

# TERREMOTO

Serafino Terremoto Syrah was selected from a single vineyard block with a unique flavour profile and personality. This Syrah was produced to participate in the Scarce Earth Project. This project gives wine lovers at all levels the opportunity to explore and a chance to taste some of the region's best Shiraz vineyards. Terremoto Syrah was one of the 28 vineyards selected to display the unique neck label.



## TERREMOTO SYRAH

**VINTAGE**  
2009

**REGION**  
McLaren Vale

**GRAPE VARIETY**  
Premium 100% Shiraz – individual vineyard selection.

**COLOUR**  
Deep Purple

**BOUQUET**  
Bouquet of ripe fruits, dark berries and plums.

**PALATE**  
It is a lovely sweet and savoury wine which displays soft subtle tannins and a lingering fruit finish. It is fresh and fruit driven, showing plum and blackberry fruit. Well integrated oak rounds and lengthens the palate.

**CELLARING POTENTIAL**  
Cellar up to 10 years in the right conditions.

**FOODMATCH**  
Venison, veal, lamb and roast beef.

**VINEYARDS**  
The vineyard is located on the western side of the McLaren Vale Township, on red loam over limestone with a north- westerly aspect. The vines are trained to a single cordon with a foliage wire controlling the canopy so light can penetrate to evenly ripen the fruit.

**WINEMAKING TECHNIQUES**  
Matured in new and 1 year old French and American oak barrels for 18 months before being bottled.

|                                  |                          |
|----------------------------------|--------------------------|
| <b>TECHNICAL DETAILS</b>         |                          |
| Sugar level at harvest = 14.2 Be | Alcohol = 14.5% v/v      |
| pH = 3.59                        | Residual Sugar = 0.05g/l |
| TA = 6.6 g/l                     |                          |

**WINEMAKER NOTES**  
The Terremoto was destemmed leaving a high proportion of whole berries in the must, cold soaked for 2 days and inoculated with dried yeast culture. The wine was fermented in 4 tonne open fermenters for 8 days. During that time it was pumped over twice a day. The wine remained on skins for a further 10 days before pressing to new and 1 year old oak 300 litre barrels.

**WINEMAKER**  
Charles Whish



SERAFINO

WINES OF  
McLAREN VALE

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