

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.

2020 Beresford Chardonnay

Region	<i>McLaren Vale</i>
Colour	<i>Straw gold with a light green hue</i>
Bouquet	<i>Lifted crème brulee, amid white stone fruits of nectarine and white peach, with citrus lift.</i>
Palate	<i>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.</i>
Winemaking	<i>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.</i>
Alc	<i>12.9%</i>
Ph	<i>3.4</i>
Acidity	<i>6.0g/L</i>
Sugar	<i>2.5 g/L</i>
Winemaker	<i>Chris Dix and Chad Fenton</i>