

PAXTON

LATE HARVEST
McLAREN VALE
2026



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.

David Paxton, one of Australia's most respected Viticulturists embraced biodynamic and organic practices in 2004 and worked towards achieving full certification in 2011.

Through the use of natural preparations and composts, the soil and vine are to find the perfect balance. The end result is exceptionally pure fruit and "Wines with Life"

VARIETY: Pinot Gris

VINEYARD: Thomas Block, Sand Rd, McLaren Vale

COLOUR: Bright crisp straw

AROMA: Pale as straw, this one opens with a burst of fresh pear, white peach and almond blossom – like walking through an orchard in full bloom, with a cheeky whisper of tropical fruit sneaking in behind.

PALATE: Pure indulgence: think a perfectly ripe tropical fruit bowl, silky and luscious, then zipped up with a bright, limey tang that keeps things fresh and lively. Utterly moreish, gloriously flavoursome – one sip in and you'll be pouring another.

MUSIC MATCH: The Cardigans – Lovefool

DRINK: Now

VINTAGE 2026: Vintage 2026 in McLaren Vale can be summed up in two words: slow and steady. A cool wet spring delayed flowering, pushing the growing season back from the outset. Rainfall stayed below average for much of the season punctuated by a couple of summer heat spikes. Rather than racing to ripeness, the fruit matured gradually, allowing flavours to build in the vineyard. Cool nights through February and March preserved freshness and natural acidity in the fruit. Yields ran on the lighter side across the board, a direct reflection of a challenging spring. Paxton's' biodynamically farmed vineyards thrived under these conditions. The result is a vintage of real character: whites with vibrant freshness and bright acidity, and reds showing excellent concentration and depth of flavour.

VINIFICATION: Select rows of Pinot Gris are harvested later than the rest, allowing the sugar content to increase and the flavours to fully develop under the Autumn sun. Fermented in stainless-steel tanks, we stop the wine fermenting to dryness, blend with some earlier harvested Pinot Gris to balance the acid and bottle early to preserve freshness.

WINEMAKER: Kate Goodman

ALCOHOL: 12.5%



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