SECKFORD AGENCIES

BIRD IN HAND

NEST EGG CHARDONNAY, BIRD IN HAND

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.98	0.8
pH	Acidity
3.23	5.9

The Nest Egg range is created only in outstanding vintages and represents the very best of Bird in Hand; each bottle is individually numbered.

TASTING NOTE

Vibrant straw hues. Primary aromas of fresh fig, yellow nectarine and citrus blossom are accentuated by dry roasted cashew, vanilla bean and oyster shell. A very concentrated, complex and compelling release. Focused and elegant with powerful lime, pink grapefruit and sandalwood spice. The palate is richly textured, with lively acidity giving persistence, freshness and excellent age-ability.

VINTAGE CONDITIONS

2022 was the second consecutive growing season under a La Nina weather pattern. This continued weather conditions that were more in line with long-term averages regarding temperature and rainfall. Winter rainfall was slightly below average, but enough to ensure full dams and plenty of soil moisture going into the growing season. Springtime conditions were varied, which led to quite a difference in flowering and fruit set across varieties. Wet, windy, and humid conditions interrupted the early varieties, which included Pinot Noir. This meant that although bunch numbers were good, the varied fruit set led to lower-than-average bunch weights. Summer temperatures were again quite mild when compared to recent times. Although there was very little heat stress placed on vines, summer and autumn were dry meaning careful use of irrigation was required to keep vine canopies fresh. The remainder of the ripening period through Autumn was favourable, with a burst of warm weather right before harvest meaning that the onset of ripening was fast and the window for picking was shorter than the previous season.

VINIFICATION DETAILS

Fruit is hand-picked in the cool early morning, transported to the winery and refrigerated overnight then hand sorted and whole-bunch pressed. Only free run juice is taken, pressed directly to French Oak barrels (barriques, bottes and puncheons), with high levels of natural solids. Fermentation takes place in French oak barriques. Most barrels finished fermentation within 6-7 days, although some took up to 4 weeks. Following primary fermentation, barrels were left to complete a natural malo-lactic fermentation. During this time, barrels were stirred weekly to suspend the lees, giving the wine added texture and flavour. Batches then spent 10 months on their yeast lees in barrel prior to blending. 50% of the final blend was new oak from premium French coopers, with the balance from barrels 1 – 3 years old barrels. Larger format oak featured significantly in the final blend.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Chardonnay	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill	None	Screw top	Adelaide Hills	Yes