

# PAXTON

TEMPRANILLO  
McLAREN VALE  
2022



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: Tempranillo

VINEYARDS: Landcross (bush vines), Jones Block and Hilltop Vineyard

COLOUR: Spanish Dress rose

AROMA: Like a sprinkling of purple plum fairy dust scattering over the flower power times of the 1960s, brooding and secretive, yet free and wild. Dark boysenberry fruits play off against floral prairies meeting the edge of the forest floor bringing a touch of wild herbs and peachy musk undertones.

PALATE: Lying on the grassed and floral prairie, fingers intertwined with a lover, this wine feels like the altocumulus clouds above you in the bright blue spring sky. Balanced soft acid is punctuated by dusty sandalwood notes from the delicate hand of oak and finished with bites of crusty blueberry pie.

MUSIC MATCH: San Francisco – Scott McKenzie

GOOD: Immediately BETTER: Winter 2022 BEST: Winter 2022–2025

VINTAGE: 2022: Well, you thought 2021 was good but I bet you hadn't heard about 2022 yet! With most of the country experiencing extreme La Niña conditions, in McLaren Vale we were hit with the lucky stick and enjoyed plenty of soil moistening rain through the winter but no extreme events. Budburst was a breath of new life after a long cool Winter and conditions were ideal up to flowering where things went a bit haywire. Crazy Melbourne type weather blew a lot of the flowers away before they could turn into fruit... but less fruit, more quality and coming off a bumper 2021 vintage it helped balance things out. We had a lovely cool summer, which helped ripening happen nice and slow, just the way we like it. Vintage was well spread out with fine days through most of March allowing us to choose when to pick and preserve stunning, natural acidity.

VINIFICATION: The grapes in each individual vineyard are tasted over and over again until reaching perfect plumpness. Each vineyard block is fermented separately in small open top fermenters and painstakingly hand plunged for around 14 days until the sugars are completely dry. Racked into older French oak barriques and puncheons to rest for the next eight months before blending and bottling for your enjoyment.

ALCOHOL: 13.5%



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