

SERAFINO

Sharktooth Chardonnay VINTAGE 2019



Serafino Sharktooth Story

The Serafino Sharktooth is named after a giant fossilised Megalodon tooth discovered on the Willunga vineyard in the 1980s. Megalodon, meaning “big tooth”, is a prehistoric ancestor of the great white shark, which lived approximately one million years ago and measure up to 25 metres.

Winemaker Notes

Fruit is harvested at different ripeness ranging from 11 baume to 13 baume. During the pressing cycle, French oak barrels are filled directly from the press tray. These barrels are allowed to go through wild fermentation in the barrel cellar. The barrels are turned regularly to build flavours and the partial completed malolactic fermentation.

Tasting Notes

Vintage:	2019
Region:	McLaren Vale
Grape Variety:	Chardonnay
Colour:	Golden Straw with a pale green hue
Bouquet:	Vanilla, honeycomb, citrus and butterscotch
Palate:	Big rich full bodied style, buttery / butterscotch, fig, with lemon curd and a solid back bone of nutmeg and French oak nuances. Mouth watering texture with everlasting flavours
	40% New French Oak Seguin Moreau, Taransaud and Quinessence 25% One year old oak 35% Two and three year old oak
Food match:	Seaford, Thai food, and chicken dishes
Cellaring:	Great structured cellaring potential in ideal conditions, up to 10 years
Vineyard:	The soil is clay which has good water retention but also cool, high in acid and rich in nutrients, this allows to have a large canopy and ripe fruit.
Alcohol:	12.5%
pH:	3.60
TA:	6.2 g/L