

# MAX'S CHARDONNAY

2022

## 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 the Penfolds white wine program, drawing inspiration from the legacy and spirit of the many wine trials 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: 13%, Acidity: 6.2 g/L, pH: 3.13

## MATURATION

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French oak barriques, 7% new, 17% 1-y.o. with the balance in seasoned barrels.

## VINTAGE CONDITIONS

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The Adelaide Hills region enjoyed healthy winter rainfall and a relatively dry September, encouraging good canopy development and even budburst. Spring temperatures were generally cooler than average with October being the coldest in decades. This delayed flowering and fruit set by several weeks, however yields were near average. The generally mild weather prevailed over summer and autumn, resulting in a long slow growing season and leisurely harvest. These conditions were very conducive to growing quality chardonnay with strong varietal characteristics and bracing natural acidity.

## COLOUR

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Pale gold

## NOSE

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Adelaide Hills regional cues are evident. First impressions are of honeydew, melon and white peach. Grapefruit citrus notes are complemented by lemon/lime curd, pistachio nuts, creamy cashew, nougat and a complexing subtle rock flint character.

## PALATE

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The palate is no less enticing, ripe white peach, finger lime and lemon sorbet. There is a sweet creamy/biscuity character redolent of freshly baked cheesecake, most likely a lees/battonage influence. A fine line of balanced mineral like acidity adds length and bodes well for food pairing.

## PEAK DRINKING

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Now - 2026

## LAST TASTED

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February 2023

*Penfolds*<sup>®</sup>

