

## CABERNET SAUVIGNON, BIRD IN HAND

Vintage

2021



The Bird in Hand signature range is a limited release of premium quality wines created from the best parcels of fruit from every vintage.

### TASTING NOTE

This intensely complex Cabernet displays perfumed aromas of violet, blackcurrant and dried tobacco with subtle spiced coffee. On the palate, cranberry and fleshy blackberry with sweet fennel spice complemented by nuanced and well-integrated oak characters. Full bodied and tightly structured in its youth, the mid-palate has generous weight and depth, all framed by supple tannins.

### VINTAGE CONDITIONS

The 2021 growing season saw a return to weather conditions that were more in line with the long-term average. Good winter rainfall and ideal springtime conditions ensured bunch numbers were solid and fruit set was even. Summer temperatures were mild and favourable autumn conditions enabled a long, even ripening, retaining good natural acidity in the grapes and optimal picking window.

### VINIFICATION DETAILS

All parcels of fruit are kept separate from harvest to final blending. The resultant wine is made up of 12 barrels with 30% new French oak barriques. The wine spent 18 months in coopers specifically selected for premium Cabernet. The final blend was 51% Adelaide Hills and 49% Coonawarra. The Adelaide Hills component provides bright florals and spice to both the aroma and palate and the Coonawarra parcel gives mid palate depth and wonderful tannin structure.

### TECHNICAL ANALYSIS

Alcohol

13.7

pH

3.50

Acidity

5.9

### ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Sarah Burrill



Fining Agent



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes