

PAXTON

PINOT GRIS
McLAREN VALE
2025



VARIETY: Pinot grigio

COLOUR: Pale and vibrant

AROMA: Sunkissed fruit with crisp green apple and pear notes, lifted by citrus zest and a whisper of white flowers.

PALATE: Light, fresh, bright and taut. The palate is bursting with energy and freshness. Crisp apple, lemony citrus and a dusting of spice underpinned with a subtle savoury texture.

MUSIC MATCH: Golden – Cory Wong

VINTAGE 2025: Vintage 2025 was one for the record book: warm, dry, and fast-moving. It was the driest growing season McLaren Vale has seen since 2003, with around 120–200 mm less rainfall than the previous two vintages. A warm and early spring encouraged even budburst and flowering, while a stable summer delivered ideal ripening conditions without any extreme heat spikes. With little disease pressure fruit quality was exceptionally clean. The dry conditions led to one of the most compressed vintages in recent memory, with nearly all vineyards picked within a six-week window between early February and mid-March. Overall, the 2025 season produced expressive, balanced wines with plenty of brightness and structure—reflecting both the heat of the season and the resilience of our organically and biodynamically farmed vines.

VINIFICATION: Harvested in the cool of the night and pressed to stainless steel with minimal skin contact time. Cold settled and fermented cool to preserve bright fruit characters. This wine nails the brief for an allrounder, be it poolside, summer BBQ or an autumn “book club” it’s all about coming together in an easy-drinking style that’s perfect for any occasion. Drink responsibly.

ALCOHOL: 12.5%

Serve chilled

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”.



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