

CABERNET SAUVIGNON, BIRD IN HAND

Vintage

2019



TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.57

Acidity

6.1

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

Deep red/purple with maroon hues. Intensely complex yet varietal Cabernet with blackcurrant, plum and violet florals complemented by nuanced and classy oak characters- cedar, mocha and spearmint. A medium bodied Cabernet style with structure and elegance. The mid-palate offers generous weight and depth, all framed by long, silky tannins.

VINTAGE CONDITIONS

A challenging growing season started with May to September 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 further 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. A very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through veraison 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

The fruit was harvested over three separate picks, destemmed and gently crushed directly into small, open, stainless steel fermenters. The fruit was then inoculated directly after crushing using a yeast strain isolated from Bordeaux. Ferment and cap management was a mix of pump overs and delestage. Two of the Cabernet batches spent 10-12 days on skins, with a selected batch left on skins for extended post ferment maceration (28 days). The wine was then gently pressed off and transferred to French oak barriques. All parcels are kept separate from harvesting through to final blending. The 2019 Bird in Hand Cabernet was aged in tight grained new and seasoned French Oak Barriques for 16 months.

AWARDS

IWC: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Cabernet Sauvignon	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Kym Milne MW and Dylan Lee	Egg White	Screw top	Adelaide Hills	No