

BERESFORD

Only the finest examples of wine displaying the essence of regional and varietal characters are chosen for the reserve label.

RESERVE SHIRAZ



VINTAGE

2004

REGION

McLaren Vale

COLOUR

Brick red with orange tinges

BOUQUET

Earthy aromas of vanillin oak and cigar box with hints of dark chocolate

PALATE

Rich prune and dark plum characters with soft leathery tannins and a long lingering finish

ALCOHOL

14.5%

PH

3.5

ACIDITY

6.3 g/L

SUGAR

0.7 g/L

WINEMAKING TECHNIQUES

Grapes are harvested when fruit flavours, grape tannins and acids have reached full maturity. Fermentation on skins for 8-10 days in small open top fermenters with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour. Malolactic fermentation and maturation is carried out in specially selected 300L oak barrels from Coopers in France and the USA, to produce the most complex and well structured wine possible.

Matured for 12-18 months, the individual barrels are hand selected over multiple tastings to ensure only the finest wine is used in the Reserve Blend.

CELLARING

The wine is now at its optimum maturity. Decanting prior to serving will enhance the refined fruit flavours and intriguing complex characters.

WINEMAKER

Justin Coates

AWARDS

Silver Medal - 2007 International Wine and Spirit Competition

FOOD MATCH

Sirloin steak and roast beef with garlic vegetables