

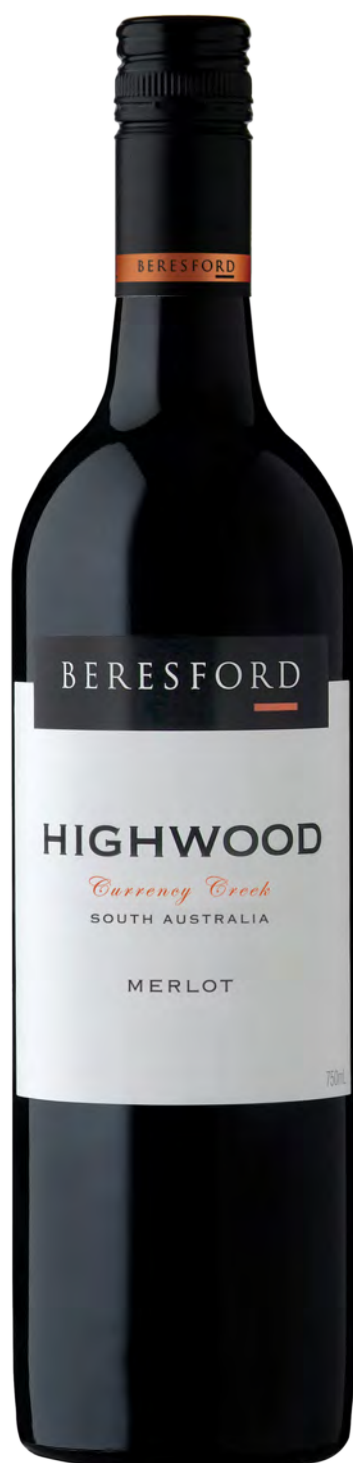
BERESFORD

HIGHWOOD

Built high into the side of a hill, the inspiring outlook from our original century old cellar inspires us to find the best parcels of fruit showing unique regional characters with distinct varietal expression. Highwood wines are beautifully balanced with great structure and length.

Beresford - Intensely passionate wines.

MERLOT



VINTAGE

2010

REGION

Currency Creek, South Australia.

An hour south east of Adelaide, Currency Creek lies between Langhorne Creek and the coast on the Fleurieu Peninsula. The region enjoys a cool, maritime climate due to its close proximity to Lake Alexandrina and the Southern Ocean.

COLOUR

Dark cherry red.

BOUQUET

Fresh blueberries and mulberries with hints of chocolate and spice.

PALATE

Ripe dark berries dominate a fleshy, juicy mid palate. Displaying great richness and depth of flavour and finishing with subtle, fine tannins.

**WINEMAKING
TECHNIQUES**

Grapes are picked on both colour and flavour development, then crushed and fermented for 7-10 days at around 20 degrees. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour.

The ferment is then softly pressed using an airbag press, so we do not extract the bitter tannin, producing a fruit driven style of wine. Once pressed the wine is transferred into oak where it undergoes natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.

ALCOHOL

14.5%

PH

3.29

ACIDITY

6.3 g/L

SUGAR

0.6 G/F

MATURATION

12 months in 30% new French oak, 30% 1 year old French oak, and 40% 2 year old French and American oak.

WINEMAKER

Justin Coates

FOOD MATCH

Grilled pork chops or roasted duck.