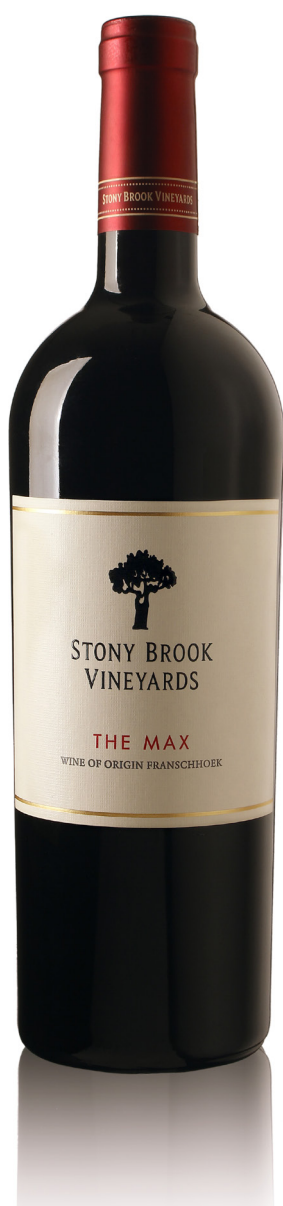




THE MAX 2022



WINEMAKER'S NOTES

WINEMAKER: CRAIG MCNAUGHT

The unique mesoclimate in the Bo-Hoek seems naturally suited to growing red Bordeaux varieties. There is plenty of sunshine to allow the grapes ample ripeness, while the cool night-time temperatures seal in the acidity and increase the potential for hangtime on the vine. With each vintage of The Max, the aim is to craft a wine that has huge ageing potential as well as rich, harmonious flavours that allow the wine to be enjoyed in its youth. The 2022 vintage is a three-way Cape Bordeaux-style blend, made up of 83% Cabernet Sauvignon, 10% Cabernet Franc and 7% Petit Verdot, matured in 50% new French oak barrels for 24 months before blending and bottling.

TASTING NOTES

An elegant expression of concentration and precision. The nose shows vibrant red berry fruit, layered with perfume, cocoa, dark chocolate and subtle notes of graphite and freshly shaved pencil. Supporting the fruit is a refined mineral character, adding complexity and precision.

The palate is beautifully structured, with bright acidity bringing freshness and energy to the wine's richness. Fine, chewy tannins give definition without adding too much weight, while nuances of graphite, tobacco and well-integrated oak build through the mid-palate. The finish is long, poised and persistent, leaving an impression of purity, structure and quiet power.

A wine built for both immediate enjoyment and extended cellaring, The Max 2022 will continue to reward careful ageing over the next 10–15 years.

ANALYSIS

Alcohol:	14.4%
Sugar:	1.6g/l
Acidity:	6.2g/l
pH:	3.41