

PAXTON 2015 Jones Block Shiraz

When viticulture and winemaking work in synchronicity, the result is naturally elegant wine. At Paxton we grow grapes and make wines that radiate purity, vitality and elegance.

David Paxton (Viticulturist and Owner) and Richard Freebairn (Winemaker) have combined their decades of experience and embraced Biodynamic and Organic practices to produce the healthiest vines and highest quality wines.

Jones Block vineyard is considered by winemakers as one of the best red varietal vineyards in the region. Situated 6.6km from the Gulf of St Vincent and at 76-108m above sea level, the block has East and West facing slopes.

Our Jones Block Shiraz is selected from the 'peak' of the vineyard. Here we gain the benefit of the morning sun and cool evenings on the Eastern side, and morning shade and afternoon sun on the Western side. This best-of- both-worlds vineyard delivers A+ quality fruit on a consistent basis.

VARIETY: 100% Shiraz

COLOUR: Deep red, with a purple intensity

AROMA: Intense fruit with blackberry, mulberry and chocolate characters and skillfully layered oak

PALATE: Full bodied and full of flavour, dense dark fruit driven plum and blackberry characters. A powerful yet sleek wine that packs a flavour punch

CELLARING: This wine can be enjoyed young, however, careful cellaring for 10-30 years will be rewarded

VINTAGE: 2015 vintage was one of the shortest and earliest ever recorded in McLaren Vale. Until February we experienced one of the coolest and driest summers since 1980. However, February warmed up and we saw early ripening of the grapes. This early ripening, as well as long periods without rain, made for fantastic colour and intense flavours at harvest. A great year for red and white varieties.

VINFICATION: Hand picked at optimum sugar and flavour equilibrium, the grapes were kept on skins for 15 days. The ferment was pumped over and plunged twice a day to extract colour, flavour and tannin structure. Once pressed, we used a combination of French and American oak barriques (40% new) for maturation of up to 22 months prior to blending and bottling. This wine was cellared for a further 6 months prior to release.



Alcohol	pH	TA	Total SO ²
14.5%	3.5	6.11g/L	80ppm

