

PAXTON

LATE HARVEST
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.

David Paxton, one of Australia's most respected Viticulturists embraced biodynamic and organic practices in 2004 and worked towards achieving full certification in 2011.

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: Pinot Gris

VINEYARD: Thomas Block, Sand Rd, McLaren Vale

COLOUR: Bright crisp straw

SWIRL: The nose blooms with enticing aromas of pear blossom, lychee, and ripe white peach, layered with subtle hints of orange blossom and freshly crushed lavender stems. A touch of saline minerality and a whisper of sage add depth and intrigue, grounding the bright, fruit-forward bouquet.

SIP: A luscious cascade of tropical sweetness—think mango nectar and honey-glazed apricot—is enlivened by vibrant notes of lemon sorbet and grapefruit zest. The texture is luxuriously silky, reminiscent of a perfectly ripe persimmon, with a pithy grip on the finish that delivers a refined balance.

MUSIC MATCH: Don't Stop — K.I.D.

DRINK: Now

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: Select rows of Pinot Gris are harvested later than the rest, allowing the sugar content to increase and the flavours to fully develop under the Autumn sun. Fermented in stainless-steel tanks, we stop the wine fermenting to dryness, blend with some earlier harvested Pinot Gris to balance the acid and bottle early to preserve freshness.

ALCOHOL: 13.0%



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