

PAXTON

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TEMPRANILLO
McLAREN VALE
2025



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: Tempranillo

COLOUR: Rich violet

AROMA: A wild, wandering bouquet – cherry, mulberry and dried figs tumble together like a tin of mixed jubes, all dusted in fragrance. Earthy beetroot and anise ground the wine, giving it a rustic, untamed edge.

PALATE: Savoury and smooth, with layers unfolding one after another. Earthy tannins wrap around a plush, squishy centre, while a thread of leather bounces through the intensely flavoured palate. A lift of floral rose petal adds perfume, and subtle oak spice weaves in complexity. Moderate tannin, medium-bodied, and gloriously long and composed on the finish – moreish to the very last drop, leaving you wanting more.

MUSIC MATCH: Fleetwood Mac – Everywhere

VINTAGE 2025: Vintage 2025 was one for the record book: warm, dry, and fast-moving. It was the driest growing season McLaren Vale has seen since 2003, with around 120-200 mm less rainfall than the previous two vintages. A warm and early spring encouraged even bud burst and flowering, while a stable summer delivered ideal ripening conditions without any extreme heat spikes. With little disease pressure fruit quality was exceptionally clean. The dry conditions led to one of the most compressed vintages in recent memory, with nearly all vineyards picked within a six-week window between early February and mid-March. Overall, the 2025 season produced expressive, balanced wines with plenty of brightness and structure—reflecting both the heat of the season and the resilience of our organically and biodynamically farmed vines.

VINIFICATION: Our earliest ripening red variety, this wine kicks off the season. Fermented in open topped fermenters and plunged daily for gently tannin and flavour extraction. Matured in seasoned French oak puncheons and stainless steel for 8 months prior to bottling.

WINEMAKER: Kate Goodman

ALCOHOL: 13.5%



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