SECKFORD AGENCIES

BIRD IN HAND

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SHIRAZ, BIRD IN HAND

Vintage 2021



From the Mount Lofty Ranges; the highest peak in the Adelaide Hills, the range extends past the Bird in Hand property in the Clare Valley.

TASTING NOTE

Lifted and perfumed notes of blackberry, blueberry and violet characters laced with classic nuances of black pepper, cedar and an intriguing savoury edge. Medium bodied and elegant with fleshy dark fruit characters, silky tannins and balanced acidity culminating in a long and rewarding finish.

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

A variety of fruit pressing techniques were used before a mixture of inoculated and wild fermentation took place. The fruit spent 7-12 days on skins before being transferred to seasoned French oak barriques. All vineyard parcels were kept separate until blending stage, following 18 months in French oak (40% new).

TECHNICAL ANALYSIS

Alcohol
14.6

pH	Acidity
3.62	6.4

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill	Pea protein	Screw top	Adelaide Hills	Yes