

TWO IN THE BUSH CHARDONNAY, BIRD IN HAND

Vintage

2017



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

Pale straw colour. Classic regional characteristics of grapefruit and white peach, with subtle cashew and nougat characters from time in barrel on yeast lees. Intensely flavoured and delicately textured with nice mid-palate weight framed by a slight chalkiness and mineral acidity.

VINTAGE CONDITIONS

One of the wettest winters on record in the Adelaide Hills led to a much later start to the growing season than recent vintages. Mild temperatures in spring meant later flowering but with a good fruit set. High rainfall right up until veraison kept the viticultural team on their toes but the vines held up well. With few heatwaves across the summer, the fruit ripened slowly and developed outstanding flavours across all varieties.

VINIFICATION DETAILS

Grapes were hand picked in the cool early morning before being transported to the winery and gently whole-bunch pressed immediately. Free run juice was pressed directly to French oak barriques, with high solids. Fermentation was 100% wild, with each barrel an individual ferment taking between 7-21 days to go dry. Following primary fermentation, barrels were left to complete a natural malolactic fermentation. During this time, barrels were stirred regularly to suspend the lees, giving the wine added texture and flavour. Barrels spent nine months on their yeast lees. Every Chardonnay barrel was then tasted and graded by the winemaking team.

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.29

Acidity

5.4

AWARDS

Halliday Australian Wine Companion: 90 pts

ATTRIBUTES



Origin

Australia



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Kym Milne MW



Fining Agent

Isinglass



Closure

Screw top



Region

Adelaide Hills



Vegan

No