

PAXTON

CRACKER BARRELS
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 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: 67% Cabernet Sauvignon (Jones Block) 33% Shiraz (Thomas Block)

COLOUR: Deep magenta

AROMA: An evocative and complex nose that tantalises from the first pour, true to this classic Australian blend. Cassis, blueberry and bay leaf take centre stage, with delicate undercurrents of purple flowers weaving beneath.

PALATE: Dense, dark and brooding, the palate is a study in complexity and layers. Fine cabernet tannin holds the structure firm, complemented by a juicy shiraz centre that fills out the mid-palate. Layer upon layer of flavour drives the wine forward, all engulfed in a long, savoury tannin profile.

MUSIC MATCH: George Michael & Mary J. Blige – As

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: The Biodynamic Shiraz and Cabernet Sauvignon single vineyard parcels are hand-picked and fermented separately in small open fermenters, delicately hand plunged and tasted daily until beautiful balance is achieved. After pressing, the wine is racked into French oak barriques of varying ages for malolactic fermentation and subsequent ageing. After 15 months resting, each barrel is carefully evaluated by our winemaking team to determine the perfect match for this quintessential Australian blend.

ALCOHOL: 13.5%



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