

CABERNET SAUVIGNON, BIRD IN HAND

Vintage

2020



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 2020 growing season started on the back of average winter rainfall and dryer than average spring in the Adelaide Hills. Summer was mild with some decent rain events 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. 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.

TECHNICAL ANALYSIS

Alcohol

13.8

pH

3.5

Acidity

5.11

VINIFICATION DETAILS

All parcels of fruit are kept separate from harvest to final blending. The resultant wine is made up of 12 barrels with 45% new French oak barriques. The wine spent 18 months in coopers specifically selected for premium Cabernet.

ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dylan Lee



Fining Agent

Egg White



Closure

Screw top



Region

Adelaide Hills



Vegan

No