

SHARKTOOTH

Serafino (Steve) Maglieri along with Charles Whish have built a reputation for creating superbly handcrafted single vineyard wines such as the Sharktooth Shiraz. Serafino Wines boasts a number of accolades including the 'McLaren Vale Bushing King' award for best wine of the region. This 2010 Shiraz is sourced from our premium Sharktooth vineyard in McLaren Vale.



SHARKTOOTH SHIRAZ

VINTAGE
2011

REGION
McLaren Vale

GRAPE VARIETY
Shiraz (100%)

COLOUR
Intense ruby red and purple hues

BOUQUET
The aromas from this Shiraz deliver waves of fruit cake and spice balanced with cedar and vanillin oak with fresh ripe plum fruits and hints of mocha chocolate.

PALATE
The flavours of this Shiraz are both rich and textural. The primary fruit characters are highlighted with fresh cherries, plums and lashings of dark chocolate. These flavours lead seamlessly through to a full bodied rich mid palate with oak that complements and surrounds the fruit. A beautiful balanced wine with fine persistent tannins and a fantastic follow on from the stunning 2010 vintage.

CELLARING POTENTIAL
Careful decanting of this wine will benefit early drinking, however, cellaring up to 12 years will also be rewarding.

VINEYARDS
Sourced for our flagship estate vineyard, known as Sharktooth Block, on Binney road, McLaren Vale.

OAK TREATMENT
Matured in 65% French and 35% American new and seasoned oak hogshead barrels.

TECHNICAL DETAILS
Alc 14.1% pH 3.54 TA 6.8g/L

WINEMAKER NOTES
The Shiraz grapes are picked at optimum flavour and intensity. Once harvested the grapes are delivered to the winery in McLaren Vale where they pass through the crusher and destemmer. This leaves our winemaking team with individual whole berries ready for fermentation.
The parcels of grapes are pumped into five tonne open fermenters. This is where we inoculate the grapes with carefully selected yeast strains to deliver ideal fermentation. The fermentation process of converting sugars to alcohol takes around ten days. During this period each fermenter is carefully pumped over three times a day plus in the early stages we use a technique called Delestage. This technique requires the juice being racked off from the skins and then returned again to help with colour extraction, tannin enhancement and building the depth of flavour.
At the end of primary fermentation the wine was pressed off skins and allowed to complete malolactic fermentation. The wine is then racked to a combination of new and older French and American oak hogsheads (300L), for a further 18 months.

WINEMAKER
Charles Whish

