SECKFORD AGENCIES

BIRD IN HAND

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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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Chardonnay	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill		Screw top	Adelaide Hills	Yes