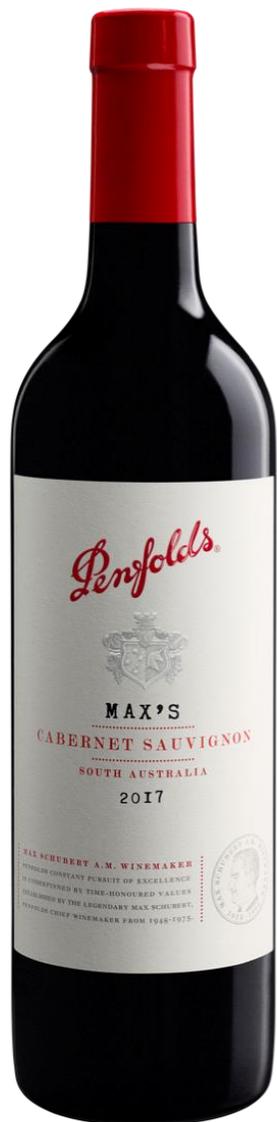


MAX'S
.....
CABERNET SAUVIGNON
.....
SOUTH AUSTRALIA
2017



OVERVIEW	Penfolds Max's Cabernet Sauvignon is a tribute to former Chief Winemaker, Max Schubert 1948-1975, a legend in Penfolds history. Max's constant pursuit of excellence paved the way for those who followed in his footsteps and also allowed the status and heritage of Penfolds to grow. Max's Cabernet Sauvignon displays the Penfolds 'stamp' inspired by Max Schubert.	COLOUR	Vibrant red with a crimson edge
GRAPE VARIETY	Cabernet Sauvignon	NOSE	Classic cabernet sauvignon lift clearly identifies the varietal from the first waft. Sitting at the riper end of the spectrum, no evidence of tomato leaf, or capsicum, with only a suggestion of spearmint. Dark berries dominate, with classic blackberry liqueur stamping authority from the outset. Lovely oak derived exotic spices create a sense of anticipation.
VINEYARD REGION	South Australia	PALATE	The aromatic enticement is rewarded from the first sip. Ripe raspberry, bramble black currant and blood plum flesh out the fruit spectrum. Oak derived cassia bark and dark liquorice notes temper the gorgeous fruits. Taught, lingering tannins create texture and definition. No need for extended maturation, this cabernet is already singing, although no doubt a few years will see further layers of complexity emerge.
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.62	PEAK DRINKING	Now - 2029
MATURATION	Twelve months in 10% new French oak hogsheads with the remainder in seasoned American oak.	LAST TASTED	December 2018
VINTAGE CONDITIONS	Winter and spring rainfall was above average across South Australia, creating healthy soil moisture profiles for the growing season. Below average, cool conditions prevailed until October, delaying the commencement of the growing season. Canopy and crop management was a priority for the viticulture team and growers, who had to work hard to ensure quality met expectations. Weather conditions in April for harvest were generally drier, favouring fully ripened grapes with well-developed colours and flavours.		

Penfolds[®]