

SERAFINO

Sharktooth Shiraz VINTAGE 2018

Serafino Sharktooth Story

The Serafino Sharktooth is named after a giant fossilised Megalodon tooth discovered on the Willunga vineyard in the 1980s. Megalodon, meaning "big tooth", is a prehistoric ancestor of the great white shark, which lived approximately one million years ago and measure up to 25 metres.

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 commences the process of building brightness and depth of flavours. Following, the wine was 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. Completion 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.

Tasting Notes

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| Vintage: | 2018 |
| Region: | McLaren Vale |
| Grape Variety: | Shiraz |
| Colour: | Deep brick red with purple hues |
| Bouquet: | Lifted aromatics of blackberry fruits complemented by oak nuances of mocha and spice, derived from 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 |
| Oak Treatment: | Matured in French barrels |
| Vineyard: | Fruit sourced from Sharktooth Block in McLaren Vale. Conveniently 3km along the McLaren Vale Shiraz walking trail |
| Cellaring: | Decanting the well structured Shiraz is approachable now or will reward with cellaring. Drink up to 2040 |
| Alcohol: | 14.5% |
| pH: | 3.57 |
| TA: | 6.2 g/L |

