

PAXTON 2017 Pinot Gris

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: 100% Pinot Gris

COLOUR: Pale straw

AROMA: Subtle floral notes of frangipani, lychee pear and peach with a touch of flintiness

PALATE: Delicious purity of fruit with tropical fruit, apple and pear, followed by a zesty mid palate and balanced mineral finish

CELLARING: A fruit driven wine designed for drinking young, although careful cellaring will be rewarded

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 fruit was harvested at night when sugar and acid equilibrium was optimum. The grapes were whole berry pressed without crushing or destemming. The juice was racked from the grape solids on the bottom of the tank, and fermented at temperatures between 13-16°C in stainless steel, to encapsulate fruit freshness. Once fermented, the wine lees were regularly mixed into suspension for a four week period, with the aim of building complexity and texture into the wine. The wine was filtered and bottled early in its life to capture the freshness of the variety.



Alcohol	pH	TA	Total SO ²
12.5%	3.09	6.13g/L	85ppm

