

CHARDONNAY, BIRD IN HAND

Vintage

2022



The Bird in Hand range is a limited release of premium quality wines created from the best parcels of fruit from every vintage.

TASTING NOTE

On the nose, the wine evokes nuanced aromas of white peach, honey spice and hints of hazelnut resulting from the wine spending an extended time on yeast lees. The palate is intense with fleshy nectarine, toasted cashew and subtle oak spice. This Chardonnay has the perfect balance of complex and delicate flavours layered and textured through the middle of the palate with tension, length, and persistence.

VINIFICATION DETAILS

Grapes were whole bunch pressed and free run juice pressed directly to French oak barriques (40% new). Fruit underwent wild fermentation, followed by natural malolactic fermentation, with weekly stirring to give the wine added texture and flavour

TECHNICAL ANALYSIS

Alcohol

12.9

pH

3.18

Acidity

5.81

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dylan Lee



Fining Agent

PVPP



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes