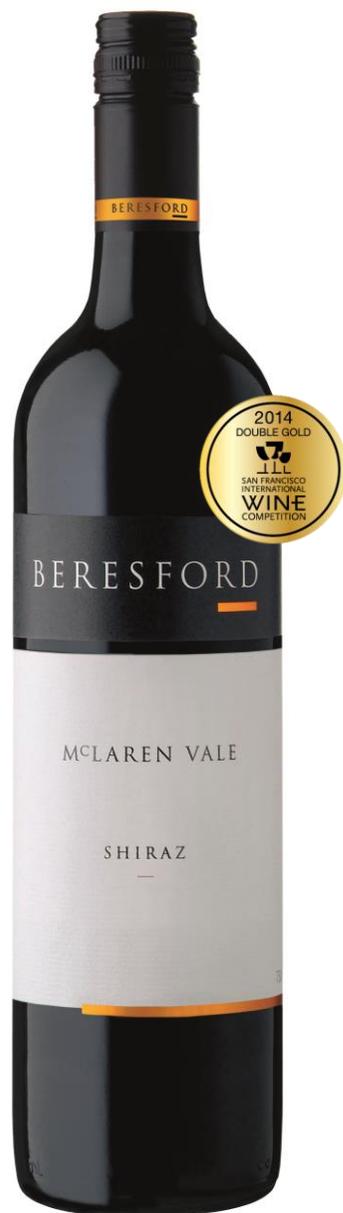


BERESFORD



SHIRAZ

VINTAGE 2012

REGION McLaren Vale

Situated approximately 35km south of Adelaide, McLaren Vale was first established as a grape-growing region in 1838. Warm summers, moderate winters, dominant winter rain and low humidity characterize its Mediterranean climate. The region is renowned for producing Shiraz of great elegance, structure and power.

COLOUR Intense garnet cherry

BOUQUET Dark Satsuma plum with a hint of vanilla lift

PALATE A rich, full palate with dark cherry and savory characters complimented by subtle toasty oak. A well balanced wine with great depth, length and persistence of flavor finishing with firm, plush tannins. This wine will develop further complexity with time in the bottle and will benefit from decanting prior to serving.

WINEMAKING 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 allowed to go through natural malolactic fermentation. Further complexity is added by maturation in French and American oak for 12 months.

ALCOHOL 14.8%

PH 3.42

ACIDITY 7.11 g/L

SUGAR 3.57 g/L

WINEMAKER Chris Dix

FOOD MATCH Beef Bourguignon with sautéed spinach

AWARDS & ACCOLADES

94 points & DOUBLE GOLD MEDAL

2014 San Francisco International Wine Competition

SILVER MEDAL

2013 New Zealand International Wine Show

“Straight away, the bright and expressive aromatics are loaded with intense dark fruit aroma’s that say loud and clear – this is McLaren Vale Shiraz, with a palate that’s well structured with superb balance for a wine at this price point...there’s a richness of fruit that one expects from the region, but there’s also an elegance to the weight of the wine that was unexpected but very welcome...a flourish of savoury spice characters add further complexity and dimension to the overall picture and the oak treatment is beautifully integrated.” **Jon Helmer, The Surfcoast Times, Page 98, 6/2/2014**