SECKFORD AGENCIES

BIRD IN HAND

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SPARKLING ROSÉ, BIRD IN HAND

Vintage 2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	10.5
pH	Acidity
3.17	7.3

ATTRIBUTES

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

TASTING NOTE

A light, delicate sparkling, pearl pink in colour, with floral notes and hints of fresh strawberry and citrus blossom on the nose. Its lively palate evokes flavours of fleshy red berry fruits with a delicate bead, leading to a refreshing, clean finish

VINTAGE CONDITIONS

The 2021 growing season saw a return to weather conditions that were more in line with the long-term rainfall and temperature averages. Solid winter rainfall followed was by ideal springtime conditions bringing intermittent rainfall and mild temperatures. No major incidences of frost or excessive heat resulted in excellent fruit set, ensuring bunch numbers were solid and fruit was even. Mild Summer temperatures along with decent bursts of rain in January and February benefited the canopy health, freshening the vines and filling out the bunches. The remainder of the ripening period through Autumn was favourable, with night-time temperatures remaining cool, daytime temperatures mild. This enabled a long, slow, and even ripening, helped grapes retain good natural acidity and ensured picking could be carried out at the optimal time.

VINIFICATION DETAILS

Grapes were machine picked in the cool of night to retain freshness and flavour. Grapes were crushed and destemmed straight to press with minimal time on skins and to avoid excessive phenolic pickup and to allow for light colour extraction. Free run juice was pressed to tank where it underwent a process of flotation to separate clear juice for fermentation. Free run and pressings parcels were fermented separately. Each batch was fermented using a neutral yeast (EC1118) in stainless steel at cool temperatures (12 -14˚c) for approx. 12-14 days. Post fermentation, the wines spent 4-6 weeks on light lees prior to blending, in preparation for secondary fermentation using the Charmat method. Individual vineyards parcels are kept separate until blending in order to create a variable blending pool of options. Individual batches are chosen based on aromatic lift, flavour complexity and cohesiveness within the blend to produce a light, delicate and youthful sparkling . Secondary fermentation occurred in a pressurised stainless steel tanks (Charmat), resulting in persistent, creamy beading, lifted aromatics and fresh fruit flavours.

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
PVPP	Muselet cage	Adelaide Hills	Yes