

PAXTON

ROSÉ
McLAREN VALE
2022



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 wines.

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".

VINEYARDS: Thomas Block, Quandong Farm

VARIETY: Grenache, Shiraz, Pino Gris

COLOUR: Dame Edna Everage cheeks

AROMA: Remember those heart-shaped peach sour lollies (candy for some of you)? Explosions of sherbet and pineapple really make you feel like you've just wandered into Ye Olde Sweet Shoppe in a quaint English seaside town.

PALATE: Dehydrated grapefruit rounds and hints of tarragon punctuate this refreshing drop. Freshness and acidity zipping around the palate like a ball in a pinball machine will have your mouth watering for another glass on a glorious sun-kissed day.

MUSIC MATCH: Kiss From A Rose – Seal

GOOD: Now BETTER: September 2022 MAX: Christmas 2024

VINTAGE 2022: Well, you thought 2021 was good but I bet you hadn't heard about 2022 yet! With most of the country experiencing extreme La Niña conditions, in McLaren Vale we were hit with the lucky stick and enjoyed plenty of soil moistening rain through the winter but no extreme events. Budburst was a breath of new life after a long cool Winter and conditions were ideal up to flowering where things went a bit haywire. Crazy Melbourne type weather blew a lot of the flowers away before they could turn into fruit... but less fruit, more quality and coming off a bumper 2021 vintage it helped balance things out. We had a lovely cool summer, which helped ripening happen nice and slow, just the way we like it. Vintage was well spread out with fine days through most of March allowing us to choose when to pick and preserve stunning, natural acidity.

VINIFICATION: The fruit was hand picked when sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked and fermented at temperatures between 13-16°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the freshness of the varieties.

ALCOHOL: 13.5%



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