



MAXWELL TASTING NOTE

Cellar Door Exclusive

Fresca 2020



The Name

We were looking for a name that reflected an early, easy drinking red that had not been in barrel and so had fresh youthful charm. The word Fresca ticked the box as it is Spanish for “fresh”.

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

Fruit forward, luscious red fruits, palate full but light.

Palate

Fresh, bright, red Grenache fruits, spices and some savoury.

Pairing

Venison, cherry, saltbush.

Technical Notes

Varietal Composition: Grenache 100%	Region (GI): McLaren Vale	Oak Maturation: No oak maturation
Alcohol: 12.5% Alc./Vol.	TA: 5.3g/L	pH: 3.50
Winemakers: Kate Petering & Mark Maxwell	Winemaker comments: Gently vinified. The generosity of fruit and freshness of the style is best appreciated in its youth.	

MAXWELL-MADE.

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