

BERESFORD



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

2019 Beresford Chardonnay

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 full flavoured palate of white peaches and nectarine, 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	Hand harvested in the cool of the morning, one parcel of wine (65% of the blend) was barrel fermented on yeast lees for 8 months in predominately French barrels (30% new) to contribute to complexity, integration and richness. The second parcel (35% of the blend) was selected for delicate citrus aromatics and elegance. The wine was racked off gross yeast lees after ferment and spent 6 months on fine yeast lees to contribute subtle toast characters and a dimension of palate weight.
Alc	11.5%
Ph	3.4
Acidity	6.0g/L
Sugar	2.5 g/L
Winemaker	Chris Dix and Chad Fenton