

SERAFINO

Serafino black label wines are selected from our 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 consistently over deliver for medium and long term cellaring.



SERAFINO SHIRAZ

VINTAGE
2017

REGION
McLaren Vale

GRAPE VARIETY
Shiraz (100%)

COLOUR
Brilliant garnet with a purple hue

BOUQUET
The aromas of this premium McLaren Vale Shiraz include distinct mocha and mulberry aromas complemented with vanilla and cedar oak.

PALATE
The palate displays distinctive McLaren vale Shiraz regional characters. The generosity of bright red fruits across the palate including blackberry, blueberry, mint, swiss dark chocolate and violets intertwined with spicy fine grained tannins. This French and American oak integrates harmoniously with the dark berry fruits, providing a full flavoured wine with layers of texture and flavour. A generous Shiraz that we believe over delivers on mouthfeel flavour and length.

CELLARING POTENTIAL
Enjoy upon release and cellar up to 2036.

FOODMATCH
We recommend your favourite cut of steak with smashed duck fat kipler potatoes and a garden salad.

VINEYARDS
The Shiraz grapes were sourced from our family owned estate vineyard's situated on Binney and Malpas roads in McLaren Vale.

TECHNICAL DETAILS
Alc 14.5% pH 3.73 TA 6.4g/L

WINEMAKER NOTES
The grapes were picked at optimum flavour and intensity and delivered to the Serafino winery to be crushed and destemmed. Fermentation was completed in our four tonne open fermenters. The fermentation process of converting sugars to alcohol takes eight (8) days. During this period each fermenter is carefully pumped over twice daily, plus in the early stages we use a technique called delestage, where the juice is racked of the skins and then returned again to help with colour extraction, tannin enhancement and building the depth of flavour. At the end of primary fermentation the wine was pressed off skins and allowed to complete malolactic fermentation. The wine is then racked to a combination of 25% new and older French and American oak hogsheads (300L), for a further 12 months.

WINEMAKER
Charles Whish/Steve Maglieri