

Grapes

95% Chardonnay
5% Viognier

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.00%

Residual Sugar

2.07 g/l

pH

3.17

Total Acidity

7.16 g/l

Drinking Window

2023 - 2027

Tasting Guide



Tasting note printed

29/03/2024

Max Chardonnay 2020

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

Grapes were handpicked early in the morning and whole-cluster pressed. The must was cold decanted in stainless steel tanks in pursuit of greater clarity. Fermentation took place in French oak barrels, 20% new and the rest of second or third use. Approximately 30% of the final blend underwent malolactic fermentation. The wine stayed in touch with its finest lees while aging for 10 months in barrels.

Food match

Grilled and Roasted White Meats

Grilled prawns & herb butter

