

# SERAFINO

Serafino black label wines are selected from estate grown individual vineyard blocks 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 CHARDONNAY

**VINTAGE**  
2010

**REGION**  
McLaren Vale

**GRAPE VARIETY**  
Chardonnay (100%)

**COLOUR**  
Pale straw with a golden hue.

**BOUQUET**  
Lifted and vibrant with citrus and tropical melons.

**PALATE**  
Fresh, crisp, white peach and citrus, coupled with a creamy palate and subtle cashew notes derived from french oak.

**CELLARING POTENTIAL**  
Can be enjoyed upon release, but will live for 15+ years with careful cellaring.

**FOODMATCH**  
Enjoyed with chicken or seafood.

**VINEYARDS**  
The wine is made from fruit sourced from our Sharktooth and Ingleburn blocks.

**WINEMAKING TECHNIQUES**  
Matured in 20% new French oak, hogshead (300L) and 80% 1 year and older French oak, hogshead (300L).

**TECHNICAL DETAILS**  
pH 3.3 TA 6 Alc 12.8%

**WINEMAKER NOTES**  
The fruit was destemmed, chilled and pressed gently. Fermentation was initiated in stainless steel tanks and transferred to 300L French oak hogshead once the sugar had dropped by 3 baume. The wine was allowed to complete primary fermentation in barrel and also underwent malo-lactic fermentation in barrel. Lees contact and stirring assists in the elegance, complexity and mouth feel of the wine.

**WINEMAKER**  
Charles Whish

SERAFINO

WINES OF  
McLAREN VALE

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