

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. This 2010 Shiraz is sourced from our premium Sharktooth vineyard in McLaren Vale.



SHARKTOOTH SHIRAZ

VINTAGE
2012

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. This is an outstanding wine from a fantastic vintage.

CELLARING POTENTIAL
With double-decanting this beautifully 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 60% French and 40% American seasoned oak barrels.

TECHNICAL DETAILS
Alc 14.2% pH 3.44 TA 6.9g/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

