

NEST EGG CHARDONNAY, BIRD IN HAND

Vintage

2018



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

On the nose the wine displays complex and intense characteristics of white peach and grapefruit, with subtle notes of apricot, cashew and flint. The wine's intense flavour is complemented by a delicate mouthfeel and textural oak, balanced by a natural acidity.

VINIFICATION DETAILS

Grapes were handpicked in the early morning and whole bunch pressed directly to French oak barriques (40% new). The fruit underwent a wild ferment, before being stirred twice-weekly to develop texture and promote partial malolactic fermentation.

Each barrel was assessed individually to determine suitability and only the most exceptional were selected for the Nest Egg label.

AWARDS

DWWA: Gold

IWSC: Silver

IWC: Silver

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.11

Acidity

6.4

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Kym Milne MW



Fining Agent

Isinglass



Closure

Screw top



Region

Adelaide Hills



Vegan

No