

Beresford winemakers have been hand-crafting wines of great substance balance & depth since 1985. Our McLaren Vale range celebrates the unique aromas & flavours that make this region famous.

**Beresford – Intensely passionate wines.**



## CABERNET SAUVIGNON

<b>VINTAGE</b>	2014
<b>REGION</b>	Blewitt Springs, McLaren Vale
	The Beresford Estate Vineyard was first planted in the 1960's and located at the height of one of McLaren Vale's most elevated sites in the cool Blewitt Springs sub-region, sitting 130 metres above sea level.
<b>COLOUR</b>	Dark plum red
<b>BOUQUET</b>	Lifted, fresh characteristics of blackcurrant and violets. Vanilla, primary raspberry and plum fruits, tart cherry with an underlying hint of soft spice.
<b>PALATE</b>	Bright, young and vibrant medium bodied palate, showing cassis and red berry flavours. A plush mid palate presenting great structure, with a balanced acidity.
<b>WINEMAKING</b>	Sourced from the Beresford Estate Vineyard in the cool sub-region of Blewitt Springs, the grapes were harvested on both colour and flavour development then crushed and fermented for 7-10 days at approximately 24 degrees. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of flavor, tannins and colour is achieved. The ferment is then softly pressed using an airbag press, producing a balanced style of wine. Further complexity is developed with 20% of the blend receiving 14 months maturation in seasoned American oak hogsheads and 10% in new 3 year seasoned French oak. The balance of the blend is matured in 2 and 3 year old French oak hogsheads.
<b>ALCOHOL</b>	13.5%
<b>PH</b>	3.65
<b>ACIDITY</b>	7.74 g/L
<b>SUGAR</b>	1.2 g/L
<b>WINEMAKER</b>	Chris Dix & Heintje Lange
<b>FOOD MATCH</b>	Slow-roasted lamb shoulder with layered potatoes
<b>AWARDS</b>	5 Stars – Winestate Magazine, May/June 2016

*"Inky Ribena-like nose with very attractive oak elements. Soft and rounded in the mouth with lots of oak over voluptuous sweet berry fruit flavours and ripe tannins, but all in balance."* **Winestate Magazine, May/June 2016**