



ROSÉ, BIRD IN HAND

Vintage

2022



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 2022 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.

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

12.0

pH

3.10

Acidity

6.75

ATTRIBUTES



Origin

Australia



Variety

Pinot Noir



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dylan Lee



Fining Agent

Pea protein



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes