



TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 12.0 | 4.8 |
| pH | Acidity |
| 3.28 | 5.8 |

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

A challenging growing season started with May to September's total rainfall being 33% below average, resulting in low subsoil moisture levels. Low lying areas were affected by several frosty mornings in late September and early October. Generally mild spring conditions resulted in a later and longer flowering period, which was interrupted by a severe spring storm in late November. Heavy rain, strong winds and patches of hail caused damage to shoots and bunches, resulting in poor flowering for most varieties across the region. Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average. However, a very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through véraison and began to ripen rapidly. Careful irrigation management and harvest scheduling ensured that grapes were still harvested at the optimal time for flavour and style. Cooler and dry conditions from mid-March into April provided ideal conditions for ripening of red varieties.

VINIFICATION DETAILS

Harvested in the coolest part of the evening. Fruit was destemmed and then held cold in a sealed press for 2-4 hours to extract colour and flavour from the skins. Free run portion was then cold settled and racked. Fermentation was carried out in stainless steel at low temperatures (12-16°C) for 12-16 days. Three different 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 tasted each individual parcel to decide on the final rosé blend. It was blended early with minimal lees contact time to maintain freshness then fined, stabilised, filtered and bottled young and fresh.

ATTRIBUTES

| | | | | |
|--|--|---|---|--|
|  Origin |  Variety |  Malolactic Fermentation |  Bottle Size |  Vegetarian |
| Australia | Pinot Noir | No | 75cl | No |
|  Winemaker |  Finning Agent |  Closure |  Region |  Vegan |
| Kym Milne MW | Isinglass and gelatine | Screw top | Adelaide Hills | No |