

NEST EGG CHARDONNAY, BIRD IN HAND

Vintage

2017



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

White nectarine and peach are the predominant fruit characters, with white flowers, nougat and subtle matchstick offering further nuanced complexity. Displays the wonderful intensity of 2017 - fruit weight, acidity, oak and lees influence are in harmony and balance.

VINTAGE CONDITIONS

One of the wettest winters on record in the Adelaide Hills led to a much later start to the growing season than recent vintages. Mild temperatures in spring meant later flowering but fortunately fruit set was good. High rainfall right up until veraison kept the viticultural team on their toes but the vines held up well. With few heatwaves across the summer, the fruit ripened slowly and developed outstanding flavours across all varieties.

VINIFICATION DETAILS

Clones were handpicked separately in the cool early morning and gently whole bunch pressed directly to 225L French oak barriques. All barrels underwent a wild ferment with natural high solids (no cultured yeast added) until dry, 7-14 days. The barrels were regularly post ferment to develop texture and promote partial natural malolactic fermentation, which was partially completed. Each of the nine barrels was assessed individually for its complexity, intensity and balance. The blend is 40% new oak with the balance seasoned 1-3 year-old barrels. The wine spent 9 months in oak on lees. Barrels were blended just prior to bottling using a gentle and inert nitrogen gas pump-free system.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.24

Acidity

5.7

AWARDS

DWWA: Platinum

IWC: Silver

IWSC: Silver

Drinks Business Chardonnay Masters: Silver

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Kym Milne MW



Fining Agent



Closure

Screw top



Region

Adelaide Hills



Vegan

No