

# 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 CHARDONNAY

**VINTAGE**  
2012

**REGION**  
McLaren Vale

**GRAPE VARIETY**  
Chardonnay

**COLOUR**  
Golden straw with a hint of green hues.

**BOUQUET**  
Integrated French Oak, tropical fruits and creamy butterscotch.

**PALATE**  
The Serafino Reserve Chardonnay shows a crafted equilibrium of minerality, oak and primary fruit. The tropical fruit flavours are enhanced with white fleshed stone fruit and a textural butterscotch finish.

**CELLARING POTENTIAL**  
Enjoy now or cellar up to 2020.

**FOODMATCH**  
Atlantic salmon, chicken or cheese.

**VINEYARDS**  
The fruit for this wine is sourced from our premium estate vineyard's in McLaren Vale, which is located along on Binney road.

**WINEMAKING**  
The Serafino Reserve Chardonnay is a 50:50 blend of stainless steel tank and oak matured batches. We hold our chardonnay in a stainless steel tank for 12 months on full yeast lees. During this period we taste the wine weekly and mix the tank regularly. The oak component is made up of 20% new French oak hogshead (300L) barrels and the balance is a selection of matured 2-3 year old barrels. We encourage some parcels to go through a natural secondary fermentation known as Malolactic Fermentation. While the remaining barrels are kept separate to capture the freshness of the fruit. After 12 months of careful nurturing we blend the individual parcels together to create this well balanced and handcrafted wine.

**TECHNICAL DETAILS**  
Alcohol 12.5% pH3.17 TA 6.4g/L

**WINEMAKER**  
Charles Whish

SERAFINO

WINES

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