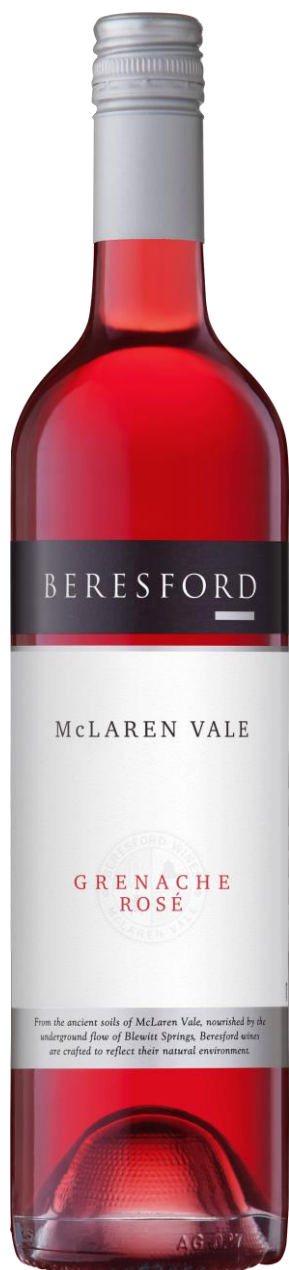


BERESFORD



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.

GRENACHE ROSÉ

VINTAGE	2017
REGION	McLaren Vale
COLOUR	Bright petal pink with light cherry red hues
BOUQUET	Lifted rose petal aromatics with hints of spice and Turkish delight. Delicate redcurrant and floral notes intertwine seamlessly.
PALATE	A luscious, round and ripe texture and balanced weight complements the vibrant red fruits on the front palate. Fresh, full flavours of redcurrant, some subtle spice and a hint of Turkish delight, balances beautifully with the acidity delivering a fresh finish.
WINEMAKING	The challenge with harvest was all about timing, ensuring we captured the delicate red berry fruit flavours on the vine and then crushing onto skins at the winery. The must was chilled for 36 hours with the occasional plunging of the Grenache grape skins to extract the lovely pink colour pigments. The must was then inoculated with an aromatic white wine yeast to start a slow cool fermentation while still on the Grenache grape skins for a period of 3 days. After this time, the lovely pink juice was drained off to a small tank to finish the cool slow ferment to capture the delicate Grenache fruit aromatics and bring out the light strawberry and redcurrant flavours. Bottled young to capture the fresh red fruit flavours.
ALCOHOL	12.9%
PH	3.30
ACIDITY	6.4 g/L
SUGAR	5.4 g/L
WINEMAKER	Chris Dix
FOOD MATCH	Your favourite Tapas or Seafood Paella