SECKFORD AGENCIES

BIRD IN HAND

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ROSÉ, BIRD IN HAND

Vintage 2021



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

TASTING NOTE

Vibrant, pale pink with lifted nose of fresh wild strawberry, raspberry, red apple and musk. Lively, flavoursome and juicy fruit weight on the mid-palate with a refreshing, slightly chalky acidity on the finish. Predominantly Pinot Noir, with a small amount of Pinot Gris included also in the blend.

VINTAGE CONDITIONS

The 2021 growing season saw a return to weather conditions that were more in line with the long-term average in regard to temperature and rainfall. It started on the back of good winter rainfall and ideal springtime conditions, with rainfall evenly spaced, temperatures mild and no major incidences of frost or heat spikes. This ensured bunch numbers were solid and fruit set was, for the most part, very good and even across the board. Summer temperatures were mild when compared to recent times. There was very little stress placed on vines, indeed, some decent rain events through January and February were highly beneficial for freshening vines and filling out bunches. The remainder of the ripening period through Autumn was favourable, with night-time temperatures remaining cool, daytime temperatures mild and no major heat spikes or rain events. This enabled a long, slow, and even ripening, helped grapes retain good natural acidity and ensured picking could be carried out at the optimal time.

VINIFICATION DETAILS

Harvested in the coolest part of the evening. Fruit was destemmed and then held cold in a sealed press for between 2 – 4 hours to extract colour and flavour from the skins. The free run portion is cold settled and then racking occurs taking the clear juice. Fermentation was carried out in stainless steel at low temperatures (14-18OC) taking between 12-16 days. Very carefully selected yeast strains were used each expressing different flavours, aromas and mouthfeel. Fermentation was stopped leaving a small amount of natural grape sugar to balance acidity. All vineyard parcels are vinified separately. The winemaking team taste each individual parcel to come up with the final Rose blend. The wine was blended early with minimal lees contact time to maintain freshness then fined, stabilised, filtered and bottled young and fresh.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12	4.0
pH	**Acidity**
3.20	6.5

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