

BLACK LABEL FORTIFIED TAWNY

VINTAGE BLENDED



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

On unique years when we have the perfect ripening conditions for the Serafino Tawny, we hold back a block for fortification. The fruit is left on the vine until it reaches very high sugar content and the concentration of flavour is of intense proportions. We individually crush and ferment this selected parcel of fruit. Once we are pleased with the flavour profile we add spirit to fortify the wine. This is where the term "fortification" originates from. At this point, we press off the fortified wine and transfer to mature oak barrels for several years until ready for blending. The process of blending a Tawny incorporates young, mature and old fortified wines to reach the delicate balance that is Serafino Tawny.

TASTING NOTES

Region: McLaren Vale
Grape Variety: Grenache, Shiraz and Mataro
Bouquet: The nose is highlighted by fresh ginger and hazelnut aromas with lifted rancio and fine oak characters.
Palate: Multiple layers of finesse and complexity combined mature fruits, aged oak, spice and rancio characters. Initial raisin fruit with toffee and walnut balanced with spirit dryness and long persistent palate.
Food match: Matured cheese and muscatels.
Cellaring: Enjoy now or for many more years to come.
19% alcohol, 3.17pH, Ta 8.1 g/L

AWARDS

Best Fortified Wine - 2018 McLaren Vale Wine Show
GOLD Medal - 2018 McLaren Vale Wine Show
GOLD Medal - Royal Adelaide Wine Show
95 Points - 2020 James Halliday Wine Companion

