



FORTIFIEDS

WHITE FORTIFIED



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In the cave beneath Maxwell's McLaren Vale estate, three very different fortified wines have been biding their time: this white fortified, along with a vintage shiraz and a tawny.

White fortifieds are rarely about a single vintage. Instead, they tend to be quiet accumulations of time – small parcels from different years folding into one another, building layers.

Maxwell White Fortified draws predominately from barrels of 2013 vintage with some older components from the early 2000s adding depth. Long, slow ageing in old wood has shaped something golden, nutty and gently caramelized, but still bright enough to feel lifted.

This is the fortified you pour when the sun is low, but the day isn't done – after an autumn walk, a mushroom hunt, or a long lunch that needs a soft landing.

COLOUR & AROMA

A deep golden amber in colour. Hints of cold tea on the nose, along with honey, and white florals.

PALATE

Lush, honeyed, caramelised toffee and nuts. Flavours of citrus peel, honey, treacle and raisin.

PAIRING

This wine is a natural fit for cheese – think blue, washed rind or aged hard styles. Apple and banana-based desserts with clove or spice.

TECHNICAL

Varietal Composition	Region (GI)	Alcohol
Verdelho 100%	McLaren Vale	21.5% Alc./Vol.
Residual Sugar	TA	pH
NA	6.85g/L	3.56
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	Several vintages of fortified Verdelho have then been barrel-aged and blended to create this deliciously rich and smooth fortified wine.	
	Cask Aged since 2013, limited to 1600 bottles.	