

PAXTON

JONES BLOCK
SHIRAZ
McLAREN VALE
2024



VARIETY: 100% Single Vineyard Jones Block Shiraz

COLOUR: Crushed velvet

AROMA: Brooding, dark and complex, this Shiraz opens with blood plum, mulberry and ripe blackberry, deepened by cigar box, spice and anise.

PALATE: Earthy licorice and gravelly tannin build a firm, confident structure with impressive persistence. A dark core of intense fruit fills the palate, framed by present, powdery tannin. The finish lingers long after the glass is empty, leaving you wanting more.

MUSIC MATCH: Roxy Music – More Than This

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: Grapes were handpicked and selector harvested at optimum flavour and sugar equilibrium. 40% was used as whole bunches while the remainder was delicately destemmed and fermented using 100% indigenous (wild) yeast. The small batch open ferments were carefully plunged and pumped over for 15–20 days to extract colour, flavour and tannin structure, then pressed to new and mature French oak puncheons, where they were nurtured for 12 months prior to blending and bottling.

ALCOHOL: 13.5%

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".



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