

PAXTON

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AAA
McLAREN VALE
2021



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: Shiraz 55%, Grenache 41%, Mataro 4%

COLOUR: Bright crimson red with a pink hue.

AROMA: Think dark brambly forest fruits intertwined with raw coffee beans, like a trek to the depths of the Balinese mountains. In the background, notes of fresh curry leaves, pine resin and balsamic notes hint to whole bunches used in the fermentation and completed by a feather-light touch of delicate French oak.

PALATE: Shiraz and Grenache together makes for such a dynamic blend and decadent mouthfeel. Shiraz bringing the mid palate weight and intensity of fruit flavours, while the spicy saffron liveliness of Grenache pulls everything together for a party on your palate.

The finish is just like ending your night with smooth electric beats.

CELLARING: The AAA is a fantastic wine when young, with potential to get even better in bottle over 10 years plus.

MUSIC MATCH: Electricity – The Avalanches

VINTAGE: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

VINIFICATION: Individual vineyard parcels of Shiraz and Grenache fermented in a combination of open top and static fermenters. During this process, each parcel was plunged and/or pumped over twice a day for 14 days, to extract colour, flavour and tannin structure. The ferments were pressed to seasoned French oak barriques (225L) and puncheons (500L), where they were nurtured for 9 months prior to blending and bottling. ALCOHOL: 14.0%



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