



MAXWELL TASTING NOTE

Estate Range

Adelaide Hills Chardonnay 2019



The Grape

Chardonnay is the 2nd most planted white grape on the planet, grown in every major wine growing country. Known as a chameleon that can be expressed in many ways depending on the region & winemaker, we believe it expresses its best in cooler areas such as the Adelaide Hills or its ancestral home in Burgundy where it has been grown for centuries.

Vintage Conditions

2019 vintage was low yielding but of a very high quality. A very dry winter and a cool spring resulted in poor budburst and flowering around October. Then in December we experienced some amazing wind gusts, which damaged some of the newly formed bunches. Then followed a heat wave which continued to reduce the crop levels. Lower yields do have the benefit of increasing colour density and structure, so although the tonnes are less than most previous years, the quality is very good. With such dry conditions we also had no risk of disease meaning less spray to the vines.

Colour & Aroma

Pale straw in colour with aromas of peaches, nectarine, yellow apple & honeysuckle.

Palate

Complex flavours of nectarine, yellow apple, ripe pear & white peach. Refined with balanced acidity, subtle creaminess & excellent defined long finish.

Pairing

Chicken, seafood, breads & pastries

Technical Notes

Varietal Composition: Chardonnay 100%	Region (GI): Adelaide Hills	Oak Maturation: 10 months
Alcohol: 12.5% Alc./Vol.	TA: 6.8g/L	pH: 3.32
Winemakers: Kate Petering & Mark Maxwell	Winemaker comments: Barrel fermented, 5-10% new oak, remaining 2-5 year old barrels. Minimal MLE, lees stirred. Cellaring potential 5-7 years.	

MAXWELL-MADE.

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