

CABERNET SAUVIGNON, BIRD IN HAND

Vintage

2017



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

Medium density red/purple with maroon hues, this is a classic varietal and cool climate Cabernet. Cassis and mulberry fruit characters are complemented by violets, cedar and tomato leaf. The palate is medium bodied and tightly structured in its youth with mid-palate weight framed by a line of acidity and long, silky tannins.

VINTAGE CONDITIONS

One of the wettest winters on record in the Adelaide Hills led to a much later start to the growing season than recent vintages. Mild temperatures in spring meant later flowering but fortunately fruit set was good. High rainfall right up until veraison kept the viticultural team on their toes but the vines held up well. With few heatwaves across the summer, the fruit ripened slowly and developed outstanding flavours across all varieties.

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 vineyard parcels were kept separate from harvesting through to final blending.

TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.77

Acidity

6.0

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

Screw top



Region

Adelaide Hills



Vegan

No