



MAXWELL TASTING NOTE

Classic Range

Adelaide Hills Chardonnay 2020



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.

Vintage Conditions

The start of the 2020 vintage was drier than average with rainfall 20% below average, a benefit being low disease risk. In late November, we had a very hot day followed by strong gusty winds, which reduced the crop by up to 50%. The vines then endured a hot December, but relief came in January, with a period of a 12 days straight of a perfect 30 degrees. Welcome rain came in early February, which helped to freshen the leaves prior to harvest. The result has been wines of intense flavours and colour, but only half the volume of a normal year.

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: 16 months
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Alcohol: 12.5% Alc./Vol.	TA: 7.0g/L	pH: 3.41
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Winemakers:

Kate Petering
& Mark Maxwell

Winemaker comments:

This wine is made to enjoy upon release, however it is expected that it will continue to mature for the next 5-7 years.

MAXWELL-MADE.

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