

Vintage

2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.2
pH	Acidity
3.13	5.9

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

Light to mid yellow; intense white peach, apricot and nougat aromas with hints of grilled hazelnuts and faint underlying smoky char. Medium to full bodied, rich and intense flavours with a refined structure.

VINTAGE CONDITIONS

A dry start to winter was followed by heavy rains during July and August that resulted in good soil moisture at the start of the growing season. Spring temperatures were 2.8°C above average, resulting in solid canopy growth and generally high fruit set at flowering. Three heatwaves in late January and early February required careful irrigation management to maintain healthy leaves and bunches. Both maximum and minimum temperatures for the ripening period of January through to March were well above long-term average, and rainfall was 50% below average for the same period, resulting in some compression of harvest at its peak. April was the warmest since 2005, and the second warmest in the last 50 years, providing a clean finish to the season with all reds reaching their ideal maturity.

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

IWC: Silver
Huon Hooke: 91 pts

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ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Chardonnay	Yes	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Kym Milne MW	Isinglass	Screw top	Adelaide Hills	No