MAX'S

CHARDONNAY

ADELAIDE HILLS

20**I**6

Penfolds Max's Chardonnay is a tribute to former

OVERVIEW



	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
EYARD REGION	Adelaide Hills
WINE ANALYSIS	Alc/Vol: 13%, Acidity: 6.7 gL, pH: 3.17
MATURATION	32% new French oak, 60% seasoned French oak, 8% seasoned vats for 9 months
VINTAGE CONDITIONS	The Adelaide Hills 2016 growing season commenced under mild and dry conditions. Rainfall was below average throughout winter and dry conditions persisted through spring resulting in early vine growth. Conditions for fruit-set and flowering were favourable and contributed towards above average vintage yields. Rain events during late summer were, for the most part, pre-veraison. Cool February conditions meant that ripening was steady and the slightly early start to vintage was a result of a mild and dry growing season. February and March

weather allowed for a steady harvest, favourable flavour development and acid retention.

COLOUR	Very pale straw
NOSE	At once, inimitably Adelaide Hills aromaticswhite stone fruits, notably peach & nectarine. A suggestion of fig and spice – no doubt the clove aromatics arising from maturation in small French oak barriques. This oak mirrors sweet and cedary characters with nuances of almond.
PALATE	Stone fruits persist amid a pistachio nougat-like creaminess, more than likely derived from extended time on yeast lees. Up-front oak tannins and long, lingering acidity combine to create an enticing phenolic 'grip', enhancing the overall structure of the palate. Delightfully approachable. Why wait?
PEAK DRINKING	Now - 2021
LAST TASTED	May 2017

