

PAXTON 2017 NOW Shiraz

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

COLOUR: Vibrant purple hue

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

PALATE: Very generous fruit flavours of plums and mulberries, spicy characters and great mouth feel and density

CELLARING: Drink "NOW"

VINTAGE: 2017 was a fantastic year for winemaking in McLaren Vale. We had an extremely wet winter and our vineyards reached full saturation point. Spring brought very consistent fruit set and flowering. The rain continued throughout Summer and mild days with cool nights allowed for a slow ripening season. These conditions resulted in fragrant whites with lower acidity, and elegant reds with very attractive primary fruit flavours and lower alcohols.

VINIFICATION: 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 the 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.



Alcohol	pH	TA	Total SO ²
14.0%	3.78	5.3g/L	0ppm



Reg No 5364P

