

# PAXTON 2014 EJ Shiraz

PAXTON's flagship wine, the EJ Shiraz, is named after and in admiration of David Paxton's mother and family matriarch Elizabeth Jean (Jean).

The first release of the EJ Shiraz coincided with Jean's 100th birthday on June 22<sup>nd</sup>. 2007. It has excellent ageing potential, ultimately making the wine worthy of bearing Jean's name. The EJ Shiraz is made from our Thomas Block vineyard. This 1890s planted vineyard is situated in a low-lying valley, only 74-85m above sea level. It has experienced more cold mornings and hot days than anyone alive. The gnarly old vines are so entrenched in this block that we only get 1-1.5 tonnes to the acre. However, these vines produce the most powerful, yet elegant fruit.

**VARIETY:** 100% Shiraz

**COLOUR:** Deep red, with a highlighted purple intensity

**AROMA:** Power and poise, elegant touch of French oak, licorice spice, red and blackberry fruits

**PALATE:** A seamless drive of beautifully concentrated old vine Shiraz. A touch of cinnamon and plum, finished off with elegant, fine-grain tannins and balanced integrated French oak

**CELLARING:** This wine can be enjoyed as early as 2018, however careful cellaring for 10-30 years will be rewarded

**VINTAGE:** 2014 was a dry growing season - a cool and windy spring resulted in slightly reduced yields. February was warm, inducing high rates of ripening. A much-needed two inches of rain slowed ripening, and subsequent perfectly mild conditions allowed fabulous flavour development during the ensuing weeks.

**VINFICATION:** Hand picking is the only way these grapes can be harvested. Following picking, we ferment the fruit in an open fermenter - monitoring temperature and gently hand plunging twice daily. Once pressed, we put away the pumps and gravity feed the wine into barrel. This is where the EJ rests in the 100% French Oak Barriques for 22 months. We then gravity feed the wine into tank ready for bottling. Once bottled, we cellar the EJ Shiraz for another 18 months prior to release.

Alcohol	pH	TA	Total SO <sup>2</sup>
13.0%	3.51	6.34g/L	99ppm

