

PAXTON

EJ SHIRAZ
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 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: 100% Single Vineyard Thomas Block Shiraz from 139 year old vines

COLOUR: Luxe Crimson

AROMA: Fragrant, toasty oak frames an incredibly complex nose of fresh purple fruit – mulberry and wild raspberry – dusted with pepper and star anise and lifted by a waft of purple floral notes.

PALATE: Succulent and layered, delicate yet powerful, with remarkable intensity of flavour. A deeply flavoured core is supported by fine tannin structure, drawn from both fruit and quality French oak. Medium-bodied, with dark, vibrant fruit interwoven seamlessly through the oak. Complex and moreish, the tightly woven profile draws the drinker in, while a sense of balance and freshness belies the age of the vines. Fruit and tannin carry through to a long, lingering finish.

MUSIC MATCH: Joni Mitchell – Both Sides, Now

VINTAGE 2024: 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. The year's trials and triumphs have set the stage for wines with a remarkable balance of freshness and complexity.

VINIFICATION: Hand-picked in the cool morning hours across two separate pickings, capturing each parcel at its optimal flavour and ripeness. The bunches were gently destemmed, leaving whole berries for fermentation in small open fermenters, with daily cap management ensuring a slow, gentle extraction of tannin and colour. Matured for 16 months in French oak, the final wine was meticulously blended prior to bottling.

ALCOHOL: 13.5%



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