

PAXTON 2007 AAA SHIRAZ GRENACHE

David Paxton believes that the people who apply the art and science of viticulture are just as important as the winemaker in the making of good wines. That's why for three decades the Paxtons have nurtured their prized vineyards – some over 100 years old – in McLaren Vale, South Australia. It's this level of care and passion for the region that has produced extraordinary fruit and wines.

In his youth, before becoming one of Australia's leading viticulturists, David Paxton worked briefly as a wool presser and learnt of the AAA wool classing stencil that reflects superior quality. So too does this wine.

Paxton viticulturist, Toby Bekkers' aim is to showcase the intensity of fruit grown using **biodynamic** farming techniques, and to champion the cause for wider adoption of sustainable farming methods.

VINTAGE

2007 will be remembered as one of Australia's driest ever seasons. Tiny yields and consequently rapid ripening resulted in the earliest vintage in memory. Our attention to detail in the vineyard proved its worth by buffering the effect of a drought year and delivered fruit with great concentration of flavour.

VINEYARDS

Gateway Vineyard is the source of an influential Shiraz component, grown in inhospitable rubble. As a result the vines are restricted in their growth and produce tiny yields of intensely concentrated Shiraz.

Harvest Date: 24 February 2007 **Yield average** 1.8t per acre

Jones Block (Shiraz) - the vines have an average age of 45 years and are trained to a single cordon with foliage wire controls. Hand pruning and thinning of individual bunches ensures the low and uniform yield required for the production of super premium Shiraz.

Harvest Date: 1st March, 2007 **Yield average** 2t per acre

19th Vineyard – This vineyard produces premium fruit from sandy soil within the Sea-View Ridge area. A dense, flavoursome but elegant component.

Harvest Date: 1st March 2007 **Yield average** 2.75t per acre

Quandong Farm and 19th vineyard are the sources of the Grenache components, from carefully hand-tended bush vines. Management incorporates the use of techniques such as shoot thinning, crop thinning and leaf removal in order to ensure perfect spacing and exposure of every bunch. The result is optimal development of colour, flavour and tannins.

Harvest Date: 17th March, 2007 **Yield average** 2t per acre

VINIFICATION

Harvested at optimum ripeness for this wine style, the Shiraz fruit was then blended from five premium parcels, the Grenache from three. All were fermented separately with careful monitoring, which is critical to achieving the desired complexity at final blending. Once pressed, the wine was matured in 50% American and 50% French oak barriques (225L) – approximately 15% new, 85% 1, 2 year and older oak barrels - for 10 months prior to blending and bottling in February 2008.



- VARIETY** 67% Shiraz, 33% Grenache
- COLOUR** Medium intensity ruby red with purple hues
- BOUQUET** Lifted, bright, spicy red berry fruit with some floral notes.
- PALATE** Bright spicy berry fruit, flavour filled with a fine tannin profile and a lingering savoury back palate. Smooth, even and balanced.
- CELLARING** Enjoy young upon release but cellaring for up to 5-8 from vintage will be rewarded. The screw-cap closure will ensure extended longevity and freshness.

Alc 14% TA 6.7 g/l pH 3.4

