

# PAXTON

MV SHIRAZ  
McLAREN VALE  
2023



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 100% from a blend of vineyards

**COLOUR:** Cinema velvet

**AROMA:** Enticing aromas of dark berries and boysenberries, underscored by subtle smoky oak and a savory hint of charcuterie, adding depth and complexity to the bouquet. A captivating interplay of fruit and earthy notes that draws you in.

**PALATE:** Medium-bodied and smooth, the palate is full of dark berry flavours that carry a fresh vibrancy from the cooler growing season. Soft tannins provide structure without overwhelming the wine's easy-drinking nature. A refined balance of fruit and oak leads to a lingering, elegant finish, making this a versatile Shiraz that can be enjoyed now or with a bit of time.

**MUSIC MATCH:** Take Five – Dave Brubeck

**CELLARING:** GOOD: Autumn 2025 – BETTER: 2026 – KEEP: 2033

**VINTAGE 2023:** Low and slow. The 2023 growing season was a time for viticulturalists to show off their impressive skills. From a cold and wet, seemingly never-ending winter to a Spring which seemed like it was still winter, a long, cool Summer which seemed like Spring, challenges were abound. Numerous climatic challenges including cool and windy weather during flowering, one of the wettest Springs for 30 years and even more windy weather in Summer meant that crops were small but our organic and biodynamic farming methods paid off – our vines showed incredible resilience to whatever came their way. A season that was around three weeks late on average and had a much slower ripening period means that 2023 wines show great acid, complex layers of delicate flavours, lightness, brightness, and longevity.

**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 (225L) and puncheons (500L), where they were nurtured for 12 months before blending and bottling.

**ALCOHOL:** 14.0%



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