SECKFORD AGENCIES

BIRD IN HAND

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SHIRAZ, BIRD IN HAND

Vintage 2018



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 on the nose, this shows notes of blackberry and plum laced with classic nuances of black pepper, spice, vanilla and cedar. Medium to full bodied and elegant with fleshy dark fruit characters, silky tannins and balanced acidity culminating in a long and rewarding finish.

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

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, following 18 months in French oak (40% new).

TECHNICAL ANALYSIS

Alcohol
14.5

pH	Acidity
3.70	5.9

AWARDS

DWWA, IWC & IWSC: Silver

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
Egg white	Screw top	Adelaide Hills	No