

BERESFORD



Within every bottle of Beresford wine, we capture more than pure varietal expression, we capture the timeless elegance, powerful complexity and unique essence of McLaren Vale. The result is wine of great substance, exceptional balance and depth.

Intensely Passionate – Quintessentially McLaren Vale

SHIRAZ

VINTAGE	2010
REGION	McLaren Vale
COLOUR	Intense dark plum with a vibrant purple hue
BOUTIQUE	Rich plum and blackcurrants with overtones of mocha and spice
PALATE	A rich full palate, with hints of nutmeg, mocha and spice. Subtle use of oak further adds complexity while the palate finishes with firm, but soft tannins. A well-balanced wine with great depth, length and persistence of flavour.
WINEMAKING	Grapes are picked on both colour and flavour development, then gently crushed and fermented for 7-10 days at around 20 degrees. Small open top fermenters are used with hand pumping over and rack and return to ensure optimum extraction of tannins and colour. Following fermentation the wine is softly pressed into French and American oak where it undergoes natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.
ALCOHOL	14.5%
PH	3.39
ACIDITY	6.4 g/L
WINEMAKER	Chris Dix
FOOD MATCH	Beef Bourguignon with sautéed spinach
AWARDS	91 Points – Wine Showcase Magazine, April 2013

“Rich varietal fruits fill the nose with nice oaky flavours and silky tannins glide across the palate.”
Wine Showcase Magazine, April 2013