

NEST EGG SHIRAZ, BIRD IN HAND

Vintage

2014



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

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

Very hot summer conditions were followed by a mild autumn. The cooler ripening conditions favoured more medium-bodied, structural and aromatic red wines. Yields on Shiraz were low across the board.

VINIFICATION DETAILS

Top Shiraz parcels were processed gently from start to finish. Fruit was partially destemmed, with up to 50% whole berries, then transferred to small, open top fermenters. Parcels spent 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 20 months ageing in barrels, of which 75% were new oak.

TECHNICAL ANALYSIS

Alcohol

14.5

pH

3.68

Acidity

6.1

AWARDS

IWSC: Gold and Trophy 'Best Mount Lofty Ranges Shiraz'

IWC: Gold

Global Syrah/Shiraz Masters: Gold

Drinks Business Syrah Masters: Gold

Halliday Australian Wine Companion: 94 pts

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent

Egg white



Closure

Cork



Region

Mount Lofty Ranges



Vegan

No