

Max's Rosé 2021

OVERVIEW

Max's Rosé is a tribute to former Chief Winemaker Max Schubert 1948 – 1975, a legend in Penfolds history. Max's constant pursuit of excellence paved the way for those that followed, and allowed the status and heritage of Penfolds to grow. Max discovered the pleasure of drinking fresh bright Rosé on one of his early trips to Europe. This wine has all the hallmarks of a well-balanced, bright young Rosé crafted with early drinking in mind.

GRAPE VARIETY	Pinot Noir
VINEYARD REGION	Adelaide Hills
WINE ANALYSIS	Alc: 12.5% T.A. 6.6 pH 3.36

VINTAGE CONDITIONS

Vintage 2021 was celebrated by grape growers and winemakers across South Australia both for its long cool ripening and a return to respectable yields. Despite a dry July, soil moisture levels were close to optimal as budburst commenced in spring. Warm conditions throughout September ensured even budburst across the Adelaide Hills, McLaren Vale and Padthaway, while healthy rainfall from late September through to November promoted ideal canopy development. Unlike the previous two seasons, conditions at flowering allowed for a good fruit set.

The summer of the 2020/21 growing season was the coolest in the past ten years, with no heat waves and only nine days over 35°C. Several good rain periods in late January and early February ensured soil moisture levels were optimal for veraison. The final stages of ripening were slowed by cool conditions resulting in optimal flavour development. Harvest was an orderly affair with grapes from the South East still being harvested in early May.

COLOUR

Rose gold

NOSE

An exotic amalgam of highly perfumed aromatics compete for attention: watermelon granita, fresh quince, juniper berries, sherbet, finger lime and fresh cream.

PALATE

The palate is no less intriguing, with a texture as silky as talcum powder. A burst of refreshing flavours explodes across the palate lead by white pepper, wild white strawberries, Cara cara navel oranges and jasmine blossom. A slatey minerality brings some measure of austerity with a light phenolic grip tying the whole package together.

LAST TASTED

7 September 2021

