

PAXTON

ROSÉ
McLAREN VALE
2024



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".

VINEYARDS: Thomas Block, Quandong Farm, Jones Block

VARIETY: Grenache 67% Shiraz 33%

COLOUR: Pink tutu

AROMA: The 2024 Paxton Rosé greets the senses with a delicate yet enticing bouquet. Subtle notes of fresh papaya and fragrant rose petals are interwoven with a hint of sherbet, evoking a sense of vibrant freshness and gentle sweetness.

PALATE: On the palate, the wine delivers a beautifully balanced experience. The punchy acidity provides a lively kick that contrasts nicely with the subtle flavours of tropical fruit and floral undertones. The finish is smooth and slippery, gliding effortlessly across the palate, leaving a refreshing, clean impression. This Rosé is a perfect expression of finesse and vibrancy, making it an ideal choice for warm, sunlit afternoons.

MUSIC MATCH: Non, Je Ne Regrette Rien – Edith Piaf

PEAK DRINKING/CELLARING POTENTIAL: Now KEEP: Christmas 2026

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. Overall, 2024 promises a vintage of notable quality and character. 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 when sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing. 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 freshness of the varieties.

ALCOHOL: 12.5%



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