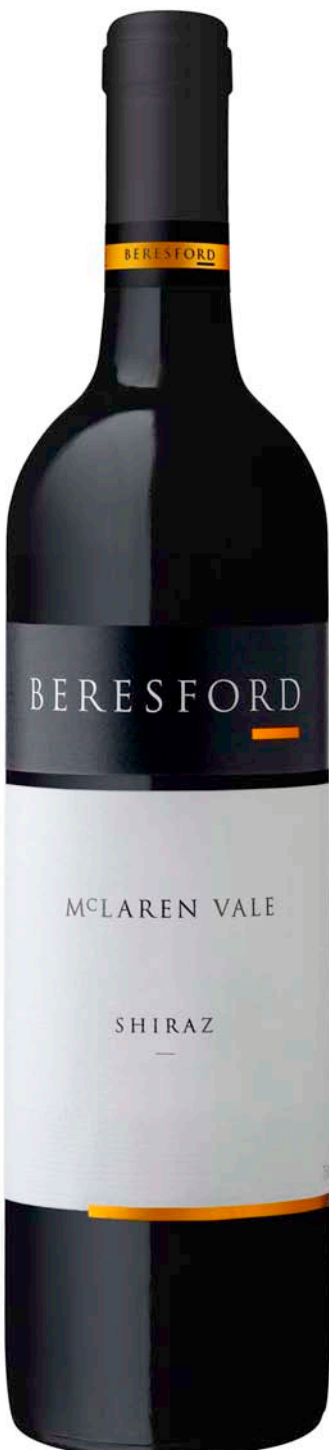


BERESFORD

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.

Beresford - intensely passionate wine, quintessentially McLaren Vale.



VINTAGE

2008

REGION

McLaren Vale

Situated approximately 35km south of Adelaide, McLaren Vale was first established as a grape-growing region in 1838. Its Mediterranean climate produces Shiraz of great elegance, structure and power.

COLOUR

Intense dark red with a purple hue.

BOUQUET

Fruit aromas of plum, dark berries, nutmeg and mocha, complemented by vanillin oak.

PALATE

A full, rich palate with vibrant dark berry characters and overtones of mocha and spice. Subtle oak characters add further complexity while the palate finishes with soft, lingering tannins. A well-balanced wine with great depth, length and persistence of flavour.

**WINEMAKING
TECHNIQUES**

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 returns 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

15.5%

PH

3.34

ACIDITY

6.5 g/L

SUGAR

1.2 G/F

MATURATION

12-14 months in new, one and two year old hogshead, 60% French, 40% American.

WINEMAKER

Justin Coates

AWARDS

Gold – NZ International Wine Show 2011
Gold – International Wine & Spirit Comp. 2011

FOOD MATCH

Beef Bourguignon with sautéed spinach.