

PAXTON

QUANDONG
FARM SHIRAZ
McLAREN VALE
2022



VARIETY: 100% Single Vineyard Quandong Farm Shiraz

COLOUR: Hot flush

MUSIC MATCH: Rip Tide – Vance Joy

SMIFF: This wine is an aromatic feast for the senses. There is a heady scent of musk, boysenberry, and purple fruit straps, accented by fragrant notes of juniper, rosemary blooms, and a hint of sandalwood incense. There are also subtle hints of candy characters from the bunches used during fermentation, adding complexity and depth.

TASTE: PALATE: The first sip ignites the idea of sitting around a bonfire with friends on a chilly winter night. This is a wine that envelops you in its warmth and generosity, with rich flavours of boysenberry, plum, and black cherry mingling with hints of savory spice and a subtle earthiness. There's a dancing brightness to this wine, which belies its incredible depth of flavour concentration without being inky or heavy. The powdery tannins are firm yet velvety, like the soft glow of embers in a fire pit, and the finish is long and satisfying, with a subtle hint of juniper and rosemary lingering on the palate.

GOOD: Now BETTER: 2025 MAX: 2036

VINTAGE: 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, enjoying 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 balanced 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: Grapes were hand picked and selector harvested at optimum flavour and sugar equilibrium. 40% was used as whole bunches while the remainder was delicately destemmed and fermented using 100% indigenous (wild) yeast. The small batch open ferments were carefully plunged and pumped over for 10-15 days to extract colour, flavour and tannin structure, then pressed to new and mature French oak puncheons, where they were nurtured for 12 months prior to blending and bottling..

ALCOHOL: 14.0%



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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 Winemaker Ashleigh Seymour 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".

