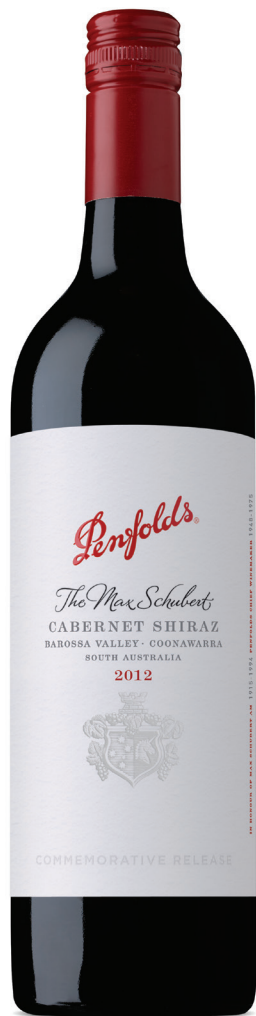


*The Max Schubert*  
CABERNET SHIRAZ

2012



*“Archetypal Cabernet Shiraz. An ideal varietal union, and when captured in a glass – one that fully explains the meaning of synergy.”*

*“A no-risk cellaring journey. Open anytime across the next 3 decades.”*

PETER GAGO  
PENFOLDS CHIEF WINEMAKER

<b>OVERVIEW</b>	Max Schubert AM, Penfolds Chief Winemaker from 1948 – 1975, is a key figure in Penfolds history: best known as the creator of Grange. The 2012 Max Schubert Cabernet Shiraz is testament to Penfolds winemaking philosophy and the art of multi-regional blending. Inspired by the legend, this wine commemorates Max Schubert’s contribution to Penfolds and personifies the style Max championed more than half a century ago.	<b>COLOUR</b>	Deep red core, crimson on rim
<b>GRAPE VARIETY</b>	61% Cabernet Sauvignon, 39% Shiraz	<b>NOSE</b>	Instantly, invoking an ostentatious entry – saturated red-currant fruits, stewed mulberry. Next, a formic proclamation – soy/ Worcestershire sauce and freshly tanned leather. Then, closure – beneath a descending veiled waft of icing sugar, vanilla and fragmented brandy snap.
<b>VINEYARD REGION</b>	Barossa Valley, Coonawarra	<b>PALATE</b>	In a word, complex. Unravels with air and time. Red fruits arise from a mix of dark chocolate/ mocha dust (cappuccino) and chocolate-coated liquorice. Succulent, savoury, chewy – propelled by formidable tannins and well-hidden new oak.
<b>WINE ANALYSIS</b>	Alc/Vol: 14.0%, Acidity: 6.1 g/L, pH: 3.65	<b>PEAK DRINKING</b>	Now – 2045
<b>MATURATION</b>	15 months in 100% new American oak hogsheads	<b>LAST TASTED</b>	April 2015
<b>VINTAGE CONDITIONS</b>	Lower than average winter rainfall was experienced in both regions. Variable conditions continued through the period from October to December, merging into a mild summer, with a few short periods of elevated heat. Both Coonawarra and the Barossa Valley experienced cooler temperatures for flowering ahead of superior ripening conditions, with lower yields contributing to an earlier start to harvest. Fruit was picked in optimal condition. Great results were delivered for traditional quality markers – colour, tannin profile, fruit concentration and flavour depth.		

*Penfolds*