

# Bruce Thiele Red Wine Club

Editors: Viv Tomlinson &  
Ian Cooper



## McLaren Vale visits the Barossa!



The last week of summer and another hot 36c evening brought 39 members together in the Red Room with Ben our presenter partnered by Ruth for a presentation from Paxton Wines.

As usual we were greeted with a welcome wine, a choice of either a Paxton 2023 Rose or a Paxton 2023 Pinot Gris. A refreshing way to start the evening accompanied with roaming entrees and lively conversation.

At 7.00 pm Tony Connelly our MC for the evening rang the bell and welcomed everyone. Tony introduced Ben and Ruth, Tony highlighted that Ben had designed the label for our Bruce Thiele club wine, resulting in an enthusiastic round of applause.

Ben introduced himself as the Marketing and Wine Club Manager at Paxton Wines. A graphic designer by trade but now working for Paxton wines for the last two years. Ben wears several hats from designing labels, to videography, photography, and social media. Ben said that normally a wine maker would accompany him to a presentation but due to an early vintage this was not possible.

### GUEST INVITATION

You are invited to join a group of like minded people at a Bruce Thiele Red Wine Club dinner meeting to taste, talk about, learn and enjoy wine. Inquiries Peter Frick [btredwineclub@gmail.com](mailto:btredwineclub@gmail.com).

### Coming up:

- Mar: March: Coonawara 2 (Home)
- April: Reilly's of Greenock TBC
- May: Ballycroft (Home)
- June AGM Cellar Challenge (Home)
- July: Birthday Tscharke (Away)
- August: Brothers at War (Home)
- September: Tenafeate Creek (Home)
- October: Atze's Corner TBC (Away)
- November: Pirathon (Home)
- December Christmas Greenock TBC (Away).

## Paxton continued

Ben then gave us an insight into the history of Paxton wines. Established in 1979 by David Paxton and the first wines were released in 2000. The co-owner is Ang Tolley born of winemaking royalty, she is a Tolley and a Penfold and with her sister Bec owns Penely Wines. Paxton's is a family owned and managed winery, with David's son Ben now running the day-to day operations.

Based at the historic Landcross Farm property, the cellar door is housed in the original 1850' shearing shed, surrounded by lawns with historic buildings dotted around the site.

The wines are now made by Halliday Winemaker of the year, Kate Goodman, and wine maker Ashleigh Seymour.

The six Paxton vineyards are spread across a diverse number of sites and soil types, each vineyard has its own story and are managed biodynamically. In 2011 Paxton became fully certified organic and biodynamic.

***Biodynamics is the most advanced form of organic farming. It uses natural preparations and composts, to bring the soil and the vine into balance, resulting in exceptionally pure and expressive fruit. Healthy vines make better wines.***

### David Paxton

The evolution of biodynamics as a concept originated from eight lectures given by Austrian philosopher Rudolf Steiner in 1924. His belief was that a holistic approach to agriculture (amongst other things) would generate the best results, in terms of the health of the soil and quality of produce.

Biodynamic wine is made with a set of farming practices that views the farm or vineyard as one solid organism. The ecosystem functions with each portion of the farm or vineyard contributing to the next. The idea is to create a self-sustaining system. Eliminating the use of chemicals and using natural materials and composts to sustain the vineyard. A range of animals from cows to sheep live on the soil and fertilize it, creating a rich, fertile environment for the vines to grow in. Biodynamic farming also seeks sustainability, i.e. leaving the land in better shape for future generations.

Ben explained that biodynamic farming calls for specific and sometimes strange compost and field



## Paxton Continued

preparations. One of these is known as cow horn manure or preparation 500. Cow horns are stuffed with high quality cow manure and buried into the ground all through the winter, then later excavated. Upon excavation, the stuffed material is spread throughout the vineyard. A jar of the compost was handed around for everyone to view and sniff. It was brownish black in colour with a with a slightly earthy, humic smell.



Time to taste the wine!

