

SPARKLING ROSÉ, BIRD IN HAND



Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar		
12.0	9.1		
рН	Acidity		
3.10	6.5		

ATTRIBUTES

Predominantly Pinot Noir, Bird in Hand's Sparkling is made from varieties chosen for their intense aromatics and elegant flavour profiles.

TASTING NOTE

Pale pink, delicate sparkling wine, with bright fleshy red berry notes and floral aromas of wild rose and citrus blossom. Its lively palate has a delicate bead, refreshing acidity and well-integrated dosage..

VINIFICATION DETAILS

Crushed and destemmed straight to press with minimal time on skins ensured the extraction of only the lightest of colour. Fermentation was performed in stainless steel in cool temperatures, followed by 4-6 weeks on light lees to enhance the texture. Individual batches from each vineyard were kept separate right up until blending, this enabled the winemakers to select the best fruit based on flavour, complexity and cohesiveness.

Origin	<mark>уу</mark> Variety	Malolactic Fermentation	Bottle Size	V egetarian
Australia	Pinot Noir	Yes	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill	PVPP	Muselet cage	South Australia	Yes