

## ROSÉ, BIRD IN HAND

Vintage

2023



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 2023 Pinot Rose has lifted strawberry, wild raspberry, red apple and musk aromas with a vibrant, pale pink colour from brief skin contact. Lively, flavoursome and juicy fruit weight on the mid-palate with a refreshing textural finish.

### VINTAGE CONDITIONS

2023 continued a recent run of vintages under the influence of a La Nina weather pattern. The vintage was characterised by excellent winter rainfall, cool springtime conditions and a favourable mild summer. The remainder of the ripening period through Autumn was cool, which gave us the ability to spread out the Pinot Noir harvest to pick each parcel at its absolute optimum flavour ripeness.

### VINIFICATION DETAILS

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 the briefest 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                  2.6

pH                  Acidity

3.19                  6.59

### ATTRIBUTES



Origin

Australia



Variety

Pinot Noir



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Sarah Burvill



Fining Agent

Pea protein



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes