

# Max's Rosé

2023

## OVERVIEW

Max's Rosé 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 that followed, and allowed the status and heritage of Penfolds to grow. Max discovered the pleasure of drinking fresh, bright Rosé on one of his early trips to Europe. This wine has all the hallmarks of a well balanced, bright young Rosé crafted with early drinking in mind.

## GRAPE VARIETY

Pinot Noir

## VINEYARD REGION

Adelaide Hills

## WINE ANALYSES

Alc/Vol: 12%, Acidity: 4.9 g/L, pH: 3.56

## MATURATION

13 months in seasoned French oak hogsheads

## COLOUR

Salmon with bronze highlights

## PEAK DRINKING

Now – 2027

## NOSE

A gentle swirl reveals scents of white strawberries, fresh raspberries, lavender talcum powder, freshly clotted cream, and a suggestion of paprika spice. Exotic and alluring!

## PALATE

A refreshing palate, bursting with the flavours of summer. A captivating mix of pink grapefruit, fresh brioche and sweet cinnamon spice beckon another sip. An alluring beeswax texture is balanced by fine powdery acidity. Perfectly balanced and poised

## VINTAGE CONDITIONS

Winter rain was above average, leading into what would become one of the wettest springs on record for the Adelaide Hills. Vigilance was required throughout the growing season, but it would be rewarded. With soil profiles full of moisture, growth was uninhibited and crop development was unimpeded. The growing season was cooler than average slowing vine development. With plenty of soil moisture, berry size was excellent. The cool conditions persisted through summer and delayed the start of harvest. The extra hang-time ensured the grapes developed strongly identifiable varietal characters and retained bracing acidity

## LAST TASTED

July, 2024

*Penfolds*<sup>®</sup>

