



# SERAFINO CHARDONNAY

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## THE STORY

Serafino black label wines are selected from our premium estate vineyard's in McLaren Vale. McLaren Vale has a diverse mix of soil types and vineyard orientation that enhance the complexity of Serafino Wines. Distinctive varietal and regional characters are captured in all the premium black label wines and consistently over deliver for medium and long term cellaring.

## WINEMAKER NOTES

The Serafino Chardonnay is matured in 40% French oak hogshead (300L) barrels and the 60% is a selection of 2-3 year old barrels. A small number of barrels go through natural wild fermentation and malolactic fermentation for 12 months on full yeast lees. During this 12 month period, the wine is tasted weekly and mixed regularly. The final blend was completed after a 12 month period on lees.

## TASTING NOTES

Region: McLaren Vale  
Grape Variety: Chardonnay  
Bouquet: Fresh citrus flavours.  
Palate: Our Chardonnay displays primary fruit characters of citrus and white fleshed stone fruit, along with complexities contributed by time on yeast lees, vanilla oak and malolactic fermentation.  
Food match: Atlantic salmon, chicken or fresh garden salad.  
Cellaring: Enjoy now or cellar up to 2024.  
12.5% alcohol, 3.31pH, Ta 6.7 g/L