Traditionally known for Shiraz and other bold reds McLaren Vale is now producing alternative varieties more suited to the region's Mediterranean climate. It was wines from Paxton's Mediterranean Collection on tasting this evening.

We had comprehensive tasting notes in a small booklet designed and produced by Ben, a great memento of the evening.

Two wines were poured for each tasting.

The first tastings were 2022 Grenache and

2022 Sangiovese.

The Grenache is handpicked from bush vines high on a ridge overlooking the Willunga Basin, fermented in open fermenters using layering of whole bunches and berries. After pressing, it is aged in well used French oak puncheons for eight months before bottling. The 2022 Sangiovese was awarded 95 points GOLD at the Australian Alternative Varieties Wine Show.

The second pair of wines we tasted were the

2022 Quandong Farm Shiraz and 2021 Jones Block Shiraz.

Quandong Farm Shiraz, grapes were handpicked 40% used as whole bunches the remainder were delicately destemmed and then fermented using 100% wild yeast. The wine was carefully plunged over 10-15 days, then pressed and transferred to new and mature oak puncheons for 12 months prior to blending a bottling.

Third pair of wines tasted were

2022 Argilla Syrah and 2021 EJ Shiraz

The Argilla Syrah is a new venture for Paxton Wines. Handpicked from ancient vines, the fermentation contained both destemmed and part full bunches to produce a natural fermentation in the amphora. No yeast or any other products were added. 41 days on skins gently pressed and back into the amphora for another six months, before bottling.

The Flagship EJ Shiraz, is produced from ancient vines planted in 1887 on the Thomas Block, one of the oldest vineyards in McLaren Vale and still on original rootstock. This limited-edition Shiraz is named after David's mother Elizabeth Jean. It was first released on 22 June 2007 to coincide with Jean's 100<sup>th</sup> Birthday Celebrations.

Ben offered a 20% discount and free delivery on all wines purchased during the evening.

The wines left from the tastings were put on the tables to drink with dinner.

After dinner the raffle was drawn by Ben and Ruth, the wines donated by Paxton wines were from the



## Paxton Continued

Queen of the Hive Range.

First ticket drawn was Allan Duthie's who received a red wine blend

Second ticket drawn was Michelle Hillebrand's who also received a red wine blend.

Third ticket drawn was Dagmar Keady's who received a Shiraz Mataro.

Then a fourth ticket was drawn and Ron Tomlinson won a AAA Shiraz Grenache! Which will be shared with Anthony Skarkey as they had swapped seats earlier but not swapped raffle tickets!



The evening was brought to a close by presenting Ben with a certificate of appreciation. A big thanks to Ben for a lively and informative presentation and to Ruth for supporting Ben.

Grateful thanks to Tony and Sue Conelly for organising this very successful event.

Thank you to our wine pourers for the night, Simon, Steve, and Anthony.

Also, thanks to our resident photographer Ian Cooper and all the committee members who make these events possible.

Next Month Tuesday March 26<sup>th</sup> we are back in the Red Room for Simon's presentation Coonawarra part 2.

A reminder that the November and December meeting dates have been changed for logistic reasons.

Tuesday November 12<sup>th</sup> Mark Cooper- Pirathon Wines

This Year's Club XMAS BASH is on Tues December 3rd at Greenock Estate Winery in Tanunda. Be sure to lock in this important Club date into your December diary now so that you don't double book.

Plenty of notice for any potential guest you may consider inviting.





## Photos (Ian Cooper)





# Photos



# Paxton - The wines

## Welcome Wines:

### Paxton 2023 Rosé

Paxton 2023 Rosé combines Shiraz & Grenache, grown using the Paxton 'smart farming' program that focuses on soil health and biodiversity. The bright fruit characters are those of a healthy vineyard. Winemaker, Ashleigh Seymour, crafted this wine to be crisp, flavoursome and refreshing. A delicious rosé with pretty rose petal notes and refreshing raspberry aromas. 50% Grenache & 50% Shiraz blend. Colour: coral rose. Aroma: white cherries, quandong and candy canes. Palate: dragon fruit, guava, rose petals and strawberry pie. Cellaring: drink within 2 years.



