

NEST EGG CHARDONNAY, BIRD IN HAND

Vintage

2016



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

Straw green in colour with complex and intense characteristics of white peach and grapefruit with subtle notes of apricot, cashew and flint. The palate is intensely flavoured yet delicate, with the textural oak and malolactic components balanced by a beautifully integrated line of natural acidity.

VINTAGE CONDITIONS

A very early but excellent vintage with warm, dry and even ripening conditions. Yields were slightly up on Chardonnay, around 7 tonnes per hectare.

VINIFICATION DETAILS

Clones were handpicked separately in the cool early morning and gently whole bunch pressed directly to 225L French oak barriques (40% new, 20% 2nd fill, 40% 2-4 year old). All barrels underwent a wild ferment with natural high solids (no cultured yeast added) until dry. The barrels were stirred twice per week post ferment to develop texture and promote partial natural malolactic fermentation. Each barrel was then assessed individually on its own merits to determine suitability for the final blend; only the top barrels are selected for the Nest Egg blend. Barrels were blended using a gentle and inert pump-free system.

TECHNICAL ANALYSIS

Alcohol

13.5

pH

3.03

Acidity

5.7

AWARDS

Drinks Business Chardonnay Masters 2017: Master

IWC 2019: Silver

DWWA 2018: Silver

IWSC 2018: Silver

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