

# SHARKTOOTH

Serafino (Steve) Maglieri along with Charles Whish have built a reputation for creating superbly handcrafted single vineyard wines such as the Sharktooth Shiraz. Serafino Wines boasts a number of accolades including the 'McLaren Vale Bushing King' award for best wine of the region.



## SHARKTOOTH SHIRAZ

**VINTAGE**  
2013

**REGION**  
McLaren Vale

**GRAPE VARIETY**  
Shiraz (100%)

**COLOUR**  
Penetrating red with purple hues.

**BOUQUET**  
Lifted aromatics of blackberry fruits complimented by oak nuances of mocha and spice, derived from a combination of American and French oak.

**PALATE**  
This is a full bodied, rich and intense Shiraz with powerful red berry fruits and minted chocolate. Lifted spice intertwines with silky tannins that carry a generosity of fruit sweetness and exquisite length across the palate. The brightness of fruit is long and textured with seamless integration of oak finishing with a savoury earthy chocolate richness.

**CELLARING POTENTIAL**  
With decanting this well structured wine is approachable now or will reward with cellaring. Drink up to 2030.

**VINEYARDS**  
This wine is made from fruit sourced from our Sharktooth block in McLaren Vale, South Australia. The vineyard is just 3km along the Shiraz walking trial to the South of the winery.

**OAK TREATMENT**  
Matured in 70% French and 30% American seasoned oak barrels.

**TECHNICAL DETAILS**  
Alc 14.7% pH 3.57 TA 6.2g/L

**WINEMAKER NOTES**  
On arrival to the winery, the Shiraz grapes were destemmed and received an initial 36 hour cold soak on skins. The cold soak starts the process of building brightness and depth of flavours. The wine was then fermented on skins in our small batch open fermenters. The fermentation took place for a period of nine days with regular cap punching and daily pump overs. We practice cap punching and regular pump overs to build tannins, colour pigments and flavours. At the end of primary fermentation the wine was pressed off skins and allowed to complete malolactic fermentation. The wine was then racked to a combination of new and older French and American oak hogsheads, for a further 18 months.

**WINEMAKER**  
Charles Whish



Crushing Date	11/03/08	Bottling Date	05/10/10
In Barrel Date	08/04/08	Bottle No	0443

750ML

ALC 14.9% BY VOL

SERAFINO WINES

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