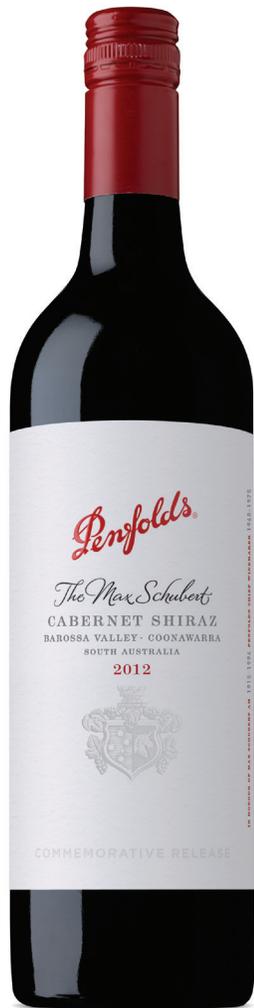


The Max Schubert
CABERNET SHIRAZ

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

OVERVIEW	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.	COLOUR	Deep red core, crimson on rim
GRAPE VARIETY	61% Cabernet Sauvignon, 39% Shiraz	NOSE	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.
VINEYARD REGION	Barossa Valley, Coonawarra	PALATE	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.
WINE ANALYSIS	Alc/Vol: 14.0%, Acidity: 6.1 g/L, pH: 3.65	PEAK DRINKING	Now – 2045
MATURATION	15 months in 100% new American oak hogsheads	LAST TASTED	April 2015
VINTAGE CONDITIONS	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®