SECKFORD AGENCIES

BIRD IN HAND

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SPARKLING ROSÉ, BIRD IN HAND

Vintage 2019

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	12.2
pH	**Acidity**
3.23	5.9

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

TASTING NOTE

Pale salmon pink, with a lifted floral nose displaying hints of strawberry, red apple and pink grapefruit. Lively flavours of fresh strawberry with a textured mid-palate and a delicate bead that leads to a crisp, clean finish.

VINTAGE CONDITIONS

A challenging growing season started with May to September's total rainfall being 33% below average, resulting in low subsoil moisture levels. Low lying areas were affected by several frosty mornings in late September and early October. Generally mild spring conditions resulted in a later and longer flowering period, which was interrupted by a severe spring storm in late November. Heavy rain, strong winds and patches of hail caused damage to shoots and bunches, resulting in poor flowering for most varieties across the region. Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average. However, a very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through véraison and began to ripen rapidly. Careful irrigation management and harvest scheduling ensured that grapes were still harvested at the optimal time for flavour and style. Cooler and dry conditions from mid-March into April provided ideal conditions for ripening of red varieties.

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	Pinot Noir	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Kym Milne MW	Isinglass and gelatine	Muselet cage	Adelaide Hills	No