

PAXTON

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GRENACHE
McLAREN VALE
2022



VARIETY: 100% Grenache

VINEYARD: Landcross Farm

COLOUR: Blush

AROMA: Macerated strawberries, raspberry and musk rose, like walking through an extravagant kitchen garden of a creek-side settlers cottage. Deeper layers release pineapple skin, Rainier cherries, quandong and strawberry gum.

PALATE: A parabola of acid, intertwining with chalky, limestone tannins. Lifted and bright, light-bodied and elegant with a strong heartbeat all the way through.

MUSIC MATCH: Waking Up Easy by Lime Cordiale

GOOD: Christmas 2022 BETTER: Winter 2023 BEST: 2024-2028

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: Hand picked from bush vines high up on a ridge overlooking the Willunga basin, the grapes are fermented in open fermenters using layering of whole bunches and whole berries. A slow and measured extraction to balance the delicate fruit flavours without too much tannin, after pressing the wine is aged in well used French oak puncheons for eight months before bottling.

ALCOHOL: 14.5%

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".



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