

TWO IN THE BUSH CHARDONNAY, BIRD IN HAND

Vintage

2024



Named after one of the original mineshafts in the Bird in Hand goldmine, Two in the Bush wines are great value wines designed for everyday drinking.

TASTING NOTE

Medium straw in colour, on the nose, the wine evokes intense yellow peach, citrus blossom and cedar spice. Driven predominantly by classic cool climate Chardonnay stone fruit characters such as peach, nectarine as well as ruby grapefruit, with cashew and a hint of nutmeg. Beautifully balanced medium bodied, with generous fleshy stone fruit texture. A line of zesty and mineral acidity adds restraint and poise.

VINIFICATION DETAILS

Free run juice was pressed directly to stainless steel, allowed to settle for 24 hours and then transferred with light solids to French oak barriques (35%) and stainless steel vats (65%) for fermentation. Each vessel was then left to undergo natural, partial malolactic fermentation with gentle stirring for added complexity. The 2024 Chardonnay consists of 10% new French oak, allowing the primary fruit to shine whilst adding to the mouthfeel. Each barrel and tank spent 4 months on yeast lees prior to bottling.

TECHNICAL ANALYSIS

Alcohol

12.0

pH

Acidity

3.31

7.37

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Sarah Burvill



Fining Agent



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes