

PAXTON

QUANDONG
FARM SHIRAZ
McLAREN VALE
2021



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”.

VARIETY: 100% Single Vineyard Quandong Farm Shiraz

COLOUR: Raspberry stains

AROMA: A sensory overload like a kid in a lolly store, think redskins dipped in blueberry sherbet and a dusting of native strawberry gum. These bursting aromas are thanks to the whole bunches used during fermentation that also add a herbal matcha green tea element with the slightest hint of smouldering oak in the background.

PALATE: Grenadine syrup though dry, this wine is quietly deceiving, delivering an unexpected lashings of forest berry gelato yet with a serious depth and intensity. Linear but fleshy the chalk-lined tannins soften in the glass like river pebbles slowly being polished by the ebb and flow of the creek.

MUSIC MATCH: Over and Over—Hot Chip

GOOD: Now BETTER: 2025 MAX: 2036

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: The grapes were hand picked and selector harvested at optimum flavour and sugar equilibrium. 40% of the harvest 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. The ferments were pressed to new and mature French oak puncheons, where they were nurtured for 12 months prior to blending and bottling. ALCOHOL: 14.0%



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