

PAXTON

SANGIOVESE
McLAREN VALE
2023



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 Ashleigh Seymour 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".

VARIETY: Sangiovese

VINEYARD: Gateway Vineyard – Reynella Siltstone 650 million years old

COLOUR: Grace Star Cherry

AROMA: Bursting with the lively scent of early season cherries and tart cranberries, interwoven with the unique native sweetness of quandong. Beneath the fruit, there's an intriguing depth of earthy clay and shale, a testament to the ancient rocks of the Gateway Vineyard, grounding the wine with a profound sense of origin.

PALATE: A beautiful interplay of bright, sweet fruit and punchy acidity makes the palate vibrant and engaging. There's an umami undertone that adds complexity, and the wine's mineral tannin structure provides a direct connection to the land. The finish is long and savory, supported by subtle oak integration, leaving a lasting impression with its delicate yet firm structure.

MUSIC MATCH: Cin Cin – Afla and Yanomi

PEAK DRINKING/CELLARING POTENTIAL: GOOD: Now BETTER: Winter 2025
KEEP: 2035

VINTAGE 2023: 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: A small parcel of grapes was picked early to kick-start our indigenous yeast fermentation and used to inoculate the whole berry open ferment when the grapes arrived at the winery. Twice daily, delicate hand plunging and straight to used French oak puncheons for malolactic ferment after pressing. Six months to round out the tannins but preserve all of that delicious flavour and, pronto!

ALCOHOL: 13.5%



paxtonwines.com
facebook.com/paxtonwines
instagram.com/paxton.wines