

# PAXTON

GRENACHE  
McLAREN VALE  
2024



**VARIETY:** 100% Grenache

**VINEYARD:** Landcross Farm

**COLOUR:** Mulberry silk

**AROMA:** A plush explosion of red fruits—think wild strawberries and ripe raspberries—wrapped in an alluring herbal lift of tarragon and basil. Beneath the fruit, there's a dusty earthiness, while a creamy, dreamy texture softens the edges. A touch of seasoned oak hums quietly in the background, adding depth without distraction. Hints of purple florals round it out, deep and inviting.

**PALATE:** This wine envelops the palate, embracing it with a lush core of vibrant red fruit. A light fairy dust sprinkle of tannin gently drifts down the sides, adding structure without weight. The mid-palate is pure generosity, carrying through to a long finish that lands like a loving embrace.

**MUSIC MATCH:** Forget Her—Jeff Buckley

**DRINK GOOD:** Summer 2025–26 **BETTER:** Winter 2026 **KEEP:** Until 2039

**VINTAGE 2024:** 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:** Landcross Farm Grenache is hand-picked from bush vines high up on a ridge overlooking the Willunga basin, the grapes are delicately tipped into open fermenters using alternating layers of whole bunches and whole berries. A slow and measured extraction balances the delicate fruit flavours without too much tannin, after pressing the wine is aged in a French oak cask (foudre) and used French oak puncheons for eight months before bottling.

**ALCOHOL:** 14.5%

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".



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