



SHIRAZ, BIRD IN HAND

Vintage

2017



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.

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).

AWARDS

IWC: Gold and Trophy 'Best Mount Lofty Ranges Shiraz'

Huon Hooke: 92 pts

TECHNICAL ANALYSIS

Alcohol

14.5

pH

Acidity

3.70

5.9

ATTRIBUTES

 Origin Australia	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Kym Milne MW	 Fining Agent Egg white	 Closure Screw top	 Region Mount Lofty Ranges	 Vegan No