SECKFORD AGENCIES

BIRD IN HAND

BIRD IN HAND

ROSÉ, BIRD IN HAND

Vintage 2020



TECHNICAL ANALYSIS

Alcohol
12.0

pH	Acidity
3.30	6.0

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 salmon-pink with lifted and fresh aromas of wild strawberry, red apple, musk and florals. Smooth and fleshy on the mid palate with a refreshing dry and slightly chalky finish.

VINTAGE CONDITIONS

The 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Spring was characterised by dryer than average conditions, with rainfall down 35%. There were also several frosty mornings from September through to November. Late Spring to early Summer was hot and dry. Although bunch numbers were generally good, the conditions meant that bunch weights were well down and therefore yields across the board were low. January and early February were characterised by mild conditions and some decent rain was highly beneficial for freshening vine canopies 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 they could be picked at the optimal time for flavour and style.

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.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Red Blend	No	75cl	Yes

Fining Agent	Closure	Region	Vegan
	Screw top	Adelaide	Yes