

PAXTON 2016 The Guesser White

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 over 100 years old – in McLaren Vale, South Australia. It's this level of care and passion for the region that has produced extraordinary fruit and wines.

VARIETY: Pinot Gris, Sauvignon Blanc and Chardonnay

ALCOHOL: 12.5%

COLOUR: Pale Straw

AROMA: Fruit driven with hints of tropical peach, honey dew and lemon zest perfume

PALATE: Soft and delicate, displaying tropical fruits, ginger and lemon zest

CELLARING: Drink today, buy more tomorrow

VINTAGE: 2016 was a very strong year in McLaren Vale. After six 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 sugar and acid equilibrium was optimum. Whole berries were pressed to capture the beautiful, soft fruit flavours. Post press, the juice was settled, followed by rack-off of the clear free-run. The wine was fermented between 12-16 degrees Celsius in stainless steel vats, without any sulphur additions, until the end of fermentation. Light filtration and early bottling helped enhance this soft, fruit driven wine.



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