

PAXTON

SANGIOVESE
McLAREN VALE
2025



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 Winemaker 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% Sangiovese

COLOUR: Bright ruby red

AROMA: A heady mix of cherries and rhubarb, laced with red florals. Sour cherry sits at the core, with a subtle whisper of Italian herbs drifting through.

PALATE: Lively, bright and utterly moreish, this Sangiovese carries mineral-driven, structural tannins held firm by a fresh line of acidity. Christmas cherry, plum and musk notes are wrapped in earthy, mineral-edged tannin, building to a finish that's fine, long and flavoursome.

MUSIC MATCH: Tame Impala – Borderline

VINTAGE 2025: Vintage 2025 was one for the record book: warm, dry, and fast-moving. It was the driest growing season McLaren Vale has seen since 2003, with around 120–200 mm less rainfall than the previous two vintages. A warm and early spring encouraged even bud burst and flowering, while a stable summer delivered ideal ripening conditions without any extreme heat spikes. With little disease pressure fruit quality was exceptionally clean. The dry conditions led to one of the most compressed vintages in recent memory, with nearly all vineyards picked within a six-week window between early February and mid-March. Overall, the 2025 season produced expressive, balanced wines with plenty of brightness and structure—reflecting both the heat of the season and the resilience of our organically and biodynamically farmed vines.

VINIFICATION: Whole berry fermentation in small open fermenters, fermented naturally. Twice daily plunging resulted in gentle flavour and tannin extraction. After pressing the wine was filled to seasoned French oak puncheons for 6 months of maturation.

ALCOHOL: 13.5%



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