

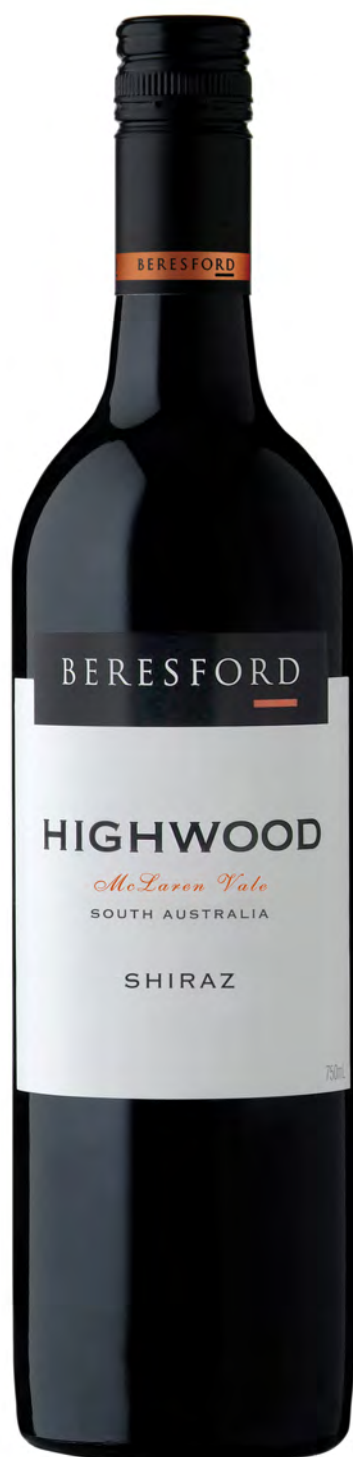
BERESFORD

HIGHWOOD

Built high into the side of a hill, the inspiring outlook from our original century old cellar inspires us to find the best parcels of fruit showing unique regional characters with distinct varietal expression. Highwood wines are beautifully balanced with great structure and length.

Beresford - Intensely passionate wines.

SHIRAZ



VINTAGE

2008

REGION

McLaren Vale

Situated approximately 35km south of Adelaide, McLaren Vale was first established as a grape-growing region in 1838. Warm summers, moderate winters, dominant winter rain and low humidity characterise its Mediterranean climate. The region is renowned for producing Shiraz of great elegance, structure and power.

COLOUR

Deep plum red.

BOUQUET

Aromas of ripe dark berries, plum and spice.

PALATE

Luscious mixed berry fruits complemented by rich mocha, spice and subtle oak characters. Beautifully balanced with good palate weight, structure and length.

**WINEMAKING
TECHNIQUES**

Grapes are picked on both colour and flavour development, then 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.

The ferment is then softly pressed using an airbag press, so we do not extract the bitter tannin, producing a fruit driven style of wine.

Once pressed the wine is allowed to go through natural malolactic fermentation.

Further complexity is added by maturation in French and American oak for 9-12 months.

Following maturation the wine is blended and prepared for bottling.

ALCOHOL

14.5%

PH

3.53

ACIDITY

5.96 g/L

SUGAR

2.71 G/F

WINEMAKER

Justin Coates

FOOD MATCH

Tenderloin steak or peppered red meats.