

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

SHIRAZ

VINTAGE	2016
REGION	McLaren Vale
COLOUR	Deep dark plum, cherry red & mulberry colour
BOUQUET	Lifted spicy cloves, hint of musky redskin with vanilla bean spice and faint zataar notes. Fig seed with spicy ripe red plum. Complex dark fruit conserve aromas of mulberry & blackberry.
PALATE	A rich full palate, with fleshy mulberry fruits. Subtle use of oak further adds complexity with good flavor and balance with some fine, powdery tannins evident. A well-balanced wine with great depth, length and structure.
WINEMAKING	Grapes are picked on both colour and flavour development, then gently crushed and fermented for 7-10 days at around 20 degrees. Small open top fermenters are used with hand pumping over and rack and return to ensure optimum extraction of tannins and colour. Following fermentation the wine is softly pressed into French and American oak where it undergoes natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.
ALCOHOL	14%
PH	3.4
ACIDITY	8.2 g/L
WINEMAKER	Chris Dix
FOOD MATCH	Beef Bourguignon with sautéed spinach