

# PAXTON

NOW  
ROSE  
McLAREN VALE  
2021



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 Ashleigh Seymour 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: 88% Shiraz and 12% Grenache

COLOUR: Pink salmon

AROMA: A foraged bouquet of wild roses, thyme flowers and strawberry gum

PALATE: Crisp, dry and refreshing mouth feel that is balanced with some layers of grapefruit peel and Davidson plum. It ignites dreams of enjoying an Indian summer on a rugged Mediterranean island. A smooth soft finish will have you coming back for more and dreaming of another holiday.

CELLARING: Drink “NOW”

VINTAGE: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

VINIFICATION: Hand picked and selector harvested once the grapes have reached optimum flavor development. Whole berry pressed, cold settled then the clear juice is racked off solids and fermented between 13-15°C in stainless steel tanks. Post primary fermentation, the wine undergoes malolactic fermentation for stabilisation, prior to blending and bottling as soon as possible to preserve the beautiful flavours.

No sulphur dioxide or preservatives were added in the making of this wine, however, sulphur dioxide is a natural by product of the fermentation process..

ALCOHOL: 13.5%



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