

PAXTON 2015 AAA Shiraz Grenache

When viticulture and winemaking work in synchronicity, the end result is naturally elegant wine. At Paxton we grow grapes and make wines that radiate purity, vitality and elegance.

David Paxton and Richard Freebairn 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 and preserve the unique vineyards of McLaren Vale.

VARIETY: Shiraz (65%) Grenache (35%)

ALCOHOL: 14%

COLOUR: Vibrant red with a purple hue

AROMA: A pretty perfume of raspberries and mulberries with a hint pomegranate and tarragon

PALATE: Delivers bright red berry fruits with a soft and silky mid palate and finishes with elegant and juicy tannins

CELLARING: This wine gives the best of both worlds: a fantastic wine when young, but careful cellaring for 10 – 15 years will be rewarded.

VINTAGE: 2015 vintage was one of the shortest and earliest ever recorded in McLaren Vale. Until February we experienced one of the coolest and driest summers since 1980. However, February warmed up and we saw early ripening of the grapes. This early ripening, as well as long periods without rain, made for fantastic colour and intense flavours at harvest. A great year for red and white varieties.

VINIFICATION: Individual vineyard parcels of Shiraz and Grenache were selected when they reached optimum sugar and flavour equilibrium. The parcels were kept separate throughout picking, de-stemming and fermenting, enhancing the unique characters of each vineyard. Fermentation was carried out in 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, where they were nurtured for 12 months prior to blending and bottling.



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Reg No 5364P

