

PAXTON

JONES BLOCK
SHIRAZ
McLAREN VALE
2020



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

VINEYARD: Jones Block

COLOUR: Velvet rouge

AROMA: There's a newly refined elegance in this subtle but powerful wine. Scones with lashings of boysenberry jam and a rubbing of thyme stems, dried cranberries and an incense of clove, cassia and sandalwood give hints to the French oak barriques that were delicately used to shape this wine.

PALATE: A wine that warms your bones and takes you to a coastal retreat in southern Tasmania in the depths of winter, watching the waves roll in with a pot of soup bubbling away on the stove. This wine is surprisingly lifted like the ebb of the rolling waves with poised, gravelly tannins lingering like water soaking into the beachfront sand.

MUSIC MATCH: Red Right Hand—Nick Cave and the Bad Seeds

CELLARING—GOOD: Winter 2022 BETTER: Winter 2025

BEST: Winter 2029—2034

VINTAGE: 2020 posed many challenges throughout Australia. Another intense drought year through the growing season was followed by one of the most devastating bushfire seasons this country has ever seen. Fortunately McLaren Vale was largely unaffected by this devastation and the early signs indicate 2020 to be a very special vintage; one to savour. Moderate weather throughout the harvest period, combined with lower yields allowed the flavours to develop harmoniously and in balance. Varietal expression was excellent with the wines showing intense flavour without excessive tannin or alcohol. Tempranillo and Gaciano are showing lovely bright fruit and pepper characters and it will be intriguing to see how they develop after time in bottle.

VINIFICATION: Grapes were hand-picked at the end of February and destemmed into small open vats for fermentation. Hand-plunged daily by the winemaking team for around 20 days before pressing and racking to French oak barrels, around 20% new and the rest 2–4 years old. Oak ageing lasted for 20 months before each barrel was tasted and only the best selected for this premium Single Vineyard wine.

ALCOHOL: 14.0%

