

PAXTON

GRENACHE
McLAREN VALE
2019



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, one of Australia's most respected Viticulturists embraced biodynamic and organic practices in 2004 and worked towards achieving full certification in 2011.

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 and expressive fruit; exceptional wines.

VARIETY: 100% Grenache

COLOUR: Ruby red with light pink hues

AROMA: A perfumed floral fragrance of strawberries and raspberries. Bright red fruits jump from the glass showing excellent varietal expression.

PALATE: Light to medium bodied wine with a crunchy lively red berry flavour. Hints of savoury spice arising from whole bunch fermentation to add slight grip and texture and creates wonderful length on the palate.

CELLARING: The wine can be enjoyed young, however, careful cellaring for 5-10 years will be rewarded.

VINTAGE: 2019 Vintage saw below average rainfall over spring and virtually no rain during summer leading to a heavy reliance on irrigation. This together with a severe hail storm in November, the hottest day in South Australia since 2009 and regular maximum temperatures over 36 degree Celsius in February made for some challenges. However, our close proximity to the St Vincent Gulf did help moderate some extreme weather events. All in all we saw smaller tonnages with more intense flavour in the fruit. Another consistent year for Pinot Gris and Grenache, with early signs the Shiraz will carry great density of fruit flavours moving forward.

VINIFICATION: We hand picked our bush vine Grenache at optimum sugar and flavour balance. 20% of the harvest was used as whole bunches, with the remainder gently de-stemmed. A slow, cool ferment helped capture the character of the vineyard and a combination of pump overs and plunging for 14 days enhanced depth of flavours. When fermentation was finished the must was pressed to 1 year old French oak barriques for maturation of six months prior to blending and bottling.

ALCOHOL: 14%



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