

SERAFINO

Serafino black label wines are selected from our premium estate vineyard's in McLaren Vale. McLaren Vale has a diverse mix of soil types and vineyard orientation that enhance the complexity of Serafino Wines. Distinctive varietal and regional characters are captured in all the premium black label wines and we hope you will enjoy these wines as much as we do!



SERAFINO RESERVE GRENACHE

VINTAGE
2012

REGION
McLaren Vale

GRAPE VARIETY
Grenache (100%)

COLOUR
Bright, vibrant red with deep purple hues.

BOUQUET
The aromas revealed from this wine indicate bright blackberry fruit and orange blossom.

PALATE
Bright red fruit flavours fill the palate, with supple tannins and a silky and vibrant finish.

CELLARING POTENTIAL
Enjoy early when bright and vibrant, or cellar up to 2022.

FOODMATCH
Suckling pig and roasted vegetables or game dishes such as, rabbit, quail and pigeon.

VINEYARDS
Reserve Grenache is grown at Blewitt Springs on old vines. This vineyard was originally bush vine and are now trellised vines. They are low yielding with intense flavours.

TECHNICAL DETAILS
Alc 14.5% pH 3.4 TA 6.7g/L

WINEMAKER NOTES
The Reserve Grenache grapes are harvested at optimum flavour, with balance between sweetness and acidity. The fruit is destemmed then whole berries are transferred to 5 tonne open fermentation vessels, where the conversion of sugar to alcohol occurs over a 10 to 14 day period. During the fermentation the wine is taken away from the skins and returned over the skins, helping the extraction of flavour, colour and tannin. This process is called delestage. At the completion of fermentation the wine is pressed and transferred to 300L oak hogsheads. The combination of old French and American oak hogsheads builds the wines structure and palate persistence, creating the best expression of this wonderful old vineyard.

WINEMAKER
Charles Whish

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WINES

Serafino Wines Pty Ltd

Kangarilla Road, PO Box 683, McLaren Vale, South Australia 5171
P +61 8 8323 0157, F +61 8 8323 0158 @SerafinoVino
E admin@serafinowines.com.au, www.serafino.com.au