

PAXTON

QUEEN OF THE
HIVE
SHIRAZ MATARO
McLAREN VALE
2022



VARIETY: Shiraz 53.5%, Mataro 46.5%

VINEYARDS: Shiraz – Jones Block North West Mataro – Landcross Farm

COLOUR: Ruby Red

AROMA: A bouquet of bright red fruits, with raspberry, cherry, and cranberry at the forefront, but delve deeper and you'll detect subtle hints of earthy spice and a delicate floral undertone.

PALATE: Lively and complex, with a full-bodied texture balanced by a refreshing acidity. The red fruit flavours persist, but there's a distinct whole bunch carbonic maceration character that emerges, adding an element of complexity and intrigue. Silky, well-integrated tannins, providing a smooth and elegant mouthfeel. As the wine opens up, there's a subtle smokiness that lingers on the finish, leaving a lasting impression that is both satisfying and elusive.

MUSIC MATCH: Colour My World – Petula Clark

GOOD: Now BETTER: Easter 2023 BEST: Late 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: Shiraz from 40 year old vines, one parcel 100% carbonic maceration ferment, and the other parcels 30% whole bunch/70% whole berry ferment. Aged in oak puncheons, 10% new, for 9 months. Mataro from bush vines, hand-picked, whole berry ferment, aged 9 months in 2-3 year old French barriques.

ALCOHOL: 14.0%

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".



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