

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

3.19

Acidity

5.8

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