

Vintage
2017


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 as a result of the extended time spent on the yeast lees. On the palate, it has the perfect balance of complex and delicate flavours framed by a line of acidity, slight chalkiness and restrained oak influence.

VINTAGE CONDITIONS

One of the wettest winters on record in the Adelaide Hills led to a much later start to the growing season than recent vintages. Mild temperatures in spring meant later flowering but fortunately fruit set was good. High rainfall right up until veraison kept the viticultural team on their toes but the vines held up well. With few heatwaves across the summer, the fruit ripened slowly and developed outstanding flavours across all varieties.

VINIFICATION DETAILS

Hand-picked in the cool early morning, grapes were transported to the winery and whole-bunch pressed immediately. Free run juice was pressed directly to French oak barriques, with high solids. 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 malolactic fermentation, during which time barrels were stirred weekly to suspend the lees, giving the wine added texture and flavour. Barrels spent 9 months on their yeast lees before every Chardonnay barrel was tasted and graded by the winemaking team. The Bird in Hand Chardonnay consists of 20% new oak from premium French coopers with the balance from one- to four-year-old barrels.

AWARDS

Halliday Australian Wine Companion: 95 pts

IWSC 2018: Silver

Drinks Business Chardonnay Masters 2018: Silver

TECHNICAL ANALYSIS

Alcohol

12.2

pH

3.25

Acidity

6.3

ATTRIBUTES


Origin

Australia


Variety

Chardonnay


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

No



Winemaker

Kym Milne MW



Fining Agent

Isinglass



Closure

Screw top



Region

Adelaide Hills



Vegan

No