

PAXTON

NOW
SHIRAZ
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: 100% Shiraz from Maslin, Quandong and 19th Vineyards

COLOUR: Buoyant pinky red

AROMA: A wine that morphs with some time in the glass and each swirl that you give. Beginnings are earthy with a hint of saucisson sec, soon opening up to blackcurrant liqueur, cassia bark and marjoram back again from last year.

PALATE: Medium bodied, juicy, easy, drink "NOW" style of wine. Like a warm embrace with someone you love, comforting and uplifting at the same time. Tannins soft but firm, evocative of testing out pillow top mattresses at your local bedding store, along with the texture of fine linen sheets.

MUSIC MATCH: 1234–Feist

GOOD: Now BETTER: Now MAX: Winter 2024

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 grapes were picked at optimum sugar and flavour equilibrium. Tipped into open top fermenters, they were gently hand plunged for around 20 days, extracting the vibrant characteristics of the vineyard. When primary fermentation was complete, we pressed to stainless steel tanks for malolactic fermentation and brief ageing before bottling nice and early to preserve freshness.

No sulphur dioxide or preservatives were added in the making of this wine, however, sulphur dioxide is a natural by product of the fermentation process.

ALCOHOL: 14.5%



paxtonwines.com
facebook.com/paxtonwines
instagram.com/paxtonwines