

ROSÉ, BIRD IN HAND

Vintage

2024



The Adelaide Hills is perfectly suited to the production of premium quality, cooler climate rosé such as this from Bird in Hand.

TAUSTING NOTE

The 2024 Pinot Rosé has lifted strawberry, wild raspberry, and blossom aromas with a vibrant, pale pink colour from brief skin contact. Complex texture and fruit weight on the mid-palate perfectly balances the natural acidity and minerality, with saline and limestone notes for an outstanding finish.

VINTAGE CONDITIONS

2024 vintage was characterised by a wet winter, mild to warm spring, accelerating budburst and a warm, dry summer that promoted rapid shoot growth. Gentle canopy management and mild rainfall leading up to harvest, ensured even ripening and great acid retention.

VINIFICATION DETAILS

Made predominantly using Pinot Noir, sourced from multiple cool sites across the greater Adelaide region to capture a spectrum of fruit flavours. Following ideal cool, dry ripening conditions the fruit was picked during the coldest part of the late summer evenings. Fruit was destemmed and spent two to four hours on skins to extract flavour and a hint of colour. It was then tank-fermented to maintain the delicate floral and berry characteristics and maintain high natural acidity.

TECHNICAL ANALYSIS

| | |
|---------|----------------|
| Alcohol | Residual sugar |
| 12.0 | 2.5 |
| pH | Acidity |
| 3.18 | 6.7 |

ATTRIBUTES

| | | | | |
|--|--|--|--|---|
|  Origin |  Variety |  Malolactic Fermentation |  Bottle Size |  Vegetarian |
| Australia | Pinot Noir | No | 75cl | Yes |
|  Winemaker |  Finning Agent |  Closure |  Region |  Vegan |
| Sarah Burvill | Pea protein | Screw top | Adelaide Hills | Yes |