



MAXWELL TASTING NOTE

Classic Range

Adelaide Hills Chardonnay 2021



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 2021 vintage was high yielding and of very high quality. We believe that the quality levels were some of the best in twenty years. A mild winter and sunny conditions saw good budburst and flowering around October. Two good rain events in late January and early February were enough to freshen the leaves prior to harvest.

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: 12 months
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Alcohol: 12.5% Alc./Vol.	TA: 6.7g/L	pH: 3.46
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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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