

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 NOW Chardonnay 2022

WINE DESCRIPTION

NOW by Paxton stands for 'Natural Organic Wine.' As leaders in organic production, Paxton wanted to create a Biodynamic and USDA Certified Organic natural wine with no added preservatives in a young, drink 'now' style of Chardonnay.

The grapes used to craft Paxton NOW Chardonnay are grown in the Thomas Block vineyard.

The grapes are harvested in the cool of the night once the grapes have reached optimum sugar and flavor equilibrium. Whole berry pressed and fermented between 59 - 64 degrees Fahrenheit. Post primary fermentation, the wine is left on fine lees throughout and after malolactic fermentation, stirred weekly to increase mouthfeel and creaminess and protect the wine from oxidation. The wine is bottled after only a couple of months aging in stainless steel tanks to preserve the beautiful fruit flavors.

TASTING NOTES

A fruit salad of native finger lime, pear d'Anjou, with wild spearmint, elderflower and a touch of tarragon. Bright and bouncy like jumping for the clouds on a backyard trampoline. This Chardonnay sits up straight but has a sneaky scrumptious and vibrant feel once allowed to relax. Drink NOW.

FOOD PAIRING

This wine would pair beautifully with butternut squash risotto with leeks and spinach.

VINEYARD & PRODUCTION INFO

Production area/appellation:	McLaren Flat, McLaren Vale, South Australia
Vineyard name:	Thomas Block
Vineyard size:	28 ha
Soil composition:	alluvial, clay/river stone predominant
Elevation:	242 - 278 feet

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	stainless steel temperature controlled tank
Malolactic fermentation:	full
Fining agent:	no
Type of aging container:	racked off lees and bottled immediately
Total SO ₂ :	5 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.3
Residual sugar:	0.4 g/L
Acidity:	5 g/L