



MAXWELL TASTING NOTE

Cellar Door Exclusive

Barrel Fermented Verdelho 2021



The Grape

Verdelho is a white wine grape originating from Portugal and has traditionally been one of the most popular grapes planted on the small island of Madeira since vines were first planted there in the 15th century. Australian versions of Verdelho are noted for their intense flavours with hints of lime and honeysuckle and the dense texture that the wines can get after some aging.

Vintage Conditions

McLaren Vale's 2021 vintage was high yielding 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 citrus, melon and pear with hints of spice.

Palate

Creamy mouthfeel, subtle oak texture with flavours of pear, complex stonefruits of peach & nectarine, almond nuts and a vibrant citrus lift.

Pairing

Seafood and chicken.

Technical Notes

Varietal Composition:	Region (GI):	Oak Maturation:
Verdelho 100%	McLaren Vale	4 months

Alcohol:	TA:	pH:
13% Alc./Vol.	6.1g/L	3.34

Winemakers:

Kate Petering
& Mark Maxwell

Winemaker comments:

The grapes are crushed and pressed directly to oak barrels for fermentation. Once ferment is complete the lees are stirred in barrel three times per week for the final two months of maturation. This wine is made to enjoy upon release, however it is expected that it will continue to mature for the next 2 - 5 years.

MAXWELL-MADE.

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