

# PAXTON 2011 Jones Block Shiraz

David Paxton believes that the people who apply the art and science of viticulture are just as important as the winemaker in the making of good wines. That's why for three decades the Paxtons have nurtured their prized vineyards, some of which were first planted in the 1890s.

Our aim is to showcase the intensity of fruit grown biodynamically, and to champion the cause for wider adoption of sustainable farming methods.

Biodynamics is the most advanced form of organic farming. It uses natural preparations and composts to bring the soil and the vine into balance, resulting in exceptionally pure and expressive fruit. Healthy vines make better wines.

Jones Block Shiraz is well regarded for its generous yet elegant style; a style we believe demonstrates the superior quality of McLaren Vale Shiraz.

**VARIETY:** 100% Shiraz

**COLOUR:** Deep crimson red

**ALCOHOL:** 14.5%

**BOUQUET:** A complex layer of dark berry fruits and lifted oak characters

**PALATE:** Full bodied with intense fruit and licorice flavours, and a rich, smooth mid-palate. The delicately balanced tannins integrate with American and French oak, leading to a seamless finish

**CELLARING:** Will reward cellaring for 10 – 15 years from vintage

**VINTAGE:** 2011 was a cool season, with strong vine growth and great flavours at harvest. Rainfall was regular in the lead up to picking, therefore the vineyards did not require irrigation. The fruit flavours were vibrant and structured, resulting in fabulous wines across all varieties

**VINIFICATION:** Three parcels were de-stemmed and placed into individual open fermenters, where a regime of pumping over, plunging and rack and returns was undertaken. 10% of a selected parcel was run into new American oak, where it completed its ferment. After fermentation, the wine remained on skins until it was balanced and silky. It was then oak matured for an average of 20 months in French oak (75%) and American oak (25%) barriques



Reg No 5364P

