

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

Beresford – Intensely passionate wines.

GRENACHE SHIRAZ MOURVEDRE (GSM)



VINTAGE	2014
REGION	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.
VARIETAL SPLIT	70% Grenache, 16% Shiraz and 14% Mourvedre
COLOUR	Bright red cherry & rhubarb colour with deep garnet hues
BOUQUET	Spicy lifted raspberry and blueberry fruit notes, with a hint of vanilla & complex cardamom spice
PALATE	A fusion of vibrant fruit flavours from the three varieties with luscious entry and generous palate, mouthfeel and weight. Cherry fruit flavours and loose & juicy tannin structure, a good lively style, of length and lovely sweet fine tannins
WINEMAKING	Both the Shiraz and Grenache was harvested from the Beresford Estate Vineyard, with the Grenache hand-picked from 50 year old bush vines. The grapes were harvested on both colour and flavour development then crushed and fermented for 7-10 days at approximately 20 degrees. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour is achieved. The ferment is then softly pressed using an airbag press, so we don't extract the bitter tannin, producing a fruit driven style of wine. Once pressed, the wine is allowed to go through malolactic fermentation. The Grenache parcel was matured in 5 year old French oak hogsheads, the Shiraz in New and 1 year old French oak hogsheads and the Mourvedre in new American oak puncheons.
	<i>"A 'philosophers wine' for contemplation and reflection. A wine that changes and evolves in the glass as the three varieties interact and come to the fore."</i>
ALCOHOL	13.7%
PH	3.48
ACIDITY	5.25 g/L
SUGAR	0.7 g/L
WINEMAKER	Chris Dix
FOOD MATCH	Braised pheasant with pasta