

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

2009

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 rich, ripe Cabernet Sauvignon characters.

COLOUR

Vibrant, deep ruby red.

BOUQUET

Dark red ripe fruits, particularly cassis and blueberry with nuances of plums, olives and dried herbs.

PALATE

Complex flavours of plum, berry and spearmint chocolate across a detailed, textured palate. Remarkable depth and richness with well-balanced acidity and fine, firm tannins.

WINEMAKING TECHNIQUES

Grapes are picked on both colour and flavour development. Hand-harvested, the grapes are gently crushed and fermented for 7-10 days. 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 new and used French oak hogshead where it undergoes natural malolactic fermentation. Following maturation the wine is blended and bottled with minimal filtration.

ALCOHOL

15.5%

PH

3.63

ACIDITY

6.3 g/L

SUGAR

2.0 G/F

MATURATION

18 months in 30% new, and 70% older French oak hogsheads

WINEMAKER

Justin Coates

AWARDS

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

FOOD MATCH

Full flavoured dishes and chargrilled meats.