SECKFORD AGENCIES

BIRD IN HAND

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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	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