

PAXTON

TEMPRANILLO
McLAREN VALE
2019



At Paxton Wines, we have been nurturing our family owned vineyards in McLaren Vale, South Australia, since 1979. We are leaders in organic and biodynamic winemaking.

David Paxton, one of Australia's most respected Viticulturists embraced biodynamic and organic practices in 2004 and worked towards achieving full certification in 2011.

Through the use of natural preparations and composts, the soil and vine are able to find the perfect balance. The end result is exceptionally pure fruit and "Wines with Life".

VARIETY: Tempranillo

COLOUR: Bright red with a violet hue

AROMA: A fragrant blend of dark cherries and spice, with hints of blackcurrant and blueberries.

PALATE: Medium bodied and spice driven mouth-feel with cherries and stewed rhubarb. Soft elegant tannins that enhance the mid palate flavor.

CELLARING: A fantastic wine to drink when young, however, careful cellaring of 5-15 years will be rewarded.

VINTAGE: 2019 Vintage saw below average rainfall over spring and virtually no rain during summer leading to a heavy reliance on irrigation. This together with a severe hail storm in November, the hottest day in South Australia since 2009 and regular maximum temperatures over 36 degree Celsius in February made for some challenges. However, our close proximity to the St Vincent Gulf did help moderate some extreme weather events. All in all we saw smaller tonnages with more intense flavour in the fruit. Another consistent year for Pinot Gris and Grenache, with early signs the Shiraz will carry great density of fruit flavours moving forward.

VINIFICATION: The grapes were hand pick and selectively harvested at optimum flavour and sugar equilibrium. After light destemming, we fermented the must in small batch open ferments. After 10 -14 days of a hand plunging and pump overs we gently pressed our hand picked parcel into new and mature French oak barriques for maturation of six months. The second parcel was pressed to a stainless steel tank and kept fresh for six months prior to blending and bottling.

ALCOHOL: 13.5%

Total SO₂: 53ppm



paxtonwines.com
facebook.com/paxtonwines
instagram.com/paxtonwines