

# PAXTON

CABERNET  
SAUVIGNON  
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.

Viticulturist David Paxton, along with Winemakers Dwayne Cunningham 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: 100% Cabernet Sauvignon

COLOUR: Bright red with an amber hue.

AROMA: Fresh aromatics that jump from the glass, with spiced fragrance of cinnamon and nutmeg followed with perfumed blackcurrant and a touch of spiced plum.

PALATE: Medium bodied wine showing pepper, poached rhubarb and some lovely clove spice. Integrated French oak lifts the profile completely giving a dusty savoury finish that extends great length.

CELLARING: This wine gives the best of both worlds: fantastic when young, however, careful cellaring for up to 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: Individual parcels from selected vineyards were harvested to capture optimum sugar and flavour equilibrium. The parcels were kept separate throughout de-stemming and fermentation, to ensure the highest quality. Fermentation was carried out in open top and static fermenters. Each parcel was plunged and pumped over twice a day for 14 days to extract colour, flavour and tannin structure. The ferments were pressed to new and mature French oak puncheons (500 litre barrels), where they were nurtured for 9 months prior to blending and bottling.

ALCOHOL: 14.0%



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