

# PAXTON

GRACIANO  
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 Winemakers Ashleigh Seymour and Kate Goodman 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: Graciano

VINEYARD: Thomas Block

COLOUR: Red frogs dipped in dark chocolate

SMELL: Like a mature and well defined Pink Peppercorn tree dancing in the breeze, the piperine bounces out of the glass on a buoyant bed of redskin, pomegranate seeds, fresh redcurrants and old-school boiled lollies.

TASTE: Refreshing and unmistakable, the moreish, vibrant acid holds a line of chalky tannins sprouting elderflower and sour cherries. Linear and never-ending like the Appian way, taking you from civilization to the bliss of the Adriatic sea.

MUSIC MATCH: White Winter Hymnal – Fleet Foxes

GOOD: Now BETTER: Winter 2024 KEEP: 5-10 years

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: Graciano is often blended with Tempranillo in Rioja but here we have decided to let it sing on its own. A cool vineyard and a late ripening variety mean this wine is fermented in open fermenters at cool temperatures at the beginning of April. Lovingly hand plunged and tasted for 17 days, waiting for the moment it all comes together for pressing. Malolactic fermentation in used French oak puncheons and aged there for 7 months before blending and encapsulating the delicious flavour in bottle.

ALCOHOL: 13.5%



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