

# PENFOLDS

## MAX'S ADELAIDE HILLS CHARDONNAY 2019

### OVERVIEW

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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 Penfolds white wine program, drawing inspiration from the legacy and spirit of Max Schubert.

### GRAPE VARIETY

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Chardonnay

### VINEYARD REGION

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Adelaide Hills

### WINE ANALYSES

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Alc/Vol: 13.5%, Acidity: 6.7 g/L, pH: 3.18

### MATURATION

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French oak barriques, 30% new

### VINTAGE CONDITIONS

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Rainfall was well below average during the growing season, however good falls in June and August ensured optimal soil moisture levels for budburst. Cold, wet and windy weather prevailed during flowering, which caused poor fruit-set and a significant reduction in the anticipated crop size. Summer was generally hot, with two heatwaves in January mitigated by cooler spells in-between. In contrast to some warmer regions, Adelaide Hills vines were well placed to see off the summer.

heat spikes with few issues. The growing season finished well, with mild conditions leading into vintage. Chardonnay grapes displayed strong varietal character and retained good natural acidity.

### COLOUR

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Pale straw with lime green hues.

### NOSE

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The white stone fruit spectrum is dominated by nectarine and peach. A swirl reveals complementary aromas of cashew, chestnut, almond nougat with fresh wafts of apple blossom and jasmine. Oak... where?! 30% new French is barely noticeable, so beautifully integrated.

### PALATE

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Initial flavours of freshly sliced peach with hints of mandarin hover over a wonderful creamy texture reminiscent of crème brûlée/panna cotta that coats the entire mouth. A wet stone minerality delivers a lingering, fresh finish. A very textural and complex Chardonnay that belies the price point!

### PEAK DRINKING

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Now until 2024

### LAST TASTED

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February 2020

*Penfolds*<sup>®</sup>

