

## TWO IN THE BUSH CHARDONNAY, BIRD IN HAND

Vintage

2020



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 yellow, driven predominantly by classic Adelaide Hills stone fruit characters – peach, nectarine and apricot – with hazelnuts and a hint of nougat and spice. Medium bodied, with generous fleshy stone fruit texture. A line of zesty mineral acidity adds some restraint and poise.

### VINTAGE CONDITIONS

The 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Spring was characterised by dryer than average conditions, with rainfall down 35%. There were also several frosty mornings from September through to November. Late spring to early summer was hot and dry. Although bunch numbers were generally good, the conditions meant that bunch weights were well down and therefore yields across the board were low. January and early February were characterised by mild conditions and some decent rain was highly beneficial for freshening vine canopies 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 they could be picked at the optimal time for flavour and style.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.0
pH	Acidity
3.40	6.5

### VINIFICATION DETAILS

Grapes were harvested in the cool early morning. Free run juice was pressed directly to 75% French oak barriques and 25% stainless steel, keeping high natural solids to build mouthfeel and complexity. Fermentation was carried out using predominantly 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 undergo a partial, natural malolactic fermentation. During this time, all vessels were gently stirred weekly to suspend the lees, giving the wine added texture and flavour. All barrels and tanks spent 4-6 months on their yeast lees prior to blending. The 2020 Two in the Bush Chardonnay consists of 15% new oak from premium, tight grained French coopers, as well as seasoned 1-8 year old oak.

### ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Screw top



Region

Adelaide Hills



Vegan

Yes