

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

G.S.M

VINTAGE	2016
REGION	McLaren Vale
COLOUR	Bright red cherry with deep garnet hues
BOUQUET	Lifted exotic fruit displaying rose petal, musk, spice and star anise. A hint of dried fig, blueberry fruits support the integrated lavender and rosemary notes.
PALATE	A fusion of vibrant fruit from the three varietals support the luscious entry and generous, mouth-filling tannins. This superbly textured wine is soft and juicy and finishes with great length and intensity.
WINEMAKING	Both the Shiraz and Grenache was harvested from the Beresford Estate Vineyard, with the Grenache hand-picked from 55-year-old bush vines. The grapes were harvest 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 can go through malolactic fermentation. The Grenache parcel was matured in 5-year-old hogsheads, the Shiraz in new and 1 year old French oak hogsheads and the Mourvedre in new America oak puncheons.
ALCOHOL	14%
PH	3.4
ACIDITY	6.8 g/L
WINEMAKER	Chris Dix
FOOD MATCH	Braised Lamb Shanks