

SERAFINO

McLAREN VALE



Serafino Nebbiolo 2007

THE *Fruit*

The drought conditions of the 2007 vintage ensured a low yield of approximately 1^{1/2} tonnes per acre, thus producing small bunches of intense flavour. Due to the quality of the fruit we decided to release our first Nebbiolo.

THE *Winemaking*

We matured the wine in old French oak barrels to maintain distinctive varietal character and bottled it early to retain freshness.

THE *Tasting Note*

The bouquet exhibits musk, strawberry and cured meats with the palate showing pink plum, maraschino cherry and dried herb flavours, beautifully intergrated with fine savoury tannins and tangy acidity.

This elegant lean style will show its best when enjoyed with a meal.

Wine Show Awards:

Gold Medal - Royal Melbourne Wine Show 2008



SINCE 1968
McLARENVALE
Family Vineyards