

MAX'S

CHARDONNAY

ADELAIDE HILLS
2015



*“Cellaring risk? Not with that colour (or lack of!).
 Not with a quarter of a century of Chardonnay entanglement in the Hills of Adelaide!
 Confident – yes, content – never!”*

PETER GAGO
PENFOLDS CHIEF WINEMAKER

OVERVIEW	Penfolds Max's Chardonnay 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 Chardonnay continues the evolution of the Penfolds white wine program, drawing inspiration from the legacy and spirit of the many wine trials of Max Schubert.	COLOUR	The palest of straw, with green hues
GRAPE VARIETY	100% Chardonnay	NOSE	Sensitive oak management has given rise to enticing aromas of nougat, roasted hazelnuts and an array of spices. Archetypical Adelaide Hills Chardonnay - white stone fruits (peach and nectarine) prevail with just a hint of aromatic white flowers & blossom.
VINEYARD REGION	100% Adelaide Hills	PALATE	Flavours of citrus, white nectarine and lemon curd preside over complexing characters of almond meal and deft oak. A delightful textural and creamy palate with a soft line of acid fading ever so slowly to a distant palate horizon. Deliciously different. In every sense.
WINE ANALYSIS	Alc/Vol: 13%, Acidity: 6.2g/L, pH: 3.17	PEAK DRINKING	Now – 2020
MATURATION	33% new French oak, 52% seasoned French oak, 15% old large vats.	LAST TASTED	April 2016
VINTAGE CONDITIONS	Autumn and winter rainfall was above the long-term average. Rain stopped abruptly in early August with nothing more than light and infrequent showers observed throughout spring. Canopy growth was resultantly halted early in the season, setting up an open canopy structure. The challenge was therefore to work towards a balanced canopy development under such dry conditions. A significant rainfall event in early January was a defining moment. This event revitalised vineyards and gave vines a much-needed boost throughout veraison. Mild days coupled with cool nights provided consistent conditions from late-January through to March, allowing fruit to reach optimal ripeness whilst retaining natural acidity.		

