

PAXTON

ELIZABETH JEAN
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".

VINEYARD: 130 year old vines from Thomas Block, Sand Road McLaren Vale

VARIETY: 100% Shiraz

COLOUR: Deep inky crimson red with scarlet sparkles

AROMA: Elizabeth Jean is more graceful than ever before, an intricate brew of cracked cardamom, black pepper and sandalwood with drizzlings of wild raspberry syrup.

PALATE: Like walking a tightrope between two peaks in the Swiss alps the tannins are taut and fine, the fruit luscious and mouth-watering all coming together with the elegance of French women's fashion in the 1950s.

GOOD: Christmas 2022 BETTER: Winter 2024-2028 BEST: 2029-2040

MUSIC MATCH: In the Heat of the Morning—The Last Shadow Puppets

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 picking season, combined with lower yields allowed the flavours to develop harmoniously and in balance. Varietal expression was excellent with Shiraz and Grenache showing lovely intense flavour without excessive tannin or alcohol. Tempranillo and Graciano are showing lovely plum and pepper characters and will be intriguing to see how they develop after time in oak and bottle.

VINIFICATION: From our latest ripening vineyard, grapes were hand-picked at the in mid-March and gently 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 and puncheons, around 20% new and the rest 2-4 years old. Oak ageing lasted for 18 months before each barrel was tasted and only the best selected for this premium Single Vineyard wine, before further bottle ageing for minimum six months before release. Only 50 cases produced.



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