

# PAXTON

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GRENACHE  
McLAREN VALE  
2023



**VARIETY:** Grenache

**VINEYARD:** Landcross Farm

**COLOUR:** Blush

**AROMA:** The nose enchants with wild strawberries and a swirl of hand-churned cream, creating a sense of fresh indulgence. Hints of lilac and lavender stems add a fragrant, floral depth, while red currants and licorice root bring subtle intrigue. In the background, a trace of incense lingers, giving the wine an ethereal yet grounded complexity.

**PALATE:** The palate is light-bodied and elegant, driven by chalky tannins that coat the front and mid-palate, slowly tapering off with grace. A bright acidity dances through the wine, adding freshness, while the texture remains refined and persistent. There's a gentle balance here – a sophisticated Grenache with layers that unravel over time.

**MUSIC MATCH:** Crave You – Flight Facilities feat. Giselle

**PEAK DRINKING/CELLARING POTENTIAL:** GOOD: Summer 2024 BETTER: Winter 2025

**KEEP:** Until 2038

**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:** Hand picked from bush vines high up on a ridge overlooking the Willunga basin, the grapes are delicately tipped into open fermenters using layering of whole bunches and whole berries. A slow and measured extraction to balance the delicate fruit flavours without too much tannin, after pressing the wine is aged in well used French oak puncheons for eight months before bottling.

**ALCOHOL:** 14.5%

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 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".



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