

NEST EGG CHARDONNAY, BIRD IN HAND

Vintage

2021



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.6	1.7
pH	Acidity
3.16	6.2

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 pale yellow in colour. Primary aromas of nectarine, yellow peach and citrus blossom are accentuated by hazelnut, vanilla bean and subtle struck match reduction. A very concentrated, complex and compelling release. Focused and elegant with powerful stone fruit, pink grapefruit and honey suckle. The palate is richly textured, creamy with lively acidity giving persistence and freshness.

VINTAGE CONDITIONS

The 2021 growing season saw a return to weather conditions that were more in line with the long-term average in regard to temperature and rainfall. It started on the back of good winter rainfall and ideal springtime conditions, with rainfall evenly spaced, temperatures mild and no major incidences of frost or heat spikes. This ensured bunch numbers were solid and fruit set was, for the most part, very good and even across the board. Summer temperatures were mild when compared to recent times. There was very little stress placed on vines, indeed, some decent rain events through January and February were highly beneficial for freshening vines and filling out bunches. The remainder of the ripening period through Autumn was favourable, with night-time temperatures remaining cool, daytime temperatures mild and no major heat spikes or rain events. This enabled a long, slow, and even ripening, helped grapes retain good natural acidity and ensured picking could be carried out at the optimal time.

VINIFICATION DETAILS

The fruit is 100% hand-picked in the cool early morning, transported to the winery and refrigerated overnight where it is hand sorted, then 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 was 100% wild, with each barrel an individual ferment. 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 spent 9 months on their yeast lees in barrel prior to blending. Every Chardonnay barrel was then blind tasted and graded by the winemaking team. 80% of the 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	 Finning Agent	 Closure	 Region	 Vegan
Sarah Burvill	None	Screw top	Adelaide Hills	Yes