

PAXTON

GRACIANO
McLAREN VALE
2023



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.

Viticulturist David Paxton, along with Winemakers Ashleigh Seymour and Kate Goodman have combined their years of experience, and by embracing biodynamic and organic practices (fully certified since 2011), are producing the healthiest of vines.

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: Graciano

VINEYARD: Thomas Block

COLOUR: Blackcurrant jubes

SNIFF: Fragrant white pepper dances with playful charm, while exotic Kakadu plum and delicate dried violets evoke an enchanted garden. Marjoram adds herbal complexity, inviting exploration. Each scent harmonizes, creating a captivating experience.

TASTE: Vibrant acidity awakens the senses, followed by a luxurious texture embracing flavours of stewed rhubarb. Subtle spice balances sweetness. Gently waving tannins add depth, ensuring a lingering finish. This wine begs to be savoured, each sip unveiling new layers of flavor. Perfect for a leisurely evening of culinary exploration.

MUSIC MATCH: Smooth – Santana

GOOD: Now BETTER: Winter 2025 KEEP: 10-15 years

VINTAGE: Low and slow. The 2023 growing season was a time for viticulturalists to show off their impressive skills. From a cold and wet, seemingly never-ending winter to a Spring which seemed like it was still winter, a long, cool Summer which seemed like Spring, challenges were abound. Numerous climatic challenges including cool and windy weather during flowering, one of the wettest Springs for 30 years and even more windy weather in Summer meant that crops were small but our organic and biodynamic farming methods paid off – our vines showed incredible resilience to whatever came their way. A season that was around three weeks late on average and had a much slower ripening period means that 2023 wines show great acid, complex layers of delicate flavours, lightness, brightness, and longevity

VINIFICATION: Graciano is often blended with Tempranillo in Rioja but here we have decided to let it sing on its own. A cool vineyard and a late ripening variety mean this wine is fermented in open fermenters at cool temperatures at the beginning of April. Lovingly hand plunged and tasted for 17 days, waiting for the moment it all comes together for pressing. Malolactic fermentation in used French oak puncheons and aged there for 7 months before blending and encapsulating the delicious flavour in bottle.

ALCOHOL: 13.5%



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