

Grapes  
100% Chardonnay

Region/Appellation  
Aconcagua Region

Alcohol by volume  
13%

Residual Sugar  
1.99 g/l

pH  
3.09

Total Acidity  
5.78 g/l

Drinking Window  
2025 - 2028

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
20/04/2025

# Max Chardonnay 2023 6x75cl

## Winemaker Notes

Displaying a very attractive bright yellow straw colour, this Chardonnay has a citrus profile with reminiscences of tangerine, some pears and sweet cucumber, all framed by soft notes that reminds of toasted bread and dried fruits. Consistent with the nose, the palate offers pear notes, soft hints of toasted bread and dried fruits, with an aftertaste of fresh citrus notes at the end. Great structure and balanced acidity that adds tension, providing excellent length to this Chardonnay.

## Vineyard

The grapes that go into the Max Chardonnay come from our cool climate vineyards. The vineyards are noted for the Pacific Ocean's cool breezes and early morning fog. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

## Winemaking

The grapes were hand-picked in the morning then pressed wholecluster. The wine was fermented in French oak barrels, 20% new. Approximately 40% of the final blend underwent malolactic fermentation. The wine remained in contact with its lees while ageing for 10 months in French Oak Barrels.

## Vintage

The season started with a cooler-than-average spring, delaying flowering due to higher rainfall. Warmer months in December and January helped, but the cooler end of the season promoted slow, even ripening, preserving the fruit's properties, acidity, aromas, and color. March brought rising temperatures, benefiting the later ripening areas of the vineyard and the Sauvignon Blanc, harvested last. This late-season balance yielded fruit with excellent acidity, resulting in wines with fresh, vibrant aromas and a mineral finish.

## Food match

Grilled prawns & herb butter