Vintage Notes: 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.

Colour: Dame Edna Everage cheeks

Bouquet: Remember those heart-shaped peach sour lollies (candy for some of you)? Explosions of sherbet and pineapple really make you feel like you've just wandered into Ye Olde Sweet Shoppe in a quaint English seaside town.

Palate: Dehydrated grapefruit rounds and hints of tarragon punctuate this refreshing drop. Freshness and acidity zipping around the palate like a ball in a pinball machine will have your mouth watering for another glass on a glorious sun-kissed day.

Peak Drinking / Cellaring Potential: MAX: Christmas 2024

Vineyards: Thomas Block, Quandong Farm

Vinification: The fruit was hand picked when sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked and fermented at temperatures between 13-16°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the freshness of the varieties.

Winemaker: Ashleigh Seymour

Alcohol: 13.5%, PH: 3.30, Acidity: 6.57, Sugar: 1.4, Cellar Door Price: \$22.00

### Paxton 2023 Pinot Gris

100% Pinot Gris. Colour: lemon gelato. Aroma: kaffir lime, almond blossom & lemon myrtle. Palate: refreshing & zippy, lemon & lime characteristics, soft viscosity through the mid-palate. Cellaring: drink within 5 years.

Description: Pinot Gris is increasing in popularity and we believe it's a variety well suited to one of McLaren Vale's coolest sites – Paxton's Thomas Block. The Paxton Pinot Gris is a crisp and fresh style that also captures the interesting characters and essence of the variety.

Vintage Notes: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just



## Paxton - The wines cont.

enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

Vineyard: Thomas Block

Colour: Straw with peach hues.

Bouquet: Fresh citrus flavours of lime and lemon myrtle with a hint of pear blossom and canary melon.

Palate: Salty beach days come to mind, sand-covered skin and cricket being played with the waves lapping at sun-kissed feet. A zesty palate reminiscent of grapefruit sorbet framing a soft viscosity through the mid-palate. Grapefruit comes to play again with rindy texture completing the lively finish.

Peak Drinking / Cellaring Potential: Drink within 3 years for optimum enjoyment.

Vinification: The fruit was hand-picked and selector harvested once sugar and flavours reached optimal levels. The grapes were whole bunch and berry pressed without crushing or destemming. The juice was racked and fermented at temperatures between 13-16°C in stainless steel, to encapsulate fruit freshness. The wine was bottled early in its life to capture the unique characters of Pinot Gris.

Wine Makers: Ashleigh Seymour and Kate Goodman

Alcohol: 13.5%, PH: 3.27, Acidity: 5.39, Sugar: 2.3, Cellar Door Price: \$22.00

### Wine 1: Paxton 2022 Grenache

Bush-vine Grenache from ancient soil formations. Handpicked, whole bunch, wild fermented goodness

Description: Our Thomas Block vineyard is extremely unique, and experiences colder than average McLaren Vale mornings, and warm summer days, providing the perfect ripening conditions for producing the most elegant of red wines; this Grenache is no exception.

Awards: Wine Showcase Magazine: 95 Points, Wine Orbit: 93+ Points, Winepilot: 92 Points, Robert Parker's Wine Advocate: 92 Points, Australian Organic Wine Awards: Bronze

Vintage Notes: 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.

Vineyard Notes: Landcross Farm, Thomas Block and Quandong Farm Block

Colour: Blush

Bouquet: Macerated strawberries, raspberry and musk rose, like walking through an extravagant kitchen garden of a creek-side settler's cottage. Deeper layers release pineapple skin, Rainier cherries, quandong and strawberry gum.





## Paxton Wines continued

**Palate:** A parabola of acid, intertwining with chalky, limestone tannins. Lifted and bright, light-bodied and elegant with a strong heartbeat all the way through.

