

PAXTON

QUANDONG
FARM SHIRAZ
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 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% Single Vineyard Quandong Farm Shiraz

COLOUR: Crushed Velvet

MUSIC MATCH: New Person, Same Old Mistakes—Tame Impala

AROMA: Lively and layered. Up front: licorice allsorts, purple sherbet, and blackcurrant, followed by deeper notes of dried plum skin, cardamom, and a savoury edge of tarragon, ripe stems, and smokehouse. It's aromatic but grounded—sweet, spicy, and just a little wild.

PALATE: Bright and focused with plenty of drive. There's an immediate juicy lift, but the wine quickly reveals its depth—dark fruit, spice, and a gentle, earthy pull. Tannins are grainy yet smooth, with a kind of linen-like grip that gives shape without heaviness. It finishes brooding but clean, with tension, energy, and a lot of quiet confidence.

GOOD: Now BETTER: 2027 MAX: 2038

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: Grapes were hand picked and selector harvested at optimum flavour and sugar equilibrium. 40% was used as whole bunches while the remainder was delicately destemmed and fermented using 100% indigenous (wild) yeast. The small batch open ferments were carefully plunged and pumped over for 15–20 days to extract colour, flavour and tannin structure, then pressed to new and mature French oak puncheons, where they were nurtured for 12 months prior to blending and bottling..

ALCOHOL: 14.0%



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