

PAXTON

AAA
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: Shiraz 51%, Grenache 40.5%, Mataro 8.5%

COLOUR: Ruby bling

AROMA: Inviting you on a sensory journey through a lush forest of aromas. Crunchy red fruits mingle with the sweetness of summer trifle, while a pop of grenache colour adds vibrancy. Notes of balsamic and anise weave through, accompanied by hints of marzipan and vanilla essence. It's like stepping into a garden filled with delights, each scent a tantalizing invitation to explore further.

PALATE: On the palate, Shiraz and Grenache dance in perfect harmony, their flavours melding like lovers entwined. The dynamic blend creates a decadent mouthfeel, with Shiraz adding mid-palate weight and intense forest fruits, while the spicy saffron liveliness of Grenache pulls everything together. Mataro adds an intriguing depth, making it a menage-a-trois of flavours. Like dancers in perfect sync, they move together with grace and poise, leaving a lasting impression. The finish is like smooth classic rock, ending with rapturous applause and demanding an encore.

MUSIC MATCH: Close to You – The Carpenters

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: Individual vineyard parcels of Shiraz and Grenache fermented in a combination of open top and static fermenters. During this process, each parcel was plunged and/or pumped over twice a day for 14 days, to extract colour, flavour and tannin structure. The ferments were pressed to seasoned French oak barriques (225L) and puncheons (500L), where they were nurtured for 9 months prior to blending and bottling.

ALCOHOL: 14.3%



paxtonwines.com
facebook.com/paxtonwines
instagram.com/paxton.wines