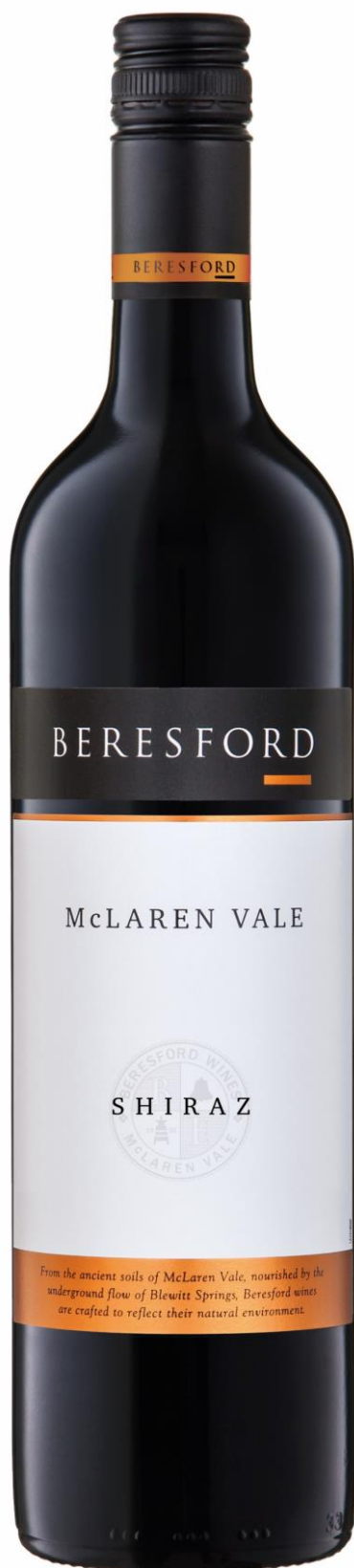


# BERESFORD



*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 Classic Shiraz

Region	McLaren Vale
Colour	Deep dark plum, cherry red & mulberry colour
Bouquet	Lifted spicy cloves, hint of musky redskin with vanilla bean spice 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 flavour 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.
Alc	13.8%
Ph	3.36
Acidity	8.1 g/L
Sugar	3.0 g/L
Winemaker	Chris Dix and Chad Fenton-Smith
Awards	