TERREMOTO

Serafino Terremoto Syrah was selected from a single vineyard block with a unique flavour profile and personalilty. 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



REGION

2010

McLaren Vale

GRAPE VARIETY

Premium 100% Shiraz; individual vineyard selection.

COLOUR

Deep Purple – the wine is amazingly pristine and bright.

BOUQUET

This wine display an attractive bouquet of ripe fruits, dark berries and plums.

PAI ATE

Vibrant rich dark fruit intertwined with French and American oak characters of chocolate and spice harmonise with fine subtle tannins. The generosity of fruit character and the seamless integration of oak and tannin ensures the finish is fine, long and elegant.

CELLARING POTENTIAL

Cellar up to 2040 – James Halliday.

FOODMATCH

Wagyu beef fillet.

VINEYARDS

The Terremoto 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, 1 and 2 year old French and American oak barrels for 18 months before being bottled. We bottles this wine on 17th February 2012.

TECHNICAL DETAILS

pH 3.75 TA 6.3g/L Alc 14.5%

WINEMAKER NOTES

The Terremoto was destemmed leaving a high proportion of whole berries in the must, cold soaked for two days and inoculated with dried yeast culture. The wine was fermented in five tonne open fermenters for eight days. During that time the wine was pumped over twice a day. The wine remained on skins for a further ten days before pressing to new and 1 year old oak 300 L barrels.

WINEMAKER

Charles Whish

