

PAXTON

MATARO
McLAREN VALE
2021



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% Mataro (also known as Mouverdre and Monastrell)

VINEYARD: Landcross Farm, bush vines planted 2003

COLOUR: Victorian brick under the morning sun

SMIFF: Untamed like the undergrowth of the Takayna Rainforest in Tasmania and standing up tall like its 5 century old myrtle trees. This wine shows an intricate mix of earthy ferrous ironstone, native raspberry jam with clotted cream on CWA's best scones, and roast quince with star anise just out of the oven as the wine opens up.

TASTE: Sleek, delicate, yet defined and muscly like a rhythmic gymnast twirling in the air. This wine invited finding a comfortable chair near a fireplace as you watch the last of the autumn leaves fall and settle in for the winter. Hints of lilac, dried Kakadu plum skins and mountain pepper intertwine with the wisp of cedar oak which dances on your tongue thanks to the balanced acid that threads through.

MUSIC MATCH: Vaseline – Stone Temple Pilots

GOOD: NOW BETTER: 2025 KEEP: 2030–2035

VINTAGE: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, and getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

VINIFICATION: Hand-picked and destemmed to a small open fermenter, long, slow ferment and pressed straight to French oak barriques, around 20% new. Aged for 18 months the wine was slowly whittled down to a few select barrels that made it into the final blend.

ALCOHOL: 14.5%



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