

Penfolds Max's Easy Mix

Revision 31st August 2021

Penfolds[®]

MEET EXTRAORDINARY





Mix of Nature

Max's Chardonnay – story & ingredients

Story:

Inspired by the wine regions and vineyards that Penfolds grows its grapes, this creation brings together freshness and vibrancy through its ingredients. The result is a wine mix that is refreshing and minty, reminding drinkers of the wide open air and the country scents of the vineyards and of nature.

By the Glass recipe – for at home serve, self-made:

- Max's Chardonnay: 120ml
- Calamansi: 15ml (freshly squeezed for fresher flavours, or bottled)
- Fresh lemongrass: 1 stick x 2cm
- Honey: 5ml (1tsp)
- Soda water: 25ml



Mix of Nature

Max's Chardonnay – technique



Preparation steps for both at-home and on-trade:

Step 1: Chill Chardonnay, calamansi, soda & serving glass in refrigerator for at least 30 minutes

Step 2: Pour calamansi, honey, soda in the glass. Gently stir till honey is fully dissolved

Step 3: Lightly tap lemongrass stick, and put in glass

Step 4: Pour chardonnay over the mix, slightly stir. Enjoy.



Casks & Stones

Max's Shiraz – story & ingredients

Max Schubert is a name that stands through the test of time. It is a name that reminds global wine drinkers of the undying spirit of innovation, of pushing boundaries and going beyond. A name that pans across centuries.

This creation pays homage to Max's legacy by combining ingredients that also have made their names through the course of history. Watermelon dates back 5000 years, named by Mark Twain as "*the chief of this world's luxuries. When one has tasted it, he knows what the angels eat*".

Rosemary is discovered as early as 5000 BCE, and honey made its name since 2100 BCE.

The result is a wine mix that is as old as history, yet fresh and exuberant in flavours.

Note: the name Casks & Stones is paying tribute to the usage of maturation casks for Max's Shiraz (Seasoned French and American oak hogsheads) and is a play on the phrase "Cast in Stone"

By the Glass recipe:

- Max's Shiraz: 120ml
- Watermelon Juice (zero sugar): 30ml (freshly squeezed for fresher flavours, or bottled)
- Soda Water: 25ml
- Fresh rosemary: 1 strand
- Lighter
- Honey: 5-10ml (optional – mix per preference)



Casks & Stones

Max's Shiraz – technique



Preparation steps for at-home:

Step 1: Chill Shiraz, watermelon juice, soda water & serving glass in refrigerator for at least 30 minutes

Step 2: Pour watermelon juice and soda water into serving glass. Gently stir.

Step 3: Pour Shiraz over the mix

Step 4: Gently smoke one strain of rosemary (move the strain back and forth over fire)

Step 5: Let the smoked rosemary strain into the mix, gently stir. Enjoy.

Optional: add honey for a touch of sweetness as you like!



The Red Gem

Max's Cabernet Sauvignon – story & ingredients

This wine mix names itself after the bright crimson colour of the wine, a colour that represents quality and guarantees a well-rounded flavour experience. Using commonly found ingredients in the experimentation process, this recipe puts wine colour at the centre, preserving its gemlike look while soothing its tannic flavour, allowing fruit characters to shine through.

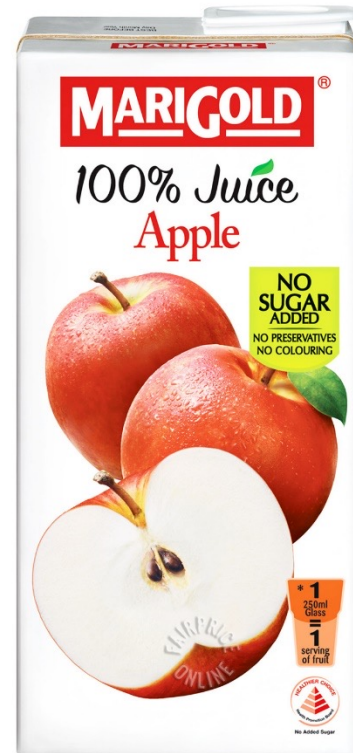
By the Glass recipe:

- Max's Cabernet Sauvignon: 120ml
- Apple Juice (zero sugar): 30ml
- Soda Water: 25ml
- Fresh cinnamon: 1 stick
- Lighter
- Honey: 5-10ml (optional – mix per preference)



The Red Gem

Max's Cabernet Sauvignon – technique



Preparation steps for at-home:

Step 1: Chill Cabernet Sauvignon, apple juice, soda water & serving glass in refrigerator for at least 30 minutes

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

Step 3: Pour Cabernet Sauvignon over the mix

Step 4: Gently smoke one stick of cinnamon (move the strain back and forth over fire)

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

Optional: add honey for a touch of sweetness as you like!



Wine & Beyond

Max's Shiraz Cabernet – story & ingredients

Story:

Inspired by Max Schubert's spirit of experimentation and innovation, this creation puts wine at the centre of attention, and experiments with common ingredients to further shine the limelight on the wine flavours. Enhancing the core wine flavours while soothing tannin taste, this wine mix is for those who dare to venture beyond.

By the Glass recipe :

Max's Shiraz Cabernet: 120ml

- Guava juice: 35ml (freshly squeezed for fresher flavours, or bottled)
- Soda Water: 25ml
- Fresh thyme: 3 strains
- Lighter
- Honey: 5-10ml (optional – mix per preference)



Wine & Beyond

Max's Shiraz Cabernet – technique



Preparation steps for at-home:

Step 1: Chill Shiraz Cabernet, Guava juice, soda water & serving glass in refrigerator for at least 30 minutes

Step 2: Pour guava juice and soda water into serving glass. Gently stir.

Step 3: Pour Shiraz Cabernet over the mix

Step 4: Gently smoke one strain of thyme (move the strain back and forth over fire)

Step 5: Let the smoked thyme strain into the mix, gently stir. Enjoy.

Optional: add honey for a touch of sweetness as you like!