

# PAXTON

NOW  
SHIRAZ  
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: 100% Shiraz from Quandong and Jones Block

COLOUR: Raspberry jam

**AROMA:** The 2024 NOW Shiraz opens with an enticing bouquet of crushed red forest fruits and the nostalgic aroma of red frogs candy. A delicate touch of dusty rose adds a floral nuance, while the overall profile remains fresh, light, and inviting.

**PALATE:** On the palate, this Shiraz is medium-bodied and round, delivering a concentrated yet not overly inky experience. It's like a warm embrace, offering both comfort and a touch of vibrant grip. The tannins are smooth, with a subtle texture reminiscent of fine linen, making it a delightful choice for immediate enjoyment.

MUSIC MATCH:

GOOD: Now BETTER: Now KEEP: 2027

**VINTAGE:** 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. Overall, 2024 promises a vintage of notable quality and character, with Sangiovese particularly standing out. The year's trials and triumphs have set the stage for wines with a remarkable balance of freshness and complexity.

**VINIFICATION:** The grapes were picked at optimum sugar and flavour equilibrium. Tipped into open top fermenters, they were gently hand plunged for around 20 days, extracting the vibrant characteristics of the vineyard. When primary fermentation was complete, we pressed to stainless steel tanks for malolactic fermentation and brief ageing before bottling nice and early to preserve freshness.

No sulphur dioxide or preservatives were added in the making of this wine, however, sulphur dioxide is a natural by product of the fermentation process.

ALCOHOL: 13.5%



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