

# BERESFORD



## 2020 GSM

---

Region

---

---

McLaren Vale

---

---

Colour

---

---

Bright red cherry with deep garnet hues

---

---

Bouquet

---

---

Lifted exotic fruit displaying rose petal, musk, spice and star anise. A hint of dried fig, blueberry fruits support the integrated lavender and rosemary notes.

---

---

Palate

---

---

A fusion of vibrant fruit from the three varietals support the luscious entry and generous, mouth-filling tannins. This superbly textured wine is soft and juicy and finishes with great length and intensity.

---

---

Winemaking

---

---

The blend is 68% / 24% / 8%, with both the Shiraz and Grenache harvested from the Beresford Estate Vineyard, with the Grenache hand-picked from 55-year-old bush vines. The grapes were harvest on both colour and flavour development then crushed and fermented for 7-10 days at approximately 20 degrees. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour is achieved.

The ferment is then softly pressed using an airbag press, so we don't extract the bitter tannin, producing a fruit driven style of wine. Once pressed, the wine can go through malolactic fermentation. The Grenache, Mourvedre and some Shiraz parcels are matured in older large format French oak puncheons, with the remaining shiraz seasoned in newer American Oak hogsheads.

---

---

Alc

---

---

13.1%

---

---

Ph

---

---

3.4

---

---

Acidity

---

---

7.3g/L

---

---

Sugar

---

---

2.3 g.L

---

---

Winemaker

---

---

Chris Dix and Chad Fenton-Smith

---