

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 Shiraz 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 Shiraz that was different from their existing Shiraz styles.

Grapes for the Paxton NOW Shiraz are sourced from three of their seven vineyards: Maslin, Quandong, and 19th Vineyards.

The grapes are picked at optimum sugar and flavor equilibrium. Tipped into open top fermenters, they are gently hand plunged for around 20 days, extracting the vibrant characteristics of the vineyard. When primary fermentation is complete, they are pressed to stainless steel tanks for malolactic fermentation and brief aging before bottling early to preserve freshness.

TASTING NOTES

A wine that morphs with some time in the glass and each swirl that you give. Beginnings are earthy with a hint of dried meat, soon opening up to blackcurrant liqueur, cassia bark, and marjoram.

Medium bodied and juicy, like a warm embrace with someone you love, comforting and uplifting at the same time. The tannins are soft but firm, evocative of testing out pillow top mattresses at your local bedding store, along with the texture of fine linen sheets. The tannins are offset by a delicate acidity and a smooth finish. Drink NOW.

FOOD PAIRING

This wine would pair beautifully with barbecue lamb or steak.

VINEYARD & PRODUCTION INFO

Production area/appellation:	McLaren Vale, South Australia
Vineyard name:	Maslin, Quandong, 19th
Vineyard size:	12 - 18 ha
Soil composition:	shallow loam over limestone, shallow loam over limestone
Elevation:	229 - 406 feet
Certified Eco-Friendly Practices:	yes
Certified Vineyards:	yes

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	Open-top fermenters
Maceration technique:	hand plunges
Length of maceration:	20 days days
Malolactic fermentation:	full
Fining agent:	vegan
Type of aging container:	Stainless Steel

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.78
Residual sugar:	2.4 g/L
Acidity:	6 g/L