SECKFORD AGENCIES

BIRD IN HAND

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TWO IN THE BUSH CHARDONNAY, BIRD IN HAND

Vintage 2022

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

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

Fermentation was carried out using 100% wild, indigenous yeast, with each tank and barrel a unique and individual ferment. Primary fermentation generally lasted 7-10 days, although some barrels took up to 3 weeks. Following primary fermentation, barrels and tanks were left to complete a natural malo-lactic fermentation. The 2022 Chardonnay consists of 15% new French oak, allowing the primary fruit to shine whilst adding to the complexity and mouthfeel.

TECHNICAL ANALYSIS

Alcohol
12.5

pH	Acidity
3.19	5.8

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