

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.

2017 CHARDONNAY

VINTAGE	2017
REGION	McLaren Vale
COLOUR	Straw gold with a light green hue
BOUQUET	Lifted crème brulee, amid white stone fruits of nectarine and white peach, with citrus lift.
PALATE	A rich and full flavoured palate of white peaches and cream, well balanced with subtle yeast and oak toast characters with a dash of spice complexity. Rich and round front palate with clean and luscious textural palate, which extends into a pleasantly lingering finish.
WINEMAKING	Harvested in the cool of the morning, one parcel of wine (80% of the blend) was barrel fermented on yeast lees for 6 months in predominately French barrels (40% new) to contribute to complexity, integration and richness. The second parcel (20% of the blend) was selected for their integral aromatics and elegance they displayed. The wine was racked off gross yeast lees after ferment and spent 6 months on fine yeast lees to add subtle toast characters and a dimension of palate weight. Both parcels were blended prior to bottling.
ALCOHOL	13%
PH	3.50
ACIDITY	6.7 g/L
SUGAR	2.8 g/L
WINEMAKER	Chris Dix
FOOD MATCH	Roasted Pork Loin with fennel and beans