SECKFORD AGENCIES

BIRD IN HAND

TWO IN THE BUSH CHARDONNAY, BIRD IN HAND

Vintage 2019

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	2.2
pH	**Acidity**
3.15	6.1

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 fruit weight and texture; a line of flinty, mineral acidity drives the finish keeping the wine fresh and adding length.

VINTAGE CONDITIONS

A challenging growing season started with May to September's total rainfall being 33% below average, resulting in low subsoil moisture levels. Low lying areas were affected by several frosty mornings in late September and early October. Generally mild spring conditions resulted in a later and longer flowering period, which was interrupted by a severe spring storm in late November. Heavy rain, strong winds and patches of hail caused damage to shoots and bunches, resulting in poor flowering for most varieties across the region. Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average. However, a very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through véraison and began to ripen rapidly. Careful irrigation management and harvest scheduling ensured that grapes were still harvested at the optimal time for flavour and style. Cooler and dry conditions from mid-March into April provided ideal conditions for ripening of red varieties.

VINIFICATION DETAILS

Grapes were harvested in the cool early morning between 2nd and 4th March. Free run juice was pressed directly to 50% stainless steel tanks and 50% French oak barriques, keeping high solids. Fermentation was 100% wild, 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 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 6-7 months on their yeast lees prior to blending. The 2019 Two in the Bush Chardonnay consists of 10% new oak from premium, tight-grained French coopers, as well as seasoned oak 1-8 years old.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Chardonnay	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Kym Milne MW	Isinglass	Screw top	Adelaide Hills	No