

BLACK LABEL SHIRAZ

2018



THE STORY

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 consistently over deliver for medium and long term cellaring.

WINEMAKER NOTES

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

TASTING NOTES

- Region: McLaren Vale
Grape Variety: Shiraz
Bouquet: Aromas of distinct mocha and mulberry complemented with vanilla cedar oak.
Palate: A generous display of bright red fruits; including blackberry, blueberry, mint, Swiss dark chocolate and violets intertwined with spicy fine grained tannins. The French and American oaks integrate harmoniously with dark berry fruits, providing full flavoured wine with layers of texture.
Food match: Favourite cut of steak with smashed duck fat kipfler potatoes and garden salad.
Cellaring: Enjoy now or cellar up to 2036
14% alcohol, 3.73pH, Ta 6.4 g/L

