

MAX'S CHARDONNAY

2024

OVERVIEW

Max's Chardonnay is a superb expression of cool climate Chardonnay. Crisp and complex: green apple, citrus and stone fruit flavours with creamy, crème brulee-like French oak and toast on the finish.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills, Tasmania, Margaret River

WINE ANALYSES

Alc/Vol: 13%, Acidity 6.9 g/L, pH 3.27:

MATURATION

Seven months in French oak barriques (5% new).

VINTAGE CONDITIONS

The 2024 Adelaide Hills growing season was helped by plentiful winter rainfall. Spring was relatively dry and mild providing optimal conditions for budburst. A series of cold, wet and windy fronts arrived just as the vines were flowering, frustrating growers and causing significant crop loss. From there on, summer was mild with no heatwaves of any significance. The crop ripened slowly, helped along by some short bursts of late summer heat, and was harvested in Autumn. The quality of the harvest was outstanding, despite the small yield.

NOSE

All varietal boxes ticked off. First apparent, scents of fresh cream, salted cashew nuts, white peach and nectarine. Further inspection reveals a suggestion of freshly baked baguette, pistachio-nougat, and white citrus blossom. Oak lurking, alluring but unobtrusive.

PALATE

The palate is complete and complex, quite textural due to regular yeast lees battonage. Flavours of nougat, white stone fruits are to the fore, with background hints of white grapefruit citrus. The acidity is refined, with a tight mineral edge balancing a lovely phenolic grip. Luxuriously long and impressively composed.

COLOUR

Light straw with subtle green rim

PEAK DRINKING

Now – 2029

LAST TASTED

January 2025

Penfolds®

