PAXTON

QUEEN OF THE

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".

VARIETY: Shiraz, Grenache, Cabernet Sauvignon & Mataro

COLOUR: Crimson Red

AROMA: Native gooseberries picked under the watch of a hungry cockatoo, luscious blood plums, tangerine jelly and roasted fennel seeds.

PALATE: Light and slippery on the palate this wine washes down like riding on the Super Ripper slide at Wet n Wild. At the end of the slide you're enveloped with the warm hug of a Kakadu plum crumble. Finishing super smooth this is an easy drinking fresh style that suits the modern wine lover.

MUSIC MATCH: Naïve-The Kooks

GOOD: Now BETTER: Christmas 2022 MAX: 2025

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 harvest period, combined with lower yields allowed the flavours to develop harmoniously and in balance. Varietal expression was excellent with the wines showing intense flavour without excessive tannin or alcohol. Tempranillo and Graciano are showing lovely bright fruit and pepper characters and it will be intriguing to see how they develop after time in bottle.

VINIFICATION: Selected batches of Shiraz, Grenache, and a sprinkling of Cabernet and Mataro were fermented and aged separately in small French oak barrels for 12 months before bottling.

A living and breathing, biodynamic wine.

ALCOHOL: 13.5%



