

PAXTON

GRISEO
SKIN-CONTACT
PINOT GRIS
McLAREN VALE



VINEYARD: Thomas Block, Sand Road McLaren Vale.

VARIETY: 100% Pinot Gris

COLOUR: Copper

SMELL: Not white, nor rose, swirling this wine releases an intricate braid of blood orange, marzipan and Mediterranean herbs growing off a rocky outcrop on an island ridge. The scents weaving a story of a wine that doesn't conform but unearths its own path

TASTE: A complex and evolving wine in the glass, much like the progressive realisation of the perpetual nature of the cosmos in the night sky.

MUSIC MATCH: Grey – Kölsch

CELLARING: BEST: Australian summer 23-24 KEEP: 2026

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: Griseo, meaning grey in Latin, is a celebration of this enigmatic grape variety, Pinot Gris. Neither white, nor red, existing in the grey area between the two realms. Intertwining old and new, an esoteric exploration of the fine line between earth and vine, reminiscent of the unexplored grey space between our physical form and our cosmic, spiritual existence. Hand-picked by the winemaking team from Thomas Block on the cooler McLaren Alluvium sub-district. De-stemmed, 5 days skin contact and 6 months élevage on lees in a Vin et Terre amphora.

ALCOHOL: 12.5%

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 Dwayne Cunningham 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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