

PAXTON

GRENACHE
McLAREN VALE
2020



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 and expressive fruit; exceptional wines.

VARIETY: 100% Grenache

COLOUR: Ruby red with light pink hues

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

PALATE: Light to medium-bodied wine with a crunchy red berry flavour. Hints of savoury spice round out the palate, giving depth and length to the finish.

CELLARING: Drinks very well young, however, careful cellaring for 5-10 years will be rewarded.

VINTAGE: 2020 posed many challenges throughout Australia. Another intense drought year through the growing season was followed by one of the most devastating bushfire seasons this country has ever seen. Fortunately McLaren Vale was largely unaffected by this devastation and the early signs indicate 2020 to be a very special vintage; one to savour. Moderate weather throughout the harvest period, combined with lower yields allowed the flavours to develop harmoniously and in balance. Varietal expression was excellent, with the wines showing intense flavour and brightness without excessive tannin or alcohol.

VINIFICATION: We hand picked our bush vine Grenache at optimum sugar and flavour balance. 20% of the harvest was fermented as whole bunches, with the remainder gently de-stemmed on top. Cool ferment temperatures and gentle hand-plunging helped capture the character of the vineyard and allowed for a softer and longer extraction. When fermentation was complete, the must was pressed to seasoned French oak puncheons for a maturation of seven months prior to blending and bottling.

ALCOHOL: 14%



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