SERAFINO

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 we hope you will enjoy these wines as much as we do!



SERAFINO GSM

VINTAGE REGION
2014 McLaren Vale

GRAPE VARIETY

Grenache (79.7%), Shiraz (11.6%) and Mataro (8.7%)

COLOUR

Deep red with purple hues

BOUQUET

The bouquet has lifted aromatics of sweet red fruits with mulberries. The delicate floral character is integrated with cherry and spice overtones.

PALATE

Bright red berry fruits combine with cherries and spice to give a vibrant and elegant palate structure. The juicy fruit is complemented with fine grain tannins and a silky finish. This is all brought together with a subtle integration of new and mature French and American oak. The GSM is aged in French and American oak.

CELLARING POTENTIAL

Cellar up to 10 years

FOODMATCH

Rabbit or Duck Ragu, winter stews and mature cheese.

VINEYARDS

The wine is made from fruit sourced from our Estate Vineyard's on Malpas Road and the Ingleburn vineyards.

OAK TREATMENT

This Serafino GSM was matured in 60% American oak (10% new) and 40% French oak (10% new) barrels.

TECHNICAL DETAILS

pH 3.52 TA 6g/L ALC 14.5%

WINEMAKER NOTES

The fruit was destemmed into small open fermenters and fermented for 10 days on skins in order to optimise colour and tannin extraction. Post primary fermentation, the ferments were gently pressed and allowed to undergo malolactic fermentation in a combination of French and American oak. At completion of the secondary ferment, the barrels were racked and returned in order to clarify them slightly and allow ideal maturation conditions. Blending of various barrels has allowed us to create a wine of opulence, grace and complexity.

WINEMAKER

Charles Whish



