

# PAXTON

TEMPRANILLO  
McLAREN VALE  
2023



VARIETY: Tempranillo

VINEYARDS: Landcross (bush vines), Jones Block and Hilltop Vineyard

COLOUR: Deep purple

AROMA: The 2023 Tempranillo enchants with a wild and aromatic bouquet. Notes of wild medicinal herbs mingle with the sweet allure of blueberry gelato and juicy fresh white nectarine. Sarsaparilla adds a hint of intrigue, while the scent of a fresh lush green garden after rain evokes a sense of vitality and freshness. It's like stepping into a secret garden, each scent a tantalizing invitation to explore further.

PALATE: After a smooth entry, this wine unveils a lush and inviting mid-palate, offering a sensation of generosity and roundness. Soft, grainy tannins add texture without overwhelming, creating a velvety mouthfeel. It's like savouring bites of ripe, fleshy fruit. Each sip evokes the feeling of indulgence and satisfaction, with a lingering finish that leaves you longing for another taste of its captivating charm.

MUSIC MATCH: Ritmo – Black Eyed Peas

GOOD: Immediately BETTER: Winter 2025 BEST: 2026-2028

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: The grapes in each individual vineyard are tasted over and over again until reaching perfect plumpness. Each vineyard block is fermented separately in small open top fermenters and painstakingly hand plunged for around 14 days until the sugars are completely dry. Racked into older French oak barriques and puncheons to rest for the next eight months before blending and bottling for your enjoyment.

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 Winemakers Ashleigh Seymour 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".



[paxtonwines.com](http://paxtonwines.com)  
[facebook.com/paxtonwines](https://facebook.com/paxtonwines)  
[instagram.com/paxton.wines](https://instagram.com/paxton.wines)