

PAXTON

MV Shiraz
McLAREN VALE
2021



VARIETY: Shiraz 100%

COLOUR: Royalty velvet

SMELL: Like blackcurrants reeling you in to a first time visit to the Grand Bazaar in Istanbul, an amalgamation of sweet summer red and black fruits with a zephyr of delicate spices, falling in love with incense for the first time.

FEEL: Consciously raising your foot out of the water at a Turkish bath house and watching the ripples as the dense warm water drips back onto the surface, still as night. Bold, but delicate, a juicy mid-palate tapers into wisps of chalk dusted tannins.

MUSIC MATCH: Something's Got to Give – Beastie Boys

GOOD: Winter/Spring 2022 BETTER: 2024 KEEP: 2031

VINTAGE: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

VINIFICATION: Individual parcels from each vineyard were picked at optimum sugar, acid and flavour balance. These parcels remained separate throughout vinification and blended prior to bottling. Fermentation began after gently de-stemming the fruit into both open and static fermenters. During fermentation, each parcel was plunged and pumped over twice a day for 2 weeks, to extract flavour, colour and tannin compounds. The ferments were then pressed to a combination of new and mature French oak barriques (225 L) and puncheons (500 L), where they were nurtured for 12 months before blending and bottling.

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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