

PAXTON

CRACKER BARRELS

McLAREN VALE
2022



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".

VARIETY: Cabernet Sauvignon 57% and Shiraz 43%

VINEYARDS: Shiraz: Thomas Block EJ Vines. Cabernet: Jones Block Don's Corner and Thomas Block

COLOUR: Deep aubergine

SMELL: The nose of this wine tantalises the senses with a mesmerizing bouquet. Like walking into a pastry shop, aromas of plum crostata and salted caramel mingle with the earthy allure of sandalwood and bay thyme. Notes of cracked coriander seeds and curry leaf add an exotic twist, while hints of loganberries and grenadine dance in the background, promising a symphony of flavours.

TASTE: Building like a suspense thriller, louder and louder until the inevitable explosion and post-chaotic calm. Initially chewy, tight and grippy tannins build to a crescendo before mellowing out to hints of biochar, heady musk, dusty sandalwood and a moreish acid touch.

MUSIC MATCH: Simply the Best – Tina Turner

GOOD: 2025-2026 BETTER: 2027-2030 KEEP 2040

VINTAGE 2022: Well, you thought 2021 was good but I bet you hadn't heard about 2022 yet! With most of the country experiencing extreme La Niña conditions, in McLaren Vale we were hit with the lucky stick and enjoyed plenty of soil moistening rain through the winter but no extreme events. Budburst was a breath of new life after a long cool Winter and conditions were ideal up to flowering where things went a bit haywire. Crazy Melbourne type weather blew a lot of the flowers away before they could turn into fruit... but less fruit, more quality and coming off a bumper 2021 vintage it helped balance things out. We had a lovely cool summer, which helped ripening happen nice and slow, just the way we like it. Vintage was well spread out with fine days through most of March allowing us to choose when to pick and preserve stunning, natural acidity.

VINIFICATION: The Biodynamic Shiraz and Cabernet Sauvignon single vineyard parcels are hand-picked and fermented separately in small open fermenters, delicately hand plunged and tasted daily until beautiful balance is achieved. After pressing, the wine is racked into French oak barriques of varying ages for malolactic fermentation and subsequent ageing. After 15 months resting, each barrel is carefully evaluated by our winemaking team to determine the perfect match for this quintessential Australian blend.

ALCOHOL: 14.5%



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