

## CHARDONNAY, BIRD IN HAND

Vintage

2019



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. Displays the perfect balance of complex and delicate flavours framed by a line of acidity, slight chalkiness and restrained oak influence.

### 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.

### TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.13

Acidity

5.9

### VINIFICATION DETAILS

Hand-picked in the cool early morning from two sites including the Bird in Hand Estate at Woodside and a cool, premium pocket at Mt Torrens. Grapes were whole bunch pressed and free run juice pressed directly to French oak barriques (20% new). Fruit underwent wild fermentation, followed by natural malolactic fermentation, with weekly stirring to give the wine added texture and flavour.

### AWARDS

IWC: Silver

Drinks Business Masters: Gold

### ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes