

PAXTON

ROSÉ
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.

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 to find the perfect balance. The end result is exceptionally pure fruit and "Wines with Life".

VARIETY: 60% Grenache, 40% Shiraz

COLOUR: Rose quartz blush

AROMA: A light and fresh fragrance, brimming with wild strawberries, watermelon rind and fresh herbs, layered with musk and Turkish delight.

PALATE: Soft and enticingly fresh, with a chalky mouthfeel and fleshy fruit at its core. Gentle acidity gives shape, creating a silky, rounded texture, while a savoury undercurrent rounds out the finish – clean, dry and refreshing.

MUSIC MATCH: Corinne Bailey Rae – Put Your Records On

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: The Shiraz and Grenache are harvested and vinified separately prior to blending. Lower baumes are sought to preserve freshness and fruit purity. The juice is handled oxidatively prior to a cool fermentation promoting a wine with both texture and complexity. No oak is used in the process, allowing the primary fruit to shine through. The wine is bottled early to capture the freshness of the varieties.

ALCOHOL: 12.5%

Serve chilled



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