

BLACK LABEL GSM

2022



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 fruit is destemmed and then whole fruit is transferred to small open fermenters. The fermentation lasts up to 10 days at moderate temperatures. During the fermentation the wine is taken away from the skins and returned over the skins to progress gentle extraction of the flavours and tannins. Carbonic maceration techniques are used on a small portion of the grapes to give an extra level of flavour.

TASTING NOTES

Region: McLaren Vale
Grape Variety: Grenache (86%), Shiraz (12%) and Mataro (2%)
Bouquet: Aromas of forest berries, rose petals, cherries, plums and spice.
Palate: Medium bodied with a beautiful long even bright palate with musk, violets, plums and mouth watering silky tannins.
Food match: Quail, pork belly or white meat.
Cellaring: Enjoy early when bright & vibrant or cellar up to 2027.
14.6% alcohol, 3.46pH, Ta 5.8g/L

AWARD

GOLD MEDAL - 2022 Royal Melbourne Wine Show

