

NEST EGG SHIRAZ, BIRD IN HAND

Vintage

2013



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

A vibrant, dark red with a deep purple rim and varietal aromas of spice, plum, blackberry and white pepper. The palate is an intense expression of the aromas with hints of liquorice and chocolate, further enhanced by fine, spicy tannins typical of cool climate Shiraz.

VINIFICATION DETAILS

Each vineyard and clone were crushed separately into small open fermenters, which were pumped over twice daily for a minimum of seven days to maximise colour, flavour and tannin extraction. The wine was then graded by the winemakers post press – those that achieved Nest Egg status were racked to the finest French oak barrels (40% new, 20% second fill and 40% 2+-year-old) for a minimum of 18 months' maturation before blending.

AWARDS

IWC 2018: Gold

Halliday Australian Wine Companion: 96 pts

eRobertParker.com: 93 pts

DWWA 2018: Silver

IWSC 2018: Silver

TECHNICAL ANALYSIS

Alcohol

14.8

pH

3.51

Acidity

6.3

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Kym Milne



Fining Agent

Egg white



Closure

Screw top



Region

Mount Lofty Ranges



Vegan

No