

NEST EGG CHARDONNAY, BIRD IN HAND

Vintage

2019



TECHNICAL ANALYSIS

Alcohol

13

pH

Acidity

3.14

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

A delicate and elegant vintage with subtle complexity. White nectarine, pink grapefruit and white florals work harmoniously with cashew, vanilla bean and subtle struck match reduction. The palate is richly textured but nimble, with a tautness from the lively acidity giving length and freshness to the wine.

VINTAGE CONDITIONS

A challenging growing season started with May to September total rainfall being 33% below average – resulting in low subsoil moisture levels. Low lying areas were affected by several frosty mornings in late September and early October. Generally mild spring conditions resulted in a later and longer flowering period, which was further interrupted by a severe spring storm in late November. Heavy rain, strong winds and patches of hail caused damage to shoots and bunches, resulting in poor flowering for most varieties across the region. Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average. A very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through veraison and began to ripen rapidly. Careful irrigation management and harvest scheduling ensured that grapes were still harvested at the optimal time for flavour and style.

VINIFICATION DETAILS

Using Bernard clones 76, 95 and 96 from Dijon, Burgundy, the fruit was whole bunch pressed directly to a combination of new and old French oak barriques and a concrete fermentation egg, where the fruit underwent a wild primary fermentation followed by natural malo-lactic fermentation. During this time, barrels were stirred weekly to suspend the lees, giving the wine added texture and flavor. The unique shape of the concrete egg gives a continuous flow to the wine as it ferments and ages, which allows a more homogenous liquid. The thick walls provide good insulation and temperature is very stable during fermentation, which avoids the need for artificial refrigeration. This component added freshness and purity of flavour, with wonderful mineral acidity and lovely mid palate texture and suppleness.

AWARDS

Drinks Business Masters: Gold

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Chardonnay	Yes	75cl	No
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Kym Milne MW, Dylan Lee		Screw top	Adelaide Hills	No