

PAXTON

ARGILLA SYRAH
McLAREN VALE
2023



At Paxton Wines, we've been cultivating our family-owned vineyards in McLaren Vale, South Australia, since 1979. As pioneers in organic and biodynamic winemaking, we are proud to produce wines that reflect the purity and vitality of the land.

Led by Viticulturist David Paxton and Winemakers Ashleigh Seymour and Kate Goodman, we combine decades of expertise with a deep commitment to sustainable practices. Certified organic and biodynamic since 2011, our approach integrates natural preparations and composts to restore balance to the soil and vines, resulting in exceptionally pure fruit.

Our philosophy is simple: wines with life, crafted from healthy, thriving vines.

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

VARIETY: 100% Syrah

COLOUR: Dark nebula

AROMA: A galaxy of aroma—subtle blackberry and black pepper shimmer like distant constellations, while a purple pop from whole bunches bursts through like a comet's tail. Raspberry pavlova lends a whisper of sweetness, drifting over an earthy core shaped by the amphora's embrace. **PALATE:** A celestial dance—fine gravelly tannins ground the wine like planetary dust, while an undulating acidity moves with the grace of an orbiting moon. The amphora imparts a subtle earthiness, a quiet gravitational pull beneath the weightless, silky texture. A touch of stalk adds structural intrigue, like the unseen force guiding the universe. The finish is infinite, a supernova fading gently into the velvet night.

MUSIC MATCH: Weightless—Spacey Jane

DRINK: GOOD: Now BETTER: Winter 2025 KEEP: 2035

VINTAGE: While the 2023 vintage presented challenges for both grape growers and winemakers, it also provided an opportunity for skill and expertise to truly shine. At Paxton Wines, we're anticipating a collection of elegant McLaren Vale wines that authentically express the unique terroir of our region. The season began with good winter rains, replenishing the soil and setting the stage for spring. However, persistent wet and cold conditions throughout spring delayed budburst and slowed shoot growth, with rainfall levels surpassing the region's average. These conditions led to increased disease pressure and inflorescence loss, with some varieties more impacted than others. Cool summer weather and late flowering ultimately resulted in a delayed harvest, which was further extended by cool, wet autumn conditions that slowed ripening. Despite these hurdles, we remain confident that the wines from this vintage will showcase the depth, balance, and distinctiveness McLaren Vale is known for, reflecting both the challenges and the character of this unique growing season.

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 114 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: 14.5%



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