

Tiny Paradoxes

Shiraz



Tasting Notes:

A layering of chocolate, licorice and aniseed with ripe plum and blackcurrant notes. Full bodied wine with a beautiful primary fruit character of redcurrant and fresh mulberries. Lovely integration of oak gives a seamless texture and tannin profile.

Production Notes:

Winery – Paxton Wines – is certified biodynamic. Parcels were kept separate throughout picking, destemming and fermenting. Fermentation was carried out in open and static fermenters. Each parcel was plunged and pumped over twice for 14 days to extract color, flavor and tannin structure. The ferments were pressed to new and mature French oak barriques and American puncheons, where they were nurtured for 12 months prior to blending and bottling.

Cellaring:

Drink now or cellar for 10-15 years.

Reviews:

90 Suckling: “Aromas of black tea, crushed black fruit and fresh herbs. Full-bodied with chewy tannins. Juicy texture and fruit with steady balance. From biodynamically grown grapes.”

About Tiny Paradoxes:

Family owned since 1979, and certified biodynamic since 2011. Paxton Wines 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.