

# PAXTON



## PRODUCER PROFILE

Estate owned by: David Paxton & Ang Tolly  
Winemaker: Ashleigh Seymour, Kate  
Goodman  
Total acreage under vine: 200  
Estate founded: 1979  
Region: McLaren Vale  
Country: Australia

## Paxton Graciano 2020

### WINE DESCRIPTION

Graciano is a Spanish varietal grown primarily in the Rioja region. After some research David Paxton decided to graft one row of Graciano onto some old Chardonnay vines in Thomas Block to see what the result would be. The result is light in body with distinct savory and white pepper characteristics filled out with bright red fruits that show this variety is well suited to the conditions of McLaren Vale. Light tannins make this wine ready to drink young, although there is cellaring potential in the medium term.

The Paxton Graciano is made with 100% organic grapes sourced from the Thomas Block vineyard, grafted onto old Chardonnay vines.

While Graciano is often blended with Tempranillo in Rioja, the winemakers at Paxton decided to let it sing on its own. This wine is fermented in open fermenters at cool temperatures. Lovingly hand plunged and tasted for 17 days, waiting for the moment it all comes together for pressing. The wine undergoes malolactic fermentation in used French oak puncheons and aged there for 7 months before blending and encapsulating the delicious flavor in bottle.

### TASTING NOTES

Like a mature and well defined Pink Peppercorn tree dancing in the breeze, the pepper bounces out of the glass on a buoyant bed of peaches, pomegranate seeds, fresh redcurrants, and old-school hard candy.

Refreshing and unmistakable, the moreish, vibrant acid holds a line of chalky tannins sprouting elderflower and sour cherries.

### FOOD PAIRING

Pair this wine with curries or spicy Asian style dishes.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	McLaren Flat, McLaren Vale, South Australia
Vineyard name:	Thomas Block
Vineyard size:	28 ha
Soil composition:	alluvia, clay/river stone predominant
Elevation:	242 - 278 feet
Certified Eco-Friendly Practices:	yes
Certified Vineyards:	yes

### WINEMAKING & AGING

Varietal composition:	100% Graciano
Fermentation container:	open fermenter
Maceration technique:	punch down and pump over
Length of maceration:	21 days days
Malolactic fermentation:	full
Fining agent:	no
Size of aging container:	225 l
Length of aging before bottling:	7 months
Total SO <sub>2</sub> :	68 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.56
Residual sugar:	1 g/L
Acidity:	5.6 g/L