

PAXTON

ROSÉ
McLAREN VALE
2018



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.

David Paxton (Viticulturist) and Richard Freebairn (Winemaker) have combined their decades 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: Grenache 55% and Shiraz 45%

COLOUR: Ocean Trout

AROMA: Fragrant lift of rose petal, strawberries and watermelon.

PALATE: Bright fruit driven palate with subtle plum, cherry and guava flavours followed by a zesty finish with balanced minerality.

CELLARING: A fruit driven wine designed for drinking young, although careful cellaring will be rewarded.

VINTAGE: 2018 Growing season had very good winter rainfall allowing the vineyards to reach saturation point. A very dry spring encouraged healthy foliage growth and controlled the vines vigor well. We experienced one of the driest summers in 30 odd years; this meant a great concentration of flavours and intensity of fruit especially in Shiraz and Grenache. The whites reached fruit ripeness with low acidity therefore producing a very bright and vibrant flavour profile. A warmer than usual autumn (Indian summer) kept disease pressure low and helped natural malolactic fermentation. All and all, a very strong 2018 vintage with fantastic red wines maturing in barrel and vibrant white's in bottle.

VINIFICATION: The fruit was hand picked when sugar and acid equilibrium was optimum. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked from the grape solids on the bottom of the tank, and fermented at temperatures between 13-16°C in stainless steel, to encapsulate fruit freshness. The wine was filtered and bottled early in its life to capture the freshness of the varieties.

ALCOHOL: 12%

pH: 3.0

TA: 6.99g/L

Residual Sugar: 5g/L

Total SO²: 62ppm



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