

SERAFINO

Sharktooth Chardonnay VINTAGE 2018



Serafino Sharktooth 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 different ripeness ranging from 11 baume to 12.5 baume. During the pressing cycle, French oak barrels are filled directly from the press tray. These barrels are allowed to go through wild fermentation in the wood cellar. The barrels are turned regularly to build flavours and the partial completed malolactic fermentation.

Tasting Notes

Vintage:	2018
Region:	McLaren Vale
Grape Variety:	Chardonnay
Colour:	Straw with a pale green hue
Bouquet:	Vanilla, honeycomb and citrus
Palate:	Ripe fruit, oakland a rich smooth mid palate. The wine finishes with a long even mineral persistence of flavour with a hint of citrus
Food match:	Seaford and chicken dishes
Cellaring:	Great structured cellaring potential in ideal conditions, up to 10 years
Alcohol:	12.8%
pH:	3.65
TA:	6.2 g/L

Awards

Top 3 ranking - Vienna Wine Show
Gold Medal - Vienna Wine Show