

# PAXTON

QUEEN OF THE  
HIVE  
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.

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 vines are able to find the perfect balance. The end result is exceptionally pure fruit and “Wines with Life”.

VARIETY: Shiraz, Tempranillo, Grenache and Mataro

COLOUR: Crimson Red

AROMA: Perfumed fragrance of plum, cherries and raspberries

PALATE: Delightfully soft and mellow palate that shows layers of strawberries and poached rhubarb with really gentle silky tannins. Easy drinking fresh style that suits the modern wine lover.

CELLARING: Drink now or cellar up to 5 years

VINTAGE: 2018 gave us 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 within our Mediterranean red varietals. The whites reached fruit ripeness with low acidity therefore producing a very bright and vibrant flavour profile. All and all, a very strong 2018 vintage with fantastic wines.

VINIFICATION: Selected batches of Shiraz, Tempranillo and Grenache were fermented and aged separately in small French oak barrels. They were blended to achieve a fruit-filled wine, that is medium bodied with gentle extraction of tannins giving a velvety silky mouthfeel.

ALCOHOL: 14.0%



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