

PAXTON

QUEEN OF THE
HIVE
LIGHT RED
McLAREN VALE
2024



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: Shiraz 40%, Grenache 36% Mataro 14% Graciano 10%

COLOUR: Pomegranate

AROMA: A high-energy swirl of blueberry floss, bursts of pomegranate seeds, and dried blood orange slices. A touch of musk lolly sweetness is grounded by subtle oak and a whisper of whole-bunch stemminess, adding a gentle herbal lift.

PALATE: Light, fresh, and electric, this wine rides the line between slippery and crunchy—like biting into a perfectly ripe red plum. Bright acidity keeps things lifted, while a delicate crunch of tannin provides just enough grip to hold it all together. Chill it down, drink it up, and let the good times roll.

MUSIC MATCH: One Milkali (One Blood) – Electric Fields

GOOD: Now **BETTER:** Summer Solstice 2024 **BEST:** February 2025

VINTAGE 2024: The 2024 vintage was marked by dramatic contrasts, beginning with an unusually wet and cool early season followed by a burst of intense summer heat. Despite the early challenges, including heavy rainfall and a heatwave during harvest, the late summer and early autumn weather allowed the remaining varieties to develop exceptional flavour concentration. Careful vineyard management, including bunch and shoot thinning, helped the grapes to thrive despite the hurdles. The resulting wines boast impressive flavour depth, refreshing natural acidity, and a well-structured tannin profile. The year's trials and triumphs have set the stage for wines with a remarkable balance of freshness and complexity.

VINIFICATION: A vibrant mix of exciting techniques: part nouveau, whole-bunch, carbonic maceration; part saignée, fermented in oak; part early-picked Shiraz, with just a few days on skins; part Grenache for that pure deliciousness; a dash of Graciano for brightness and acid crunch and some Mataro and for added depth and complexity. This wine is all about fun, coming together in an easy-drinking, chillable style that's perfect for any occasion. Whether it's a pool party, park hang, beach day, or backyard soirée—this wine's got you covered. Really, it's the ideal companion for any party, or anywhere you're looking to unwind. Drink responsibly.

ALCOHOL: 13.5%



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