red

AROMA: Bright red berry fruits with a touch of spice, mocha and plum characters

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

CELLARING: Drink now, or cellar for 5 years

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: Selected batches of Shiraz, Grenache and Cabernet Sauvignon 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 mid palate of Shiraz and finish of silky Grenache.

Alcohol	pH	TA	Total SO ²
13.8%	3.67	5.47g/L	78ppm

