

# SERAFINO

## Chardonnay VINTAGE 2020



### Serafino Story

Serafino 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 wines and consistently over deliver for medium and long term cellaring.

### Winemaker Notes

The Serafino Chardonnay is a 60:40 blend of oak and stainless steel matured wine. The oak component is made up of 20% new French oak hogshead (300L) barrels and the 60% is a selection of matured 2-3 year old barrels. A small number of barrels go through natural secondary malolactic fermentation. The remaining barrels are kept separate to capture the freshness of the fruit. The remaining Chardonnay is matured in a stainless steel tank for 12 months on full yeast lees (with no sulfur ever added). During this 12 months period, the wine is tasted weekly and the tank mixed regularly. The final blend was completed after a 12 month period.

### Tasting Notes

Vintage:	2020
Region:	McLaren Vale
Grape Variety:	Chardonnay
Colour:	Golden straw with a pale green hue
Bouquet:	Fresh citrus flavours
Palate:	Chardonnay displays crafted equilibrium of minerality, oak and primary fruit. Fruit flavours of white fleshed stone fruit and citrus flavours are balanced by a long mineral palate
Cellaring:	Enjoy now or cellar up to 2023
Vineyards	The fruit is sourced from Serafino estate vineyards in McLaren Vale region
Food Match:	Atlantic salmon, chicken or fresh garden salad
Alcohol:	12.5%
pH:	3.31
TA:	6.7g/L