



PENFOLD'S  
MAX'S  
EASY  
MIX

*Penfold's*<sup>®</sup>

MEET EXTRAORDINARY



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MEET EXTRAORDINARY



BECAUSE THERE'S  
NO POINT IN SAVOURING  
THE ORDINARY





## FEATURING MAX'S CHARDONNAY



## THE GRAND ESCAPE

For fresh, vibrant, and minty notes



## INGREDIENTS BY THE GLASS



Max's Chardonnay ..... 120ml



Calamansi ..... 15ml  
(preferably freshly squeezed)



Fresh Lemongrass ..... 1 stick x 2cm



Honey ..... 5ml, 1 tsp



Soda Water ..... 25ml

## PREPARATION STEPS

**Step 1:** Refrigerate Chardonnay, calamansi, soda & serving glass for at least 30 minutes

**Step 2:** Pour calamansi, honey, soda into the glass

**Step 3:** Lightly muddle lemongrass stick, and put in glass

**Step 4:** Pour chardonnay over the mix, stir slightly, and

FEATURING  
MAX'S CABERNET SAUVIGNON



SCARLET'S MEMO

A serve of well-rounded, fruity,  
and radiant flavour

INGREDIENTS BY THE GLASS



Max's Cabernet Sauvignon ..... 120ml



Sugar-free Apple Juice ..... 30ml



Soda Water ..... 25ml



Fresh Cinnamon ..... 1 stick



PREPARATION STEPS

**Step 1:** Refrigerate Cabernet Sauvignon, apple juice, soda water & serving glass for at least 30 minutes

**Step 2:** Pour apple juice and soda water into serving glass.

**Step 3:** Pour Cabernet Sauvignon over the mix

**Step 4:** Use lighter to gently smoke the cinnamon stick

**Step 5:** Let the smoked cinnamon stick into the mix & gently stir. Enjoy.



FEATURING  
MAX'S SHIRAZ CABERNET



**BOLD INDIANA**  
A bold and soothing mix

INGREDIENTS BY THE GLASS

	Max's Shiraz Cabernet .....	10ml
	Sugar-free Orange Juice .....	30ml (preferably freshly squeezed)
	Honey .....	5-10ml
	Soda Water .....	25ml
	Fresh Thyme .....	1 strain

PREPARATION STEPS

- Step 1:** Refrigerate Shiraz Cabernet, orange juice, and soda water & serving glass for at least 30 minutes
- Step 2:** Pour orange juice, honey, and soda water into serving glass and gently stir
- Step 3:** Pour Shiraz Cabernet over the mix
- Step 4:** Use lighter to gently smoke one strain of thyme
- Step 5:** Put the smoked thyme strain into the mix, gently stir, and enjoy

FEATURING  
MAX'S SHIRAZ



RELIC JUICE   
A pour of freshness and exuberance

INGREDIENTS BY THE GLASS



Max's Shiraz ..... 120ml



Sugar-free Watermelon Juice .....30ml  
(preferably freshly squeezed)




Soda Water ..... 25ml



Fresh Rosemary ..... 1 strain



PREPARATION STEPS

**Step 1:** Refrigerate Shiraz, watermelon juice, soda water & serving glass for at least 30 minutes 

**Step 2:** Pour watermelon juice and soda water into serving glass and gently stir

**Step 3:** Pour Shiraz over the mix

**Step 4:** Use lighter to gently smoke the rosemary

**Step 5:** Put the smoked rosemary strain into the mix, stir gently, and enjoy 