



MAXWELL TASTING NOTE

Cellar Door Exclusive

Grenache Rosé 2022



Vintage Conditions

McLaren Vale's 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure are all brilliant.

The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding.

After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches.

Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

Colour & Aroma

Gentle peach pink with vibrant raspberry a fresh peach aromas.

Palate

Fresh and balanced with flavours of raspberries, peaches and wild strawberries followed by hints of mandarin citrus.

Pairing

Scallops, Abalone, Lobster, Tuna

A lovely textural mouthfeel with bright acidity and a clean, dry finish.

Technical Notes

Varietal Composition:	Region (GI):	Fermentation/ Maturation:
Grenache 100%	McLaren Vale	Stainless Steel only
Alcohol:	TA:	pH:
12.8% Alc./Vol.	5.3g/L	3.50
Winemakers:	Winemaker comments:	
Kate Petering Mark Maxwell	Lightly pressed with minimal skin contact to give the freshest, brightest and liveliest wine possible.	

MAXWELL-MADE.

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