SECKFORD AGENCIES

BIRD IN HAND

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SPARKLING ROSÉ, BIRD IN HAND

Vintage 2020



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

TASTING NOTE

Bright, pale salmon pink, with a lifted nose displaying hints of strawberry, rose petal and citrus blossom. Pure fleshy red berry fruits, fine beading and well-integrated dosage.

VINTAGE CONDITIONS

The 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Spring was characterised by dryer than average conditions, with rainfall down 35%. There were also several frosty mornings from September through to November. Late Spring to early Summer was hot and dry. Although bunch numbers were generally good, the conditions meant that bunch weights were well down and therefore yields across the board were low. January and early February were characterised by mild conditions and some decent rain was highly beneficial for freshening vine canopies and filling out bunches. The remainder of the ripening period through Autumn was favourable, with night-time temperatures remaining cool, daytime temperatures mild and no major heat spikes or rain events. This enabled a long, slow and even ripening, helped grapes retain good natural acidity and ensured they could be picked at the optimal time for flavour and style.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	11.7
pH	**Acidity**
3.16	6.1

VINIFICATION DETAILS

Machine picked in the cool of night to retain freshness and flavour, the grapes were crushed and destemmed straight to press with minimal time on skins to extract only the lightest of colour. Free run juice was pressed to tank where it underwent a process of flotation to separate the clearest juice for fermentation. Each batch was fermented with a neutral yeast (EC1118) in stainless steel at cool temperatures (12 -14˚C) for approximately 12-14 days. The wine then only spent 4-6 weeks on light lees prior to blending and secondary fermentation. Using the charmat method, the wine underwent second fermentation in a pressurised tank to give the delicate bubbles prior to bottling young and fresh.

ATTRIBUTES

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

Fining Agent	Closure	Vegan
Polymust Organic	Muselet cage	Yes