

PAXTON

SANGIOVESE
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: Sangiovese

VINEYARD: Gateway Vineyard – Reynella Siltstone 650 million years old

COLOUR: Vermillion Plum

AROMA: The nose is vibrant with the fresh aromas of early cherries and tangy cranberries, complemented by the distinct native sweetness of quandong. Beneath the fruit, there's a captivating earthy complexity of clay and shale, reflecting the ancient geology of the Gateway Vineyard and anchoring the wine with a deep sense of place.

PALATE: The palate is lively and captivating, with a perfect balance of bright, sweet fruit and lively acidity. An underlying umami note adds depth, while the wine's mineral-driven tannin structure offers a clear link to the land. The finish is long and savory, with a touch of subtle oak, leaving a lasting impression through its refined yet firm structure.

MUSIC MATCH: Ragazza Magica–Jovanotti

DRINK: GOOD: Now **BETTER:** Winter 2026 **KEEP:** 2040

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 small parcel of grapes was picked early to kick-start our indigenous yeast fermentation and used to inoculate the whole berry open ferment when the grapes arrived at the winery. Twice daily, delicate hand plunging and straight to used French oak puncheons for malolactic ferment after pressing. Six months to round out the tannins but preserve all of that delicious flavour and, pronto!

ALCOHOL: 14%



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