

PAXTON 2017 Rosé

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 and Grenache

COLOUR: Salmon

AROMA: Exceptionally pretty bouquet of rose petals, guava and Turkish delight

PALATE: Bright fruit flavours, showing Turkish delight, strawberry daiquiri, watermelon, guava and grapefruit. An elegant finish, balanced with fruit sweetness and subtle minerality

CELLARING: Drink today, buy more tomorrow

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: Once the grapes had reached sugar and acid equilibrium we used a combination of hand picked, whole bunch pressed Grenache and selector harvested, skin contact, whole berry pressed Shiraz. Post-press we blended the juice together and allowed it to be settled 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 soft, fruit driven Rosé.



Alcohol	pH	TA	Total SO ²
12.5%	3.33	6.12g/L	80ppm

