

PAXTON

•
NOW
CHARDONNAY
McLAREN VALE
2022



At Paxton Wines, we have been nurturing our family owned vineyards in McLaren Vale, South Australia, since 1979. We are leaders in organic and biodynamic winemaking.

Viticulturist David Paxton, along with Winemaker Ashleigh Seymour have combined their years of experience and by embracing biodynamic and organic practices (fully certified since 2011), are producing the healthiest of vines.

Through the use of natural preparations and composts, the soil and vine are able to find the perfect balance. The end result is exceptionally pure fruit and "Wines with Life".

VARIETY: 100% Chardonnay from Thomas Block

COLOUR: Twinkling stars

AROMA: A fruit salad of native finger lime, pear d'Anjou, delicately decorated with sprigs of wild spearmint, elderflower and a touch of tarragon.

PALATE: Bright and bouncy like jumping for the clouds on a backyard trampoline. This Chardonnay sits up straight but has a sneaky scrumptious and vibrant feel once allowed to relax.

CELLARING: Drink "NOW"

VINTAGE 2022: Well, you thought 2021 was good but I bet you hadn't heard about 2022 yet! With most of the country experiencing extreme La Niña conditions, in McLaren Vale we were hit with the lucky stick and enjoyed plenty of soil moistening rain through the winter but no extreme events. Budburst was a breath of new life after a long cool Winter and conditions were ideal up to flowering where things went a bit haywire. Crazy Melbourne type weather blew a lot of the flowers away before they could turn into fruit... but less fruit, more quality and coming off a bumper 2021 vintage it helped balance things out. We had a lovely cool summer, which helped ripening happen nice and slow, just the way we like it. Vintage was well spread out with fine days through most of March allowing us to choose when to pick and preserve stunning, natural acidity.

VINIFICATION: Selector harvested in the cool of the night once the grapes have reached optimum sugar and flavour equilibrium. Whole berry pressed and fermented between 15°C-18°C. Post primary fermentation, the wine is left on fine lees throughout and after malolactic fermentation, stirred weekly to increase mouthfeel and creaminess and protect the wine from oxidation. The wine is bottled after only a couple of months ageing in stainless steel tanks to preserve the beautiful fruit flavours.

No sulphur dioxide or preservatives were added in the making of this wine.

ALCOHOL: 13%



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