

# TERREMOTO

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



## TERREMOTO SYRAH

**VINTAGE**  
2012

**REGION**  
McLaren Vale – Single Vineyard



**GRAPE VARIETY**  
100% Shiraz

**COLOUR**  
Black dark crimson red

**BOUQUET**  
Perfumed aromatics of ripe red fruits, dark berries, black olives and plums.

**PALATE**  
Terremoto Syrah captures the essence of McLaren Vale. The wine is fruit driven, bursting with rich dark fruit characters of blackberries, mulberries and blueberries while being balanced with tight fine grain tannins. The wine is fresh with textures and layers of flavour. The generosity of fruit and the seamless integration of oak and tannin ensures the mouthfeel is vibrant, long and elegant.

**CELLARING POTENTIAL**  
Cellar up to 2031

**FOODMATCH**  
Tomahawk Steak

**VINEYARD**  
The grapes are sourced from our highly prized Terremoto vineyard which is 85m ASL and is located on the western side of the McLaren Vale Township. The soils are red loam over limestone and have 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 12 months before being bottled.

**TECHNICAL DETAILS**  
pH 3.44 TA 7.2g/L Alc 14.2%

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

**WINEMAKER**  
Charles Whish

