



SHARKTOOTH CHARDONNAY

2023

THE STORY

The Serafino Sharktooth is named after a giant fossilised Megalodon tooth discovered on the Willunga vineyard in the 1980s. Megalodon, meaning "big tooth", is a prehistoric ancestor of the great white shark, which lived approximately one million years ago and measure up to 25 metres.

WINEMAKER NOTES

Fruit is harvested at optimal ripeness in the cool early morning. A portion of our French oak barrels are filled with juice directly from the press. These barrels go through wild fermentation. The remaining juice goes into tank to ferment. At the quarter mark of fermentation the remaining fermenting juice goes into barrels. The barrels are stirred regularly to build texture and partially compete malolactic fermentation.

TASTING NOTES

Region: McLaren Vale
Grape Variety: Chardonnay
Bouquet: Grapefruit, white peach and roasted cashews.
Palate: Rich full-bodied style, with concentrated nectarine and citrus primary fruits well supported by hints of nougat, nutmeg and cedar derived from maturation in French oak. Mouth filling, complex and textural.

- 30% New French Oak
- 35% One year old oak
- 35% Two and three year old oak

Food match: Seafood, Thai food, and chicken dishes.
Cellaring: Great cellaring potential in ideal conditions for up to 7 years.
12.6% alcohol, 3.31pH, Ta 5.8g/L

