

Tiny Paradoxes

Shiraz Grenache



Tasting Notes:

A floral aromatic wine with lifted cherries and blueberries. Lovely smoky vanillin hints from delicate use of French oak. Bright fruit rich mid-palate, with a soft and juicy finish that is supple and leaves you wanting more.

Production Notes:

60% Shiraz, 40% Grenache

Winery – Paxton Wines – is certified biodynamic. Parcels were kept separate throughout picking, de-stemming and fermenting, enhancing the unique characters of each vineyard. Ferments in open top and static fermenters and pumped over twice daily. Pressed to seasoned French and Hungarian oak barriques, where they were nurtured for 12 months prior to blending and bottling.

Cellaring:

Drink now but will reward for another 10-15 years.

Reviews:

90 Suckling: “For a 2021 shiraz this is soft and open. Nice creaminess on the mid-palate without any hint of sweetness. Bright cherry fruit with an anise note that grows in intensity at the nicely balanced finish. From biodynamically grown grapes.”

About Tiny Paradoxes:

Paxton Wines has been owned since 1979, and certified biodynamic since 2011. They call their approach “back to the future” which involves combining traditional, hands-on management that is integrated and complemented with modern technology. They choose to propagate vines from old pre-clonal selection vineyards to benefit from stock with a history of low-yield and high quality.

McLaren Vale is where wine meets the sea and the Mediterranean-like conditions are perfect for producing red wine. Some vines were planted more than 100 years ago. It is best known for its deeply colored, richly flavored, smoothly textured reds.