

BERESFORD

# BEACON HILL

Standing behind the original Beresford winery, Beacon Hill has been guiding local pilots for many years. Likewise you can depend on Beacon Hill - consistently balanced, fresh, aromatic wines with true varietal expression sourced from renowned regions within South Australia.

**Beresford - Intensely passionate wines.**



**VINTAGE**

2009

**REGION**

South Australia

The fruit for this wine was selected from the Adelaide Hills, where low-yielding vines produce smooth, full flavoured Merlot with dense colour.

**COLOUR**

Dark plum with intense violet hues.

**BOUQUET**

Dark cherry with hints of mint and herbaceous undertones.

**PALATE**

Rich, dark cherry with nuances of ripe plum and spice finishing with soft, fine, velvety tannins.

**WINEMAKING TECHNIQUES**

Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast, to allow varietal fruit expression.

The ferment is then pressed using an airbag press. A soft pressing is used, so we do not extract the bitter tannin, producing a fruit driven style of wine.

After we have pressed the wine, it is allowed to go through natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.

**ALCOHOL**

14.5%

**PH**

3.6

**ACIDITY**

5.78 g/L

**SUGAR**

5.5 G/F

**WINEMAKER**

Justin Coates

**FOOD MATCH**

Thai Beef Salad with mint and coriander