**Peak Drinking / Cellaring Potential:** GOOD: Christmas 2023 - BETTER: Winter 2024 - BEST: 2025-2028

**Vinification:** Hand-picked from bush vines high up on a ridge overlooking the Willunga basin, the grapes are fermented in open fermenters using layering of whole bunches and whole berries. A slow and measured extraction to balance the delicate fruit flavours without too much tannin, after pressing the wine is aged in well used French oak puncheons for eight months before bottling.

**Winemaker:** Ashleigh Seymour

**Alcohol 14.5%, PH 3.56, Acidity 4.91, Sugar 1.3, Cellar Door Price: \$35**

### Wine 2: Paxton 2022 Sangiovese

100% Sangiovese, 6 Months in French Oak. An enticing clash of Italo-Australian culture and flavour with dried oregano and native pepperberry complementing the super smooth chalky, ethereal tannins.

**Description:** An enticing clash of Italo-Australian culture and flavour with dried oregano and native pepperberry complementing the super smooth chalky, ethereal tannins. A featherlite touch of oak and hints of rhubarb complete the finish.

**Awards:** Australian Alternative Varieties Wine Show: 95 Points, Winepilot: 94 Points, Wine Orbit: 92 Points, Halliday Wine Companion: 92 Points, McLaren Vale Wine Show: 91 Points, Melbourne Royal

**Vintage Notes:** Well, 2021 was good but I bet you hadn't heard about 2022 yet! With most of the country experiencing extreme La Niña conditions, McLaren Vale was 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. Vintage was well spread out with fine days through most of March allowing us to choose when to pick and preserve stunning, natural acidity.

**Vineyard Notes:** Gateway Vineyard — Reynella Siltstone

**Winemaking:** A small parcel of grapes was picked early to kick-start our indigenous yeast fermentation and used to inoculate the whole berry open ferment when the grapes arrived at the winery. Twice daily, delicate hand plunging and straight to used French oak puncheons for malolactic ferment after pressing. Six months to round out the tannins but preserve all of that delicious flavour and, pronto!

**Bouquet:** Like a piñata exploding, full of bright and energetic red fruits. Think ripe summer cherries just before the birds steal them away, delectable cranberries and popping pomegranate. Deeper there are wild black figs like the ones found growing out of a crevice of a dilapidated farmhouse in the Tuscan countryside.

**Palate:** An enticing clash of Italo-Australian culture and flavour with dried oregano and native pepperberry complementing the super smooth chalky, ethereal tannins. A featherlite touch of oak and hints of rhubarb pie finish you off.

**Peak Drinking / Cellaring Potential:** GOOD: Immediately - BETTER: Summer 2023 - BEST: 2023—2025

**Winemaker:** Ashleigh Seymour



## Paxton - The wines cont.

Alcohol 13.5%, PH 3.32, Acidity 6.58, Sugar 2.6, Cellar Door Price: \$35

### Wine 3: Paxton 2022 Quandong Farm Shiraz

100% Single Vineyard Shiraz. 12 months in French oak. Colour: Hot flush. Aroma: Musk, boysenberry, and purple fruit straps, accented by fragrant notes of juniper, rosemary blooms, and a hint of sandalwood incense. Palate: Boysenberry, plum, and black cherry mingling with hints of savory spice and a subtle earthiness. Cellar: 20 years.

Description: Quandong Farm Shiraz is a single vineyard wine that aims to highlight the intensity and brightness of fruit grown using biodynamic techniques. Our farming practices are designed to produce wines of intensity, but also with layers of texture, flavour and interest for the consumer. We think this wine exhibits these characteristics and provides both concentration and flavour and a certain delicacy, rather than simple raw power.

Wine Showcase Magazine: 94 Points, Wine Orbit: 93+ Points, The Real Review: 93 Points, The Real Review: #4 of 29 2022 Shiraz from McLaren Vale

Vintage Notes: 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.

Colour: Hot flush

Bouquet: This wine is an aromatic feast for the senses. There is a heady scent of musk, boysenberry, and purple fruit straps, accented by fragrant notes of juniper, rosemary blooms, and a hint of sandalwood incense. There are also subtle hints of candy characters from the bunches used during fermentation, adding complexity and depth.

