

PAXTON



PRODUCER PROFILE

Estate owned by: David Paxton & Ang Tolly
Winemaker: Ashleigh Seymour, Kate Goodman
Total acreage under vine: 200
Estate founded: 1979
Region: McLaren Vale
Country: Australia

Paxton Quandong Farm Shiraz 2021

WINE DESCRIPTION

Quandong Farm Shiraz is a single vineyard wine that aims to highlight the intensity and brightness of fruit grown using biodynamic techniques. Paxton's farming practices are designed to produce wines of intensity, but also with layers of texture and flavor.

Due to the premium placed on land used for vineyards, David Paxton informed the real estate agent that he intended to plant Quandong trees. Located in Seaview, McLaren Vale Quandong Farm, unlike its name, grows mainly Shiraz with some Grenache vines that are carefully hand-pruned and biodynamically managed to produce beautifully balanced wines.

To craft the Paxton Quandong Farm Shiraz, 100% organic grapes are hand picked and harvested at optimum flavor and sugar equilibrium. 40% of the grapes are used as whole bunches while the remainder are delicately destemmed and fermented using 100% indigenous (wild) yeast. The small batch open ferments are carefully plunged and pumped over for 10-15 days to extract color, flavor and tannin structure, then pressed to new and mature French oak puncheons, where they are nurtured for 12 months prior to blending and bottling.

TASTING NOTES

This wine is an aromatic feast for the senses. The is a heady scent of musk, boysenberry, and purple fruit is 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.

On the palate, rich flavors 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 flavor 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.

FOOD PAIRING

This wine would pair beautifully with beef rendang curry.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Seaview, McLaren Vale, South Australia
Vineyard name:	Quandong Farm
Vineyard size:	18 ha
Soil composition:	shallow loam over limestone
Elevation:	229 - 328 feet
Certified Eco-Friendly Practices:	yes
Certified Vineyards:	yes

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	open fermenter
Maceration technique:	punch down and pump over
Length of maceration:	10 -15 days days
Malolactic fermentation:	full
Fining agent:	no
Type of aging container:	2-4 years old French oak puncheons
Size of aging container:	500 l
Length of aging before bottling:	12 months
Total SO ₂ :	44 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.66
Residual sugar:	1 g/L
Acidity:	5.8 g/L