

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 Grenache 2021

WINE DESCRIPTION

Paxton's Thomas Block vineyard is extremely unique, and experiences colder than average McLaren Vale mornings, and warm summer days, providing the perfect ripening conditions for producing the most elegant of red wines, and this Grenache is no exception. Made with 100% organic grapes that are handpicked and whole bunch fermented with wild yeast, the Paxton Grenache is bright, light-bodied, and elegant.

The grapes are hand-picked from bush-vines high up on a ridge overlooking the Willunga basin from the Landcross Farm, Thomas Block, and Quandong Farm Block vineyards.

The grapes are fermented in open fermenters using layering of whole bunches and whole berries. A slow and measured extraction helps to balance the delicate fruit flavors without too much tannin. After pressing, the wine is aged in well-used French oak puncheons for eight months before bottling.

TASTING NOTES

Aromas of macerated strawberries, raspberry, and musk rose, like walking through an extravagant kitchen garden of a creek-side settler's cottage. Deeper layers release pineapple skin, cherries, and strawberry gum.

A parabola of acid, intertwining with chalky, limestone tannins. Lifted and bright, light-bodied and elegant with a strong heartbeat all the way through.

FOOD PAIRING

Pairs perfectly with spicy Asian or Indian dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Seaview, McLaren Vale, South Australia
Vineyard name:	Landcross
Vineyard size:	1.7 ha
Soil composition:	shallow loam over limestone
Elevation:	229 feet

WINEMAKING & AGING

Varietal composition:	100% Grenache
Fermentation container:	open fermenter
Maceration technique:	punch down and pump over
Length of maceration:	10 days
Malolactic fermentation:	full
Fining agent:	no
Type of aging container:	3-4 year old French oak puncheons
Size of aging container:	500 l
Length of aging before bottling:	8 months
Total SO ₂ :	54 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.59
Residual sugar:	1 g/L
Acidity:	5 g/L