

PAXTON

NOW
CHARDONNAY
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 Ashleigh Seymour 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% Chardonnay from Thomas Block

COLOUR: Canary

AROMA: Tropical fruits abound with notes of ripe mango, pineapple, and lychee. Subtle hints of almond skin and hibiscus floral tones intermingle, adding depth. There's a refreshing zing of lemon juice that balances the richness, keeping the aromatics bright and inviting.

PALATE: Fresh yet voluptuous, this Chardonnay offers a silky smooth texture with vibrant tropical flavors of pineapple and lychee. A hint of pithy grip provides structure, while a delicate, crumbly pastry undertone softens the finish. The wine's lively acidity and lush fruit dance together in perfect harmony, leaving a lasting, refreshing impression.

MUSIC MATCH: Sunflower—Vampire Weekend

CELLARING: Drink "NOW"

VINTAGE: 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. Overall, 2024 promises a vintage of notable quality and character, with Sangiovese particularly standing out. The year's trials and triumphs have set the stage for wines with a remarkable balance of freshness and complexity.

VINIFICATION: Selector harvested in the cool of the night once the grapes have reached optimum sugar and flavour equilibrium. Whole berry pressed and fermented between 15°C–18°C. Post primary fermentation, the wine is left on fine lees throughout and after malolactic fermentation, stirred weekly to increase mouthfeel and creaminess and protect the wine from oxidation. The wine is bottled after only a couple of months ageing in stainless steel tanks to preserve the beautiful fruit flavours.

No sulphur dioxide or preservatives were added in the making of this wine.

Alcohol 13%



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