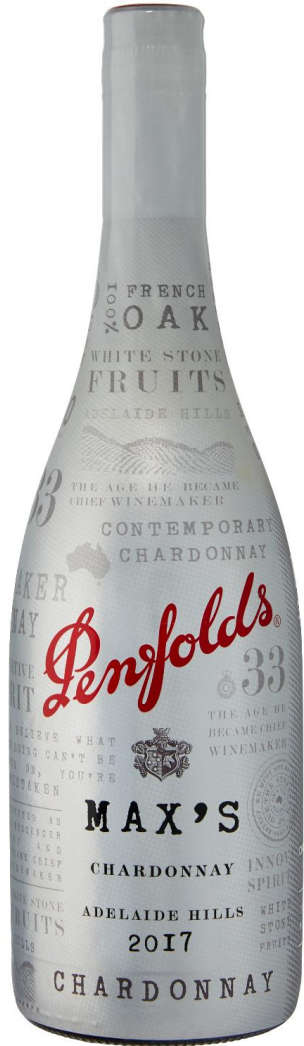


MAX'S

CHARDONNAY

ADELAIDE HILLS
2017



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, a Penfolds winemaking legend

GRAPE VARIETY Chardonnay

VINEYARD REGION Adelaide Hills

WINE ANALYSIS Alc/Vol: 12.5%, Acidity: 6.1 g/L, pH: 3.14

MATURATION French oak (20% new, 80% seasoned)

VINTAGE CONDITIONS Above-average winter and spring rainfall offered the vines in the Adelaide Hills healthy soil moisture profiles for the growing season. September rainfall was significantly above the long-term average for the region. Cool conditions slowed vine growth in early spring with temperatures eventually warming in October. A mild and mostly dry start to summer was followed by two significant rain events after Christmas. January was mild with few hot days and some unseasonal rain. Moving into March, mild weather continued to slow ripening with cool nights and warm days persisting until harvest. An excellent vintage for Adelaide Hills Chardonnay.

COLOUR Very pale straw with a light green rim

NOSE An amalgam of aromatics working in harmony - primarily yellow stone fruit (nectarine) and honeydew melon with soft pistachio nougat... and enchantingly/unexpectedly from this white grape variety, blueberry bavarois! Barely recognisable savoury French oak imparts a sensitive touch to sign off on a complex and appealing nose.

PALATE A soft and delicate mouth coating/laminated acidity fills out the palate and gently conveys the fermented spoils of Adelaide Hills Chardonnay. Showing more of a citrus edge, with lime splice and finger lime sweetness. Enticing teacake sponge flavours varietally laced with finely grated lemon zest. Already ready, yet no need to hurry - balanced and complete.

PEAK DRINKING Now - 2021

LAST TASTED May 2018

