SECKFORD AGENCIES

BIRD IN HAND

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ROSÉ, BIRD IN HAND

Vintage 2024



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	2.5
pH	**Acidity**
3.18	6.7

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

TASTING 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.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Pinot Noir	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill	Pea protein	Screw top	Adelaide Hills	Yes