

# SERAFINO

M C L A R E N V A L E

## Serafino Vintage Shiraz 2005

### **The Winemaking**

For this tremendous example of Vintage Port we left 5 rows of Shiraz in our Communication Rd vineyard near Maslins Beach to dry, shrivel and ripen to 20 Baume. The fruit was picked on May 17th crushed and pumped into 5 tonne open fermenters. We hand pumped over the fermenting skins 3 times per day and at 10 Baume added quality barrel aged pot still brandy spirit to fortify the wine. The must was then chilled down and left on skins for an extra 14 days, then basket pressed and matured in old French oak barriques for 12 months.

### **The Tasting Notes**

The bouquet shows concentrated blackberry and licorice complemented by hints of freshly cut hay and exotic spices. In its infancy the powerful licorice and Christmas pudding flavours are prevelant, while the spirit is beautifully integrated.

This fortified shiraz will produce a crust throughout the bottle, please decant via a filter, fine mesh or sieve, and enjoy in its maturity.

Cellar to drink in 2012—2025