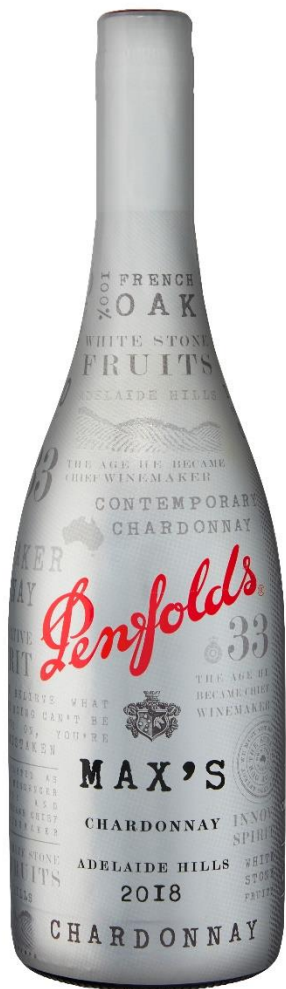


MAX'S
ADELAIDE HILLS
CHARDONNAY
2018



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: 13%, Acidity: 6.9 g/L, pH: 3.13

MATURATION French oak barriques, 17% new

VINTAGE CONDITIONS

Good winter rainfall provided optimal soil moisture profiles leading into spring. Drier conditions prevailed from September through to April, significantly below average. Spring provided ideal conditions for flowering and fruit set, while the business end of the growing season experienced some warm spells, with twelve summer days recorded above 35°C. Healthy canopies shielded the fruit from the harsh sun, and with careful use of supplementary irrigation the grapes were able to ripen evenly. Quality was exceptional, with lovely varietal flavour and refreshing natural acidity.

COLOUR Light straw

NOSE Subtle stone fruits, yellow peach, nectarine and faint wafts of citrus are foremost. Upon further swirling, hints of floral notes shine through, Jasmine and white rose petal perfume, and a touch of Ginger spice. Oak is present but in balance and offering a nutty/ nougat nuance.

PALATE Fresh flavours of stone fruit, citrus and grapefruit pith. Creamy, crème brulee-like French oak lingers with a lovely flinty, wet stone/chalky acid line, closing out with an intriguing waxy phenolic finish.

PEAK DRINKING Now - 2022

LAST TASTED February 2019

Penfolds