Palate: Rich flavours of boysenberry, plum, and black cherry mingling with hints of savory spice and a subtle earthiness. There's a dancing brightness to this wine, which belies its incredible depth of flavour concentration without being inky or heavy. The powdery tannins are firm yet velvety, like the soft glow of embers in a fire pit, and the finish is long and satisfying, with a subtle hint of juniper and rosemary lingering on the palate.

Peak Drinking / Cellaring Potential: GOOD: Now - BETTER: 2025 - MAX: 2036

Vinification: Grapes were hand-picked and selector harvested at optimum flavour and sugar equilibrium. 40% was used as whole bunches while the remainder was delicately destemmed and fermented using 100% indigenous (wild) yeast. The small batch open ferments were carefully plunged and pumped over for 10-15 days to extract colour, flavour and tannin structure, then pressed to new and mature French oak puncheons, where they were nurtured for 12 months prior to blending and bottling.

Winemaker: Ashleigh Seymour

Alcohol 14%, PH 3.73, Acidity 5.21, Sugar 2.9 Cellar Door Price: \$30

### Wine 4: Paxton 2021 Jones Block Shiraz

Description: A celebrated McLaren Vale single vineyard Shiraz, offering plum and dark blackberry aromas combined with a rich robust mouthfeel. A hint of vanilla and spice from lovely integrated French oak adds the finishing touch





## Paxton - The wines cont.

Awards: Winepilot: 95 Points, Wine Showcase Magazine, 95 Points,

Vintage Notes: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration.

Winemaking: Grapes were hand-picked mid-March and 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, around 20% new and the rest 2-4 years old. Aged in oak for 20 months before each barrel was tasted and only the best selected for this premium Single Vineyard wine.

Colour: Velvet rouge

Bouquet: Plump blackberries bursting to the touch, crisp wafer cigars oozing with vanilla crème fraîche and smashed raspberries. Hints of chai spices rising from a freshly poured tea cup. Luring you to take respite in a plush, garden view bay window seat.

Palate: Suave like a tailored Italian suit with very shiny shoes. Rousing, powdery tannins like freshly fallen snow on your favourite slope, bright acid like the sun reflecting off the mountain. Fleshy fruit through the mid-palate with a long-lasting hold.

Peak Drinking / Cellaring Potential: 20+ Years

Winemaker: Ashleigh Seymour

Alcohol 14.5%, PH 3.58, Acidity 5.93, Sugar 3.3, Cellar door Price \$45.00

### Wine 5: Paxton 2022 Argilla Syrah

A new adventure for Paxton Wines, aged in a beautiful amphora all the way from Impruneta in the foothills around Florence, Italy.

Description: A limited release wine, the amphora-aged Argilla Syrah comes from fruit sourced from vines originally planted in 1887 from our Thomas Block vineyard, which is renowned for producing fruit of exceptional flavour and natural balance. These vines are amongst the oldest in McLaren Vale and are carefully hand pruned and thinned to ensure the low and uniform yields required for super premium Shiraz.

Awards: Wine Orbit 95 Points, Winepilot 95 Points, Melbourne Royal Wine Show Bronze, Robert Parker's Wine Advocate 91 Points

Vintage Notes: 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 until flowering where things went a bit haywire. Crazy Melbourne type weather blew a lot of the flowers



## Paxton - The wines cont.

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.

Vineyard Notes: Thomas Block, Sand Road McLaren Vale. Vines planted in 1887.

Colour: Blood of Jupiter

Bouquet: Terrestrial, wild rosemary, sweet peas and wet limestone. It's like you can imagine the clay squelching through your hands in a pottery class on a cliff by the thrashing ocean below.

Palate: Ethereal, tight but generous, tannins like moon dust that speak of a far flung place disappearing into the starry night punctuated by colourful swirls far out in the cosmos. Omnipresence enveloped by a cloud.

