

NEST EGG SHIRAZ, BIRD IN HAND

Vintage

2015



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

This outstanding limited release wine is deep coloured, dark red with a bright ruby hue. Powerful yet distinctly cool climate. On the nose, flavours of brambly black fruit are apparent, supported by cracked pepper, nuanced floral violets and black olive. Structured in its youth, with rich and brooding shiraz fruit, the wine will develop and evolve beautifully over time

VINTAGE CONDITIONS

Predominantly warm days and cool nights ensuring even ripening and low disease pressure. Yields were slightly below average and flavour development was outstanding.

VINIFICATION DETAILS

Top shiraz parcels were processed gently from start to finish. Fruit is partially destemmed, with up to 50% whole berries then transferred to small, open top fermenters. Parcels spend around 7-12 days on skins, with twice-daily analysis from the winemakers to ensure optimum colour and flavour. The premium oak barrels chosen for maturation were selected specifically to maximise the flavour profile of the shiraz. The wine spent 22 months ageing in barrels that are 65% new oak.

TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.63

Acidity

6.4

AWARDS

DWWA: Gold

IWC: Silver

Drinks Business Masters: Gold

Halliday Australian Wine Companion: 96 pts

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Kym Milne MW &
Dylan Lee



Fining Agent

Egg white



Closure

Screw top



Region

Adelaide Hills



Vegan

No