

PAXTON

TEMPRANILLO
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: Tempranillo

VINEYARDS: Landcross (bush vines), Jones Block and Hilltop Vineyard

COLOUR: Venetian red with whispers of lavender

AROMA: Jujubes, fat, juicy red cherries and star anise, transport you to a seaside produce market on the Costa del Sol.

PALATE: Like wandering through a stone archway into an exquisite orchard, this Tempranillo has an enveloping mouthfeel finishing with the softness of the clouds passing overhead.

MUSIC MATCH: Despacito—Luis Fonsi Feat. Daddy Yankee

CELLARING—GOOD: Immediately BETTER: Winter 2022 BEST: Winter 2022–2025

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 grapes in each individual vineyard are tasted over and over again until reaching perfect plumpness. Each vineyard block is fermented separately in small open top fermenters and painstakingly hand plunged for around 14 days until the sugars are completely dry. Racked into older French oak barriques and puncheons to rest for the next eight months before blending and bottling for your enjoyment.

ALCOHOL: 13.5%



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