



SERAFINO ORENJI

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THE STORY

Serafino Wines commissioned local South Australian artist, Sarah McDonald, has captured the amazing coastline of the Fleurieu Peninsula, using layering techniques to capture colours, light and freshness. The inspiration for this modern aromatic white wine is driven by building natural layers of flavour and complexity through vineyard selection, grape varieties and winemaking techniques. Our winemakers have also created a fresh and energetic natural wine, with layers of flavour including mandarin, orange zest and ginger, new to Australia. Crafted in modern, innovative styles, both perfect to enjoy with food, family and friends.

WINEMAKER NOTES

Our small batch, Orenji Project, is a blend of Gewürztraminer, Pinot Grigio & Vermentino, which has been wild fermented on the skin.

TASTING NOTES

Region: Adelaide
Grape Variety: Gewürztraminer, Pinot Grigio & Vermentino
Bouquet: Ginger, rose petal, orange peel, honey and mandarin.
Palate: Fresh crispy and energetic wine, with balanced tannins.
Facts: Gluten-free, vegan friendly and minimal sulphites.
Cellaring: Enjoy now.
12% alcohol, 3.38pH, Ta 6.9 g/L

