



Maxwell
of McLaren Vale

2010 Adelaide Hills Chardonnay

TASTING NOTE



THE NAME

It was a straightforward decision to simply refer to this wine via its origin. The Adelaide Hills wine region neighbours McLaren Vale and is in its own right a world-class region, being the home to many of Australia's best white wines, including Chardonnay. These hills provide more elevated and cooler sites for viticulture, producing wines with good natural acid, structure and elegance.

COLOUR AND AROMA¹

Brilliant pale straw in colour. An attractive wine of peach, melon and lemon curd aromatics with hints of hazelnut and cedar spice.

PALATE¹

Layered, elegant and refined, the sophisticated palate combines a lemon minerality and persistent melon characters with stylish and subtle French oak flavours. In addition to this well-integrated oak, lees stirring has added a delightful texture and mouthfeel, creating a wine of balance, complexity and exceptional length. This is a fine and superbly balanced Chardonnay that captures the essence of its cool-climate origin.

CELLARING POTENTIAL

While this wine is made to enjoy upon release, further maturation over 3 to 5 years will enable it to develop even more complexity, assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Chardonnay 100%

Region (GI): Adelaide Hills

Winemaker: Alexia Roberts

Winemaking: Thirty percent of the juice was barrel fermented in new French oak using wild yeast; subsequently the entire batch was matured in French oak for twelve months.

Alcohol: 13.5% alc./vol.

pH: 3.28

TA: 6.28g/L

¹Colour, aroma and palate assessed at the time of commercial release.