SECKFORD AGENCIES

BIRD IN HAND

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SHIRAZ, BIRD IN HAND

Vintage 2019



TECHNICAL ANALYSIS

Alcohol
14

pH	Acidity
3.64	6.1

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

Lovely vibrant purple with bright, brilliant hues. A perfumed and aromatic Shiraz showing blackberry, blueberry and violet characters, interwoven with aniseed spice, faint pepper and cedar. Medium bodied with a fleshy core of dark fruit. Oak offers a classy structure and tannins are silky and long, making the wine approachable when young but with ageing potential (up to 10 years).

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

Three main fruit processing techniques were employed for our 2019 Shiraz. Some fruit was crushed and destemmed directly into small open fermenters and some batches were destemmed and partially crushed only, giving 25-50% whole berries. In a select few batches, 10-15% whole bunches were tipped into the fermenter first and then remaining fruit destemmed and crushed on top. A mix of inoculated and wild ferments are used. Cap and ferment management techniques include gentle plunging, pump overs and delestage, where juice is drained off by gravity and then returned over the top of the fermenter. Parcels spent between 10-12 days on skins before being gently pressed off and transferred to new and seasoned French oak barriques. A major part of our winemaking philosophy is to keep small batches of wine separate from harvesting through to final blending. To decide the final blend, samples are taken from all of our Shiraz batches and assessed by the winemaking team. The barrels that make up this blend are selected based on colour, fruit character, complexity, and tannin quality. Our style of Shiraz is one that is generous in flavour and body but has elegance and displays distinctive cooler climate characters.

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Dylan Lee	Egg White	Screw top	Adelaide Hills	No