

CABERNET SAUVIGNON, BIRD IN HAND

Vintage

2018



TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.59

Acidity

6.0

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, reflective of a warmer Adelaide Hills vintage. Intensely complex yet varietal Cabernet with blackcurrant, plum and wild cherry complemented by nuanced and well-integrated oak characters of cedar, mocha and spearmint. Full bodied and whilst tightly structured in its youth, the mid-palate has generous weight and depth, all framed by long, velvety tannins.

VINTAGE CONDITIONS

A dry start to winter was followed by heavy rains during July and August that resulted in good soil moisture at the start of the growing season. Spring temperatures were 2.8°C above average, resulting in solid canopy growth and generally high fruit set at flowering. Three heatwaves in late January and early February required careful irrigation management to maintain healthy leaves and bunches. Both maximum and minimum temperatures for the ripening period of January through to March were well above long-term average, and rainfall was 50% below average for the same period, resulting in some compression of harvest at its peak. April was the warmest since 2005, and the second warmest in the last 50 years, providing a clean finish to the season with all reds reaching their ideal maturity.

VINIFICATION DETAILS

Fruit was destemmed and gently crushed directly into small, open, stainless-steel fermenters, after which it was inoculated using a yeast strain isolated from Bordeaux. Ferment and cap management was a mix of pump overs and délestage. Most batches spent between 7-10 days on skins to maximise colour, flavour and tannin extraction, while selected batches were left on skins for an extended maceration for up to 28 days. The wine was then gently pressed off and transferred to the tightest grained new and seasoned French oak barriques for 18 months. All vineyards parcels were kept separate from harvesting through to final blending.

AWARDS

IWC: Silver

ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Kym Milne MW and
Dylan Lee



Fining Agent

Egg white



Closure

Cork



Region

Adelaide Hills



Vegan

No