



## MAXWELL TASTING NOTE

# Small Batch Exclusive



# 2018 Tasmanian Sparkling Vintage Cuvee

## Small batch exclusive

This small batch wine was produced exclusively for our Maxwell Clan wine club members. The clans of our Scottish forebears were not always kin by blood. Identifying with the tribes spirit they adopted the clan's name, allowing them to claim the benefits of belonging.

## Vintage Conditions

Geographically intertwined with the Tamar Valley, the Pipers River region is renowned for its cool maritime climate and pristine landscapes, producing some of Australia's most highly regarded sparkling wines. This vineyard near Mount Arthur, is the highest altitude vineyard in the whole state, influenced by the proximity to Bass Strait and along with high sunshine hours imparts a distinct elegance to the wines and is an idyllic site for Pinot Noir, Pinot Meunier, and Chardonnay.

The growing season leading up to the 2018 harvest was warmer and drier than the previous year and the flowering period produced an average yield. However, the crop levels were higher than average with ideal flowering conditions.

There was a heat wave at the end of January and then the weather pattern settled into a temperate ripening period.

We started hand picking in early April.

A really good year for quality and quantity for both Pinot Noir and Chardonnay

## Colour & Aroma

A pale soft straw colour with nuances of quince and pear.

## Palate

The wine has classic Tasmanian acidity, with a hint of apple and rich mouth filling brioche from the extended time on its yeast lees.

## Pairing

Pan seared Port Lincoln scallops with beurre blanc.

## Technical Notes

Varietal Composition	Region (GI)	Alcohol
62% Pinot Noir and Pinot Meunier with 38% Chardonnay	Pipers River	12.5 % Alc./Vol.
Residual Sugar	TA	pH
8.1g/L	6.3g/L	3.18

## Winemakers

Kate Petering  
Mark Maxwell

## Winemaking Notes

Crafted using the traditional French technique 'Méthode Traditionnelle'. The wine has been stored on its side with yeast lees for the very long time of 7 years before being disgorged in February 2026.