

#### Grapes

98.6% Syrah  
1.4% Viognier

#### Region/Appellation

Aconcagua Valley

#### Alcohol by volume

14%

#### Residual Sugar

2.73 g/l

#### pH

3.46

#### Total Acidity

5.91 g/l

#### Drinking Window

2025 - 2027

#### Tasting Guide

A B C **D** E  
Light Medium Full

#### Tasting note printed

26/12/2025

# MAX Shiraz 2021 6x75cl

## Winemaker Notes

Ruby red with violet hues. Aromas of red and black fruits such as raspberries and blueberries are accompanied by soft touches of black pepper and violets, all framed by notes of sweet spices, coffee bean and chocolate. Luscious Shiraz with medium body, elegant tannins and a long, tasty finish.

## Vineyard

The grapes that go into Max Reserva Shiraz primarily come from our Max vineyards in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries. Some of the grapes for this wine come from Manzanar, our cool-climate coastal plantation in the Aconcagua Valley located 12 kilometres from the Pacific Ocean with schist-based soils.

## Winemaking

The grapes were hand picked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. The wine was aged for 12 months in French oak barrels, 20% of which were new.

## Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. However, northern, in the Aconcagua Inland, rainfall was only 21mm, resulting in a long and gentle ripening season giving birth to fresh, elegant, and aromatic wines.

## Food match

BBQ Chicken with a simple tomato salsa

