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 Classic Shiraz

| Region | McLaren Vale |
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| Colour | Deep ruby |
| Bouquet | Surprisingly youthful and fresh, even after four years of aging, it showcases a vibrant character that defies time. The aging process has unveiled layers of flavours: Floral and dark berry notes take centre stage, while hints of liquorice, chocolate, and the essence of sage and oregano play their part. |
| Palate | Flavours include fresh red cherry, plum, and sultanas. Dry herbs and the intriguing spice of Chinese five spices contribute to the multi-dimensional experience. The presence of mint and eucalyptus flavours adds layers of complexity. From the aromatic opening to the lingering finish, it captures the essence of balance and complexity. |
| 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 | 14.6% |
| Ph | 3.41 |
| Acidity | 7.6 g/L |
| Sugar | 3.2 g/L |
| Winemaker | Chris Dix and Chad Fenton-Smith |
| Awards | |

Awards