Peak Drinking / Cellaring Potential: GOOD: Now - BETTER: Winter 2024 - KEEP: 2026

Vinification: A new adventure for Paxton Wines with a beautiful amphora all the way from Impruneta in the foothills around Florence, Italy. The fruit from the ancient vines was hand picked on a fruit day and partially destemmed and partially left as whole bunches into the amphora for a natural fermentation with no added yeast or any other products. The wine spent 41 days on skins with delicate hand plunges throughout the fermentation and was then gently basket pressed on a descending moon and put straight back to the amphora for further six months before bottling with minimal sulph: Ashleigh Seymour

Alcohol 14%, PH 3.88, Acidity 6.4, Sugar 1.02, Closure: Cork, \$85.00

### Wine 6: Paxton 2022 2021 EJ Shiraz

Our flagship limited release EJ Shiraz is named after David Paxton's mother and family matriarch Elizabeth Jean. A limited release wine, the EJ Shiraz is sourced from vines originally planted in 1887 from our Thomas Block vineyard, which is renowned for producing fruit of exceptional flavour and natural balance. The Shiraz vines are amongst the oldest in McLaren Vale – and indeed the world – and are carefully hand pruned and thinned to ensure the low and uniform yields required for super premium Shiraz. Although still very young, the wine shows classic McLaren Vale Shiraz characteristics, with an elegant, delicate front exploding with a concentration of savoury fruit, supported by full, silky tannins unique to old vine wine. An exemplary Shiraz not to be missed!

Wine Orbit 96 Points, Robert Parker's Wine Advocate 93 Points, Halliday Wine Companion 93 Points.

Vintage Notes: 2021 was one of those dream vintages that don't come along every year; cool, refreshing nights and dreamy, sun-kissed days without any extended stretches of intense heat. After a warmer than usual November there were only four days above 40 degrees. It was mainly dry throughout the ripening season with the odd spattering of just enough rain to keep the grapes beautifully plump, juicy and full of bright fruit flavours and time to dry out in between so disease pressure was low. The gentle undulation between these varying temperatures and perfectly healthy canopies allowed us to really ponder picking times, spending plenty of time out in the vineyard tasting grapes getting the timing of picking just right. The generous harvest has rewarded us with delightfully delicate fruit and varietal characters, with each variety singing its own tune. Natural acids are in perfect balance and the smooth, sensuous tannins completed by an epic energetic vibration that we can't wait to share with you.

Vineyard Notes: 137 year old vines from Thomas Block, Sand Road McLaren Vale





## Paxton - The wines cont.

Colour: Deep inky crimson red with scarlet sparkles

Bouquet: Think sitting down for a tisane and petit fours on the Champs-Elysee in Paris, raspberry and meringue tartlets with blackcurrant coulis and a dusting of pink pepper and sandalwood.

Palate: The strength, wisdom and elegance twisted into the 137 year old trunks of the Shiraz from which this wine is made are reflected in the intense fine line which runs through the palate. A complex twisting of liquorice root and dusty tannins, and a hint of vanilla seeds freshly scraped from a pod, the intense explosion of concentrated flavour manages to feel refreshing and light, dancing on the palate like Sergei Polunin in Le Corsaire.

Peak Drinking / Cellaring Potential: GOOD: Christmas 2023 - BETTER: Winter 2025-2029 - BEST: 2030-2040

Food Matches: Eye Fillet Steak or Beef Cheeks

Vinification: Hand-picked on two different occasions to ensure perfect balance of flavour, the grapes were destemmed and fermented as whole berries in small open fermenters with indigenous yeast. Delicately foot plunged daily for two weeks before soft pressing straight to elegant French oak barriques for malolactic fermentation and further ageing for 18 months. Each singular barrel was then tasted to determine the perfect blend before settling in bottle for a further 4 months before release. 70 cases made.

Winemaker: Ashleigh Seymour

Alcohol 14%, PH 3.52, Acidity 6.05, Sugar 3.7, Cellar /door Price \$105.00

