

# 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 MV Shiraz 2020

### WINE DESCRIPTION

MV 'McLaren Vale' or 'Multiple Vineyard' Shiraz displays the hallmarks of classic McLaren Vale Shiraz - elegance, balance, and pleasure in a bottle. This wine gives the best of both worlds: a fantastic wine when young, but careful cellaring for 10-15 years will reward you very nicely.

Paxton's vineyards comprise seven Biodynamic properties. MV Shiraz is a blend of 100% organic Shiraz grapes from four of the Paxton vineyards, and has been developed to highlight optimum fruit flavors.

Individual parcels from each vineyard are picked at optimum sugar, acid and flavor balance. These parcels remain separate throughout vinification and are blended prior to bottling. Fermentation begins after gently de-stemming the fruit into both open and static fermenters. During fermentation, each parcel is plunged and pumped over twice a day for 2 weeks, to extract flavor, color and tannin compounds. The ferments were then pressed to a combination of new and mature French oak barriques (225 L) and puncheons (500 L), where they are nurtured for 12 months prior to blending and bottling.

### TASTING NOTES

Oscillating between ripe blackberries stolen from your neighbor's back fence and wild fennel seeds harvested along a country roadside this wine keeps you intrigued waiting for further revelations like cocoa and star anise.

A medium to full-bodied wine with fresh mulberries on the palate entrance. The texture feels like floating over rolling hills in a smooth convertible, opening up like a view over an expansive valley at the crest of the last hill. Elongated by careful maturation in French oak barriques, the finish is like watching a glowing sunset at the end of an action-packed day.

### FOOD PAIRING

Classic Tagliatelle Bolognese

### VINEYARD & PRODUCTION INFO

Production area/appellation:	McLaren Vale, South Australia
Certified Eco-Friendly Practices:	yes
Certified Vineyards:	yes

### WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	various
Length of maceration:	7 - 20 days
Malolactic fermentation:	full
Fining agent:	no
Size of aging container:	225 l
Type of oak:	5% new French oak, 85% older
Length of aging before bottling:	12 months
Total SO <sub>2</sub> :	62 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.55
Residual sugar:	1 g/L
Acidity:	6 g/L