MAXWELL TASTING NOTE



Premium Range



Grenache Blanc 2025

The Wine

Grenache Blanc is a classical grape variety from the western Mediterranean, therefore well suited to the McLaren Vale region A beautifully textured white, with hints of saline minerality, and a lovely bright acidity. The addition of a small portion of Roussanne adds a honeyed richness to the palate and enhances texture.

Vintage Conditions

The 2025 vintage in McLaren Vale was one of the driest growing seasons we've experienced since 2006, with warm, drought-like conditions prompting an early and compressed harvest.

The season began in September with warm, dry weather, leading to an early budburst and flowering. Fortunately, our access to water reserves allowed healthy canopy growth, even as the headlands turned to dustbowls. While other parts of South Australia suffered significant frost damage, our vineyards were spared. A moderate summer followed, with only a handful of days over 35°C and just one day reaching 40°C.

These dry conditions brought welcome benefits—exceptionally low disease pressure, balanced yields, and fruit of outstanding quality. The whites are vibrant and well-balanced, while the reds have developed remarkable colour and structure, now resting in oak and promising great depth and longevity.

Harvest commenced a week earlier than 2024, with a condensed vintage we finished with the Maxwell team handpicking some Mataro for our last fruit on the 20th March. One of the first Easters off that our winemaking team can remember. Overall, an excellent year to stock up your cellar.

Colour & Aroma

Pale straw, bright. Aromas of fresh lemon, citrus florals and stone fruit, mixed spice.

Palate

Aromas follow through on the palate, with fresh sliced apple, stone fruits, fennel. Crisp acidity and minerality brings it all together giving a lively, yet textural wine.

Pairing

Seared Yellowfin tuna served with a nicoise salad.

Technical Notes

Varietal Composition Grenache Blanc 100%	Region (GI) McLaren Vale	Alcohol 12.5 % Alc./Vol.
Residual Sugar 3.1g/L	TA 6.0g/L	рН 3.20
Winemakers Kate Petering Mark Maxwell	Winemaking Notes Picked early for bright and fresh characters, wholly stainless steel fermented, small volume	

texture..

of Roussanne blended for mouthfeel and