Max's Shiraz

2022

OVFRVIEW

Penfolds Max's Shiraz 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, allowing the status and heritage of Penfolds to grow. A contemporary offering of South Australian Shiraz, this release provides a fruit-driven wine which is generous in flavour and persistent across the palate.

GRAPE VARIETY

Shiraz 100%

VINEYARD REGION

South Australia

WINE ANALYSES

Alc/Vol: 14.5%, Acidity: 6.3 g/L, pH: 3.66

MATURATION

Seasoned French and American oak

COLOUR

Purple, quite vibrant at the core

PEAK DRINKING

Now - 2031

LAST TASTED

June 2024

NOSE

Shiraz wearing its varietal colours with pride. The nose is first greeted by generous red fruits: punnets of cherries, raspberries, and cranberries. A suggestion of fresh ripe plums reinforces the identity. Complementary notes of white fruit cake, summer pudding and vanilla sponge round out the sweet notes. A wet steel ferrous note provides further intrigue, while savoury Mediterranean vegetables add to the generous allure.

PALATE

The palate is wonderfully smooth, with graphite-like silky tannins and steely acidity. The flavour profile leans into bright red currants, rhubarb, cranberry and goji with a suggestion of sourdough crust. Highly focused and precise with a mouthfeel that sharpens to a point. Very approachable upon release.

VINTAGE CONDITIONS

The 2022 growing season began with above-average rainfall in winter and spring. Despite lower-than-typical rainfall in August and September, October brought abundant falls that set our vines on a course for success. Summer was characterised by mild conditions, with temperatures exceeding 35°C on only a handful of occasions. This environment was conducive to slow and steady grape maturation and resulted in veraison occurring a month later than usual. The additional hang time on the vine proved advantageous as it fostered exceptional flavours, ripe tannins and finely tuned acidity.





