

Vintage

2020



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

Pale straw in colour, on the nose the wine evokes intense white peach, apricot and grapefruit combined with subtle hints of hazelnut and nougat resulting from the wine spending an extended time on yeast lees. On the palate, the Chardonnay has the perfect balance of complex and delicate flavours framed by a line of acidity, slight chalkiness and restrained oak influence.

VINTAGE CONDITIONS

The 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Springtime 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. This meant that yields across the board were low. January and early February were characterised by mild conditions and some decent rain events were 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

13

pH

3.46

Acidity

6.3

VINIFICATION DETAILS

Grapes were whole bunched pressed. Free run was filled direct to French oak barriques. Fermentation was 100% wild, with each barrel an individual ferment. Most barrels finished fermentation within 6-7 days, although some took up to 4 weeks. Following primary fermentation, barrels were left to complete a natural malo-lactic fermentation. During this time, barrels were stirred weekly to suspend the lees, giving the wine added texture and flavour. Barrels spent 9 months on their yeast lees prior to blending. Every Chardonnay barrel is tasted and graded by the winemaking team.

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent

PVPP



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes