



PAXTON

\$20.00

* Suggested retail price

Shiraz Grenache AAA 2018

Organic Biodynamic

	Product code	13879835
	Agent	Noble Sélection
	Licensee price	\$17.40
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Unavailable
	Type of product	Still wine
	Country	Australia
	Regulated designation	Table wine
	Region	McLaren Vale
	Varietal(s)	Shiraz 65 %
	Varietal(s)	Grenache 35 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar content	1,5

ABOUT THIS WINERY

Paxton's wide range of wines reflects the belief that the basis of farming is soil health and the basis of wine quality is balance in the vineyard combined with simple non-interventionist winemaking, so that grapes are of exceptional quality, combining vivid varietal expression and natural regional diversity. Most importantly, they reflect the commitment of an honest hard working farmer to provide the best possible quality at a reasonable price.

TASTING NOTES

Bright purple hue with a touch of red. A floral perfume of cherries, Turkish delight and raspberries. With a hint of spontaneous (wild) fermentation and whole bunch character's. Bright fruit driven front palate, with soft and silk mid palate. Hints of raspberries, cinnamon, liquorice, Turkish delight and nutmeg. Medium bodied with luscious tannins.

PRODUCT NOTES

The AAA on the label pays homage to David's days in the wool trade and was stamped on the best grades of wool by the Guesser. It is a vibrant blend of approximately 60% Shiraz and 40% Grenache from some special little pockets amongst our vineyards. The Shiraz was selected from the 'Gateway' and 'Jones Block' vineyards, renowned for producing some of the best fruit in the region.

PRODUCTION NOTES

Individual vineyard parcels of Shiraz and Grenache were selected when they reached optimum sugar and flavour equilibrium. The parcels were kept separate throughout picking, de-stemming and fermenting, enhancing the unique characters of each vineyard. Fermentation was carried out in open top and static fermenters. During this process, each parcel was pumped over twice a day for 14 days, to ensure full extraction of the fruit. The wine was then aged in oak barrels for 12 months.

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Noble Selection
1370 Boulevard Rosemont
Montréal, QC H2G 1V4
(514) 989-9657
extract colour, flavour and tannin.



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