

# PAXTON

MV SHIRAZ  
McLAREN VALE  
2024



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 the Winemakers 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:** 100% Shiraz 100% from a blend of vineyards

**COLOUR:** Deep ruby-garnet

**AROMA:** Enticing aromas of dark berries and cassis, underscored by subtle creamy oak and a savory hint of charcuterie, adding depth and complexity to the bouquet. A captivating mix of fruit and baking spices that draws you in.

**PALATE:** Medium-bodied and intricate, the palate unfolds layers of dark berry fruits intertwined with subtle spice notes of star anise and liquorice, complemented by hints of chocolate and gentle oak. Complex, rounded tannins provide structure and depth without overpowering the wine's approachable character. The interplay of fruit, spice, and oak creates a refined balance that carries through to a lingering, elegant finish, making this Shiraz versatile, equally rewarding to enjoy now or with a little time in the cellar.

**MUSIC MATCH:** Fleetwood Mac – The Chain

**CELLARING:** GOOD: Now – BETTER: Winter 2026 – KEEP: 2033

**VINTAGE 2024:** The 2024 vintage was marked by dramatic contrasts, beginning with an unusually wet and cool early season followed by a burst of intense summer heat. Despite the early challenges, including heavy rainfall and a heatwave during harvest, the late summer and early autumn weather allowed the remaining varieties to develop exceptional flavour concentration. Careful vineyard management, including bunch and shoot thinning, helped the grapes to thrive despite the hurdles. The resulting wines boast impressive flavour depth, refreshing natural acidity, and a well-structured tannin profile. The year's trials and triumphs have set the stage for wines with a remarkable balance of freshness and complexity.

**VINIFICATION:** Individual parcels from each vineyard were picked at optimum sugar, acid and flavour balance. These parcels remained separate throughout vinification and blended prior to bottling. Fermentation began after gently de-stemming the fruit into both open and static fermenters. During fermentation, each parcel was plunged and pumped over twice a day for 2 weeks, to extract flavour, colour and tannin compounds. The ferments were then pressed to a combination of new and mature French and American oak barriques (225L) and puncheons (500L), where they were nurtured for 12 months before blending and bottling.



[paxtonwines.com](http://paxtonwines.com)  
[facebook.com/paxtonwines](https://facebook.com/paxtonwines)  
[instagram.com/paxton.wines](https://instagram.com/paxton.wines)

ALCOHOL: 14.0%