SECKFORD AGENCIES

BIRD IN HAND

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SPARKLING ROSÉ, BIRD IN HAND

Vintage 2024



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

TASTING NOTE

A pale pink, delicate sparkling wine, with hints of fleshy red berry fruits 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	9.4
pH	**Acidity**
3.21	6.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Pinot Noir	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill	PVPP	Muselet cage	South Australia	Yes