

SERAFINO

McLAREN VALE



Grenache Tempranillo Shiraz 2007

THE *Fruit*

After weeks of blending 6 varieties, we finally came to a unanimous decision on a wonderfully rich, spicy and multi-layered Grenache 40%, Tempranillo 38%, and Shiraz 22% blend.

One of Serafino Maglieri's first tasks in McLaren Vale in 1965 was to prune the 20 year old Grenache bush vines situated in an old disused ochre rock quarry at Onkaparinga Gorge. Now 40 years later we have selected this 60 year old vineyard fruit as the foundation for our Serafino Grenache Tempranillo Shiraz.

We selected the best parcels of Tempranillo from our Aldinga vineyard and Shiraz from our David's block at Willunga to finalise the blend.

THE *Winemaking*

By using older French oak barrels we have preserved the distinctive varietal characters of all three grapes, which have integrated beautifully together to provide a wine of exceptional length and flavour.

The *Tasting Note*

The Grenache provides the rose petal, ripe raspberry, floral and musk aromas and gives the wine rich sweet fruit and width at the front palate, while the Tempranillo delivers passionfruit, quince, tangerine and blood plum along with and with supplying length and tannin, the Shiraz component ensures middle palate structure along with pepper, cedar and spice characters.

With decanting this exotic wine can be enjoyed in its youth or will develop further complexity with correct cellaring.

Try with Green chicken curry, hot spicy pizza and scaloppine pizziola.

Wine Show Awards:

Silver Medal - 2008 New Zealand International Wine Show



SINCE 1968
McLARENVALE
Family Vineyards