

# PAXTON

ARGILLA SYRAH  
McLAREN VALE  
2022



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 Dwayne Cunningham 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".

VINEYARD: Thomas Block, Sand Road McLaren Vale. Vines planted in 1887.

VARIETY: 100% Syrah

COLOUR: Blood of Jupiter

SMELL: Terrestrial, wild rosemary, sweet peas and wet limestone. It's like you can imagine the clay squelching through your hands in a pottery class on a cliff by the thrashing ocean below.

TASTE: Ethereal, tight but generous, tannins like moon dust that speak of a far flung place disappearing into the starry night punctuated by colourful swirls far out in the cosmos. Omnipresence enveloped by a cloud.

MUSIC MATCH: Cosmos—Zinadelphia

CELLARING: GOOD: Now BETTER: Winter 2023 KEEP: 2026

VINTAGE: Well, you thought 2021 was good but I bet you hadn't heard about 2022 yet! With most of the country experiencing extreme La Niña conditions, in McLaren Vale we were hit with the lucky stick and enjoyed plenty of soil moistening rain through the winter but no extreme events. Budburst was a breath of new life after a long cool winter and conditions were ideal up until flowering where things went a bit haywire. Crazy Melbourne type weather blew a lot of the flowers away before they could turn into fruit.. but less fruit, more quality and coming off a bumper 2021 vintage it helped balance things out. We had a lovely cool summer, which helped ripening happen nice and slow, just the way we like it. Vintage was well spread out with fine days through most of March allowing us to choose when to pick and preserve stunning, natural acidity.

VINIFICATION: A new adventure for Paxton Wines with a beautiful amphora all the way from Impruneta in the foothills around Florence, Italy. The fruit from the ancient vines was hand picked on a fruit day and partially destemmed and partially left as whole bunches into the amphora for a natural fermentation with no added yeast or any other products. The wine spent 41 days on skins with delicate hand plunges throughout the fermentation and was then gently basket pressed on a descending moon and put straight back to the amphora for further six months before bottling with minimal sulphites.

ALCOHOL: 14.0%



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