SECKFORD AGENCIES

BIRD IN HAND

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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	Acidity
3.10	6.75

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Dylan Lee	Pea protein	Screw top	Adelaide Hills	Yes