

SPARKLING ROSÉ, BIRD IN HAND

Vintage

2018

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	12.5
pH	Acidity
3.31	5.5

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

TASTING NOTE

A delicate sparkling Pinot Noir, pale salmon pink in colour, with floral notes and hints of strawberry, red apple and pink grapefruit on the nose. Its lively palate evokes flavours of fresh strawberries with textured mid-palate and a delicate bead, leading to a crisp, clean finish. The perfect pre-dinner aperitif or celebratory drink.

VINTAGE CONDITIONS

A dry start to winter was followed by heavy rains during July and August that resulted in good soil moisture at the start of the growing season. Spring temperatures were 2.8°C above average, resulting in solid canopy growth and generally high fruit set at flowering. Three heatwaves in late January and early February required careful irrigation management to maintain healthy leaves and bunches. Both maximum and minimum temperatures for the ripening period of January through to March were well above long-term average, and rainfall was 50% below average for the same period, resulting in some compression of harvest at its peak. April was the warmest since 2005, and the second warmest in the last 50 years, providing a clean finish to the season with all reds reaching their ideal maturity.

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 ensure extraction of only the lightest of colour. Free run juice was pressed to tank where it underwent a process known as flotation to separate the clear juice. Each batch was fermented with a neutral yeast (EC1118) in stainless steel at cool temperatures (12 -14°C) for approx. 12-14 days. The wine then only spent 4-6 weeks on light lees prior to bottling young and fresh. All vineyard parcels were kept separate until blending to allow the winemakers the best possible options for the final wine. Individual batches were chosen based on flavour, complexity and cohesiveness within the blend. Using the Italian 'Charmat' method, the wine underwent second fermentation in a pressurised tank to retain the CO₂ before being bottled.

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Pinot Noir	No	75cl	No



Winemaker

Kym Milne MW



Fining Agent

Isinglass



Closure

Muselet cage



Region

Adelaide Hills



Vegan

No