

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 GSM

VINTAGE
2017

REGION
McLaren Vale

GRAPE VARIETY
Grenache (65%) Shiraz (26%) Mataro (9%)

COLOUR
Deep red with purple hues

BOUQUET
Aromas of forest berries, rose petals, cherries, plums and spice.

PALATE
Medium bodied with a beautiful long even bright palate with musk, violets, plums and mouth watering orange rind tannins.

CELLARING POTENTIAL
Enjoy early when bright and vibrant, or cellar up to 2025.

FOODMATCH
Game dishes such as quail and pork belly, even white meat dishes.

VINEYARDS
The Serafino GSM is grown in the Blewitt Springs sub district of McLaren Vale, where the soils and deep sands contain ironstone and a clay layer. These vineyards have an open growth habit, allowing good exposure of the fruit helping even ripening.

OAK TREATMENT
This Serafino GSM was matured in 60%/40% American oak and French oak barrels, aged of the oak is 2 years and older. The wine develops in a combination of old French and American hogsheads for four months.

TECHNICAL DETAILS
pH 3.45 TA 6.1g/L ALC 14%

WINEMAKER NOTES
The fruit is destemmed and then whole fruit is transferred to small open fermenters. The fermentation lasts up to 10 days at moderate temperatures. During the fermentation the wine is taken away from the skins and returned over the skins to progress gentle extraction of the flavours and tannins. Carbonic maceration techniques are used on a small portion of the grapes to give an extra level of flavour.

WINEMAKER
Charles Whish