

PAXTON

ROSÉ
McLAREN VALE
2025



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".

VINEYARDS: Thomas Block, Quandong Farm, Jones Block

VARIETY: Grenache 68% Shiraz 25% Pinot Gris 7%

COLOUR: Watermelon lipstick

AROMA: This rosé opens with a vivid burst of guava, finger lime, and goji berries, lifted by fragrant notes of jasmine and hibiscus. It's like walking through a spring garden just after sunrise—or going strawberry picking on a warm day, with wild mint underfoot and the scent of the season in the air.

PALATE: Juicy and focused, the palate hums with vibrancy and precision. There's a generous core of fruit, balanced by zesty acidity and a quietly confident structure. The mouthfeel is polished—like high-thread-count cotton sheets—offering length and integration without losing the wine's playful energy. Long, centred, and refreshingly bright, this Rosé captures the spirit of the season: sun-filled, effortless, and full of life.

MUSIC MATCH: This Must Be the Place (Naïve Melody) - Talking Heads

PEAK DRINKING/CELLARING POTENTIAL: Now KEEP: Christmas 2027

VINTAGE: 2025 was one for the record books—warm, dry, and fast-moving. It was the driest growing season McLaren Vale has seen since 2003, with around 120–200 mm less rainfall than the previous two vintages. A warm and early spring encouraged even budburst and flowering, while a stable summer delivered ideal ripening conditions without any extreme heat spikes. With little disease pressure (and not a single case of Downy Mildew recorded), fruit quality was exceptionally clean. The dry conditions led to one of the most compressed vintages in recent memory, with nearly all vineyards picked within a six-week window between early February and mid-March. Shiraz and Grenache performed particularly well, showing flavour concentration, colour, and natural acidity. Overall, the 2025 season produced expressive, balanced wines with plenty of brightness and structure—reflecting both the heat of the season and the resilience of our organically and biodynamically farmed vines.

VINIFICATION: The fruit was hand picked when sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing. The juice was racked and fermented at temperatures between 10–18°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the freshness of the varieties.

ALCOHOL: 12.5%



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