PAXTON

NOW CHARDONNAY

McLAREN VALE 2020

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 Dwayne Cunningham 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: 100% Chardonnay

COLOUR: Bright golden straw

AROMA: Amazing fragrance of mandarins, white peach and pear.

PALATE: A delicious mouth feel of rock melon, mangoes and a touch of complexity. Luscious creamy mid palate that keeps you wanting more!

CELLARING: Drink "NOW"

VINTAGE: 2020 posed many challenges throughout Australia. Another intense drought year through the growing season was followed by one of the most devastating bushfire seasons this country has ever seen. Fortunately McLaren Vale was largely unaffected by this devastation and the early signs indicate 2020 to be a very special vintage; one to savour. Moderate weather throughout the picking season, combined with lower yields allowed the flavours to develop harmoniously and in balance. Varietal expression was excellent with Shiraz and Grenache showing lovely intense flavour without excessive tannin or alcohol. Tempranillo and Graciano are showing lovely plum and pepper characters and will be intriguing to see how they develop after time in oak and bottle.

VINIFICATION: Selector harvested in the cool of the night once the grapes have reached optimum sugar and flavour equilibrium. Whole berry pressed and fermented between 13-15°c. Post primary fermentation, the wine is warmed to encourage secondary fermentation (malolactic fermentation) before bottling.

No sulphur dioxide or preservatives were added in the making of this wine.

ALCOHOL: 12.5%

NASAA CERTIFIED BIODYNAMIC CERTIFIED ORGANIC Cert. No. 5364P

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