

PAXTON

PINOT GRIS
McLAREN VALE
2023



VARIETY: 100% Pinot Gris

VINEYARD: Thomas Block

COLOUR: Lemon gelato

AROMA: Crisp Kaffir lime, almond blossom and lemon myrtle, a wine born in winter but ready to burst into spring.

PALATE: A burst of life on the palate like the water reaching Kati-Thanda salt lake after a long period of drought. Refreshing and zippy, citrus features heavily here, with a typical slippery Pinot Gris finish like watching a child on a slide for the first time.

MUSIC MATCH: Utopia—Björk and Arca

GOOD: Now BETTER: Christmas 2024 MAX: 2027

VINTAGE: Low and slow. The 2023 growing season was a time for viticulturalists to show off their impressive skills. From a cold and wet, seemingly never-ending winter to a Spring which seemed like it was still winter, a long, cool Summer which seemed like Spring, challenges were abound. Numerous climatic challenges including cool and windy weather during flowering, one of the wettest Springs for 30 years and even more windy weather in Summer meant that crops were small but our organic and biodynamic farming methods paid off – our vines showed incredible resilience to whatever came their way. A season that was around three weeks late on average and had a much slower ripening period means that 2023 wines show great acid, complex layers of delicate flavours, lightness, brightness, and longevity.

VINIFICATION: The fruit was hand picked and selector harvested once sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked and fermented at temperatures between 13–16°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the unique characters of Pinot Gris.

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 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”.



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