MAX'S

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SOUTH AUSTRALIA

2018

favoured fully ripened grapes with welldeveloped colours and flavours.



OVERVIEW	Penfolds Max's Shiraz Cabernet is a tribute to	COLOUR	Magenta core with crimson edges
OVERVIEW	former Chief Winemaker Max Schubert 1948-	COLOUR	
	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. An approachable Penfolds style on release – straight to glass, save the cellar.	NOSE	A gorgeous amalgamation of two expressive varietals, each flattering the other in a synergistic union. Ripe cherry and Swiss milk chocolate aromatics invites further investigation. A second swirl releases cabernet varietal- derived spearmint, interwoven with
GRAPE VARIETY	64% Shiraz, 36% Cabernet		raspberry, cinnamon and fennel.
VINEYARD REGION	South Australia	PALATE	A lovely balanced palate with fresh red
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.4 g/L, pH: 3.58		currant and plum fruit backed by lively acidity.
MATURATION	12 months in French oak American oak		There is more than a hint of charcouterie with cured fennel sausage foremost in mind.
			Seasoned oak has integrated well to deliver
VINTAGE CONDITIONS	Above-average winter and spring rainfall offered the vines across South Australia healthy soil moisture profiles for the growing season.		a creamy texture and cola spice nuances. Fruit derived tannins are both fine and velvety.
	Cool days and cooler nights slowed vine growth in early spring with temperatures warming in	PEAK DRINKING	Now - 2028
	October. Late flowering and veraison delayed harvest by a few weeks. Weather conditions	LAST TASTED	February 2020
	during ripening were generally dry and		

