

PAXTON

AAA
McLAREN VALE
2023



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 49%, Grenache 47%, Mataro 4%

COLOUR: Dusty road

AROMA: A captivating interplay of cool-vintage fruit and earthy depth. Ripe red cherries, cranberries, and forest strawberries sit atop a foundation of herbal intrigue, with notes of sage, thyme, and a touch of dried bay leaf adding complexity. Hints of star anise, balsamic undertones, and earthy forest floor evoke the grounded resilience of the vineyard. Subtle traces of cacao nib and cedar weave through, completing the sensory journey.

PALATE: The wine reveals a seamless blend of fruit and savoury character. Juicy red and bramble fruits from the Shiraz lead, with Grenache contributing a bright, spicy core. Beneath the fruit, an earthy undercurrent of clay, crushed herbs, and dusty minerals lends depth and structure. Mataro adds further gravitas with savoury, smoky notes and fine-grained tannins. Soft acidity keeps the wine fresh and vibrant, while the finish lingers with herbal nuances of thyme and wild rosemary, balanced by the vibrant energy of red currants and a hint of spice.

MUSIC MATCH: Lights on the Hill—Slim Dusty

VINTAGE 2023: Low and slow. The 2023 growing season was a time for viticulturalists to show off their impressive skills. From a cold and wet, seemingly never-ending winter to a Spring which seemed like it was still winter, a long, cool Summer which seemed like Spring, challenges were abound. Numerous climatic challenges including cool and windy weather during flowering, one of the wettest Springs for 30 years and even more windy weather in Summer meant that crops were small but our organic and biodynamic farming methods paid off — our vines showed incredible resilience to whatever came their way. A season that was around three weeks late on average and had a much slower ripening period means that 2023 wines show great acid, complex layers of delicate flavours, lightness, brightness, and longevity.

VINIFICATION: Individual vineyard parcels of Shiraz, Grenache and Mataro are fermented in a combination of open top and static fermenters. During this process, each parcel was plunged and/or pumped over twice a day until sugar dry or longer to extract colour, flavour and tannin structure. The ferments were pressed to seasoned French oak barriques (225L) and puncheons (500L), where they were nurtured for 12 months prior to blending and bottling.

ALCOHOL: 14.0%



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