



Sarah Ahmed
THE WINE DETECTIVE
The inside track on Portuguese and Australian wine

2014 Serafino Reserve Grenache



It was good to see that the McLaren Vale Grenaches I presented at last month's Australia Day Tasting generated plenty of discussion about this grape. Dropping me a line afterwards, Wine Australia's Emma Symington MW pondered "*will 2017 be the year of Grenache!?*" The drinkability of new wave (less extracted, less oaky) examples certainly makes it a flavour du jour.

I'd tasted a Serafino Grenache when I spent a few days in McLaren Vale focusing on the variety in 2015, but not this release. Grenache is thriving once again in this South Australian region thanks to a combination of great terroir, old bush vines and a new found passion for the grape. This is a really good example of perfumed, fresh Blewitt Springs Grenache. It hails from 1930s' bush vines planted at 168m on this sub-region's deep sand soils with ironstone and clay layers. The sand translates into the (old) spice and floral (violet) aromatics which adorn this sappy, fresh Grenache's vibrant red and black cherry and raspberry fruit. Fresh acidity and sandpaper fine but tactile tannins keep its sweeter hints of turkish delight and strawberry cream soda firmly in check, making for a fresh, winsome Grenache with lovely immediacy to its fruit. The alcohol is worn lightly. Serafino Reserve Grenache 2014 was de-stemmed but not crushed (whole berry), so there was a touch of carbonic maceration. It was aged in seasoned French oak 300l barrels. A thoroughly modern Grenache. 14.5%