

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