

BERESFORD



2021 Chardonnay

Region

McLaren Vale

Colour

Straw gold with a light green hue

Bouquet

A fresh and new world style, with layers of bright ripe stone fruit, supported with notes of citrus blossom and lemon peel.

Palate

A full flavoured palate of white peaches and nectarine, well balanced with subtle yeast and oak toast characters, layered with spice complexity. Rich and round front palate with a clean and luscious textural palate, which extends into a pleasantly lingering finish.

Winemaking

Hand harvested in the cool of the morning. Once parcel (65% of the blend was barrel fermented on yeast lees for 8 months in predominantly French barrels (30% new) to contribute to complexity, integration and richness. The second parcel (35% of the blend) was selected for delicate citrus aromatics and elegance. The wine was racked off gross yeast lees after ferment and spent 6 months on fine yeast lees to contribute subtle toast characters and a dimension of palate weight.

Alc

11.5%

Ph

3.4

Acidity

6.0g/L

Sugar

2.5 g/L

Winemaker

Chris Dix and Chad Fenton