SECKFORD AGENCIES

BIRD IN HAND

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TWO IN THE BUSH CHARDONNAY, BIRD IN HAND

Vintage 2021

TECHNICAL ANALYSIS

Alcohol
12.5

pH	Acidity
3.34	6.2

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

Fresh peach, blossom and apricot spice on the nose. On the palate is driven predominantly by classic cool climate Chardonnay stone fruit characters – peach, nectarine and apricot, with subtle oak derived nougat and cashew. Beautifully balanced, medium bodied, with generous fleshy stone fruit texture.

VINTAGE CONDITIONS

The 2021 growing season saw a return to weather conditions that were more in line with the long-term average in regard to temperature and rainfall. It started on the back of good winter rainfall and ideal springtime conditions, with rainfall evenly spaced, temperatures mild and no major incidences of frost or heat spikes. This ensured bunch numbers were solid and fruit set was, for the most part, very good and even across the board. Summer temperatures were mild when compared to recent times. There was very little stress placed on vines, indeed, some decent rain events through January and February were highly beneficial for freshening vines and filling out bunches. The remainder of the ripening period through Autumn was favourable, with night-time temperatures remaining cool, daytime temperatures mild and no major heat spikes or rain events. This enabled a long, slow, and even ripening, helped grapes retain good natural acidity and ensured picking could be carried out at the optimal time

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 6-7 days, although some barrels took up to 4 weeks. Following primary fermentation, barrels and tanks were left to complete a natural malo-lactic fermentation. During this time, all vessels were gently stirred weekly to suspend the lees, giving the wine added texture and mouthfeel complexity.

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Screw top	Adelaide Hills	No