

# BERESFORD



*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.*

**– Intensely passionate, quintessentially McLaren Vale.**

## ESTATE SHIRAZ

<b>VINTAGE</b>	2015
<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 meters above sea level.
<b>COLOUR</b>	Dark Satsuma plum red
<b>BOUQUET</b>	Sweet dark berry fruit with hints of vanillan oak, redskin fruits and some savoury earth notes.
<b>PALATE</b>	Sweet thick entry with some vibrant and spicy mulberry and blackberry fruit flavours. Complex oak integration, round, full and solid on the palate.
<b>WINEMAKING</b>	Sourced from our Beresford Estate Vineyard in the cool sub-region of Blewitt Springs, parcels were harvested separately based on flavour and tannin ripeness. our best parcels of fruit were harvested separately based on flavour and tannin ripeness. By hand selecting the rows we are able to ferment these lovely little parcels separately in our small two and four tonne open fermenters with traditional header boards to optimise the aroma, flavour and tannin extraction in the wine. Five different Shiraz clones are planted offering a vast array of colour, aromas, flavour and structure for the final blend. Further complexity and richness develops with maturation of 30% in new French oak hogsheads and 10% in new American oak hogsheads and barriques. The balance of the blend is matured in 2 and 3-year-old French and American oak hogsheads for 16 months. A variation of barrels from different oak forests is used to complement each wine batch prior to blending.
<b>ALCOHOL</b>	14.5%
<b>PH</b>	3.55
<b>ACIDITY</b>	7.1 g/L
<b>SUGAR</b>	2.2 g/L
<b>WINEMAKER</b>	Chris Dix
<b>FOOD MATCH</b>	Braised Oxtail with herbed roast vegetables