

PAXTON

PINOT GRIS
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: 100% Pinot Gris

COLOUR: Straw with peach hues.

AROMA: Fresh citrus flavours of lime and lemon myrtle with a hint of pear blossom and canary melon.

PALATE: Salty beach days come to mind, sand-covered skin and cricket being played with the waves lapping at sun-kissed feet. A zesty palate reminiscent of grapefruit sorbet framing a soft viscosity through the mid-palate. Grapefruit comes to play again with rindy texture completing the lively finish.

CELLARING: Drink within 3 years for optimum enjoyment.

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: The fruit was hand picked and selector harvested once sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked and fermented at temperatures between 13-16°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the unique characters of Pinot Gris.

ALCOHOL: 13.5%



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