

PAXTON

PINOT GRIS
McLAREN VALE
2024



VARIETY: Pinot Gris

VINEYARD: Thomas Block

COLOUR: Lemon rind

AROMA: The 2024 Paxton Pinot Gris opens with a delicate bouquet that's both fresh and inviting. Fragrant pear blossoms intermingle with zesty finger lime and the sweetness of lemon meringue. Hints of white peach skin and a subtle touch of lemon verbena add layers of complexity, evoking a sense of springtime renewal.

PALATE: On the palate, this Pinot Gris is soft and fresh, offering a gentle introduction before the fleshy acidity takes centre stage through the mid-palate. The wine's pithy texture adds a subtle grip, leading to a satisfying and lingering finish. It's a vibrant and harmonious expression, perfect for those moments when you crave something bright and refreshing.

MUSIC MATCH: Chained – The xx

PEAK DRINKING/CELLARING POTENTIAL: GOOD: Now. KEEP: 2027

VINTAGE: The 2024 vintage was marked by dramatic contrasts, beginning with an unusually wet and cool early season followed by a burst of intense summer heat. Despite the early challenges, including heavy rainfall and a heatwave during harvest, the late summer and early autumn weather allowed the remaining varieties to develop exceptional flavour concentration. Careful vineyard management, including bunch and shoot thinning, helped the grapes to thrive despite the hurdles. The resulting wines boast impressive flavour depth, refreshing natural acidity, and a well-structured tannin profile. The year's trials and triumphs have set the stage for wines with a remarkable balance of freshness and complexity.

VINIFICATION: The fruit was hand picked and selector harvested once sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked and fermented at temperatures between 10–18°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the unique characters of Pinot Gris.

ALCOHOL: 13.5%

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 Winemaker Ashleigh Seymour 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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