

## TWO IN THE BUSH SHIRAZ, BIRD IN HAND

**Vintage**
**2020**


### TECHNICAL ANALYSIS

**Alcohol**

14.5

**pH**

3.62

**Acidity**

7.2

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

Deep red in colour with bright purple hues, this wine exhibits lifted and intense aromatics, with ripe and spicy dark fruit characters of blackberry and black plum mixed with a touch of pepper and vanilla bean. A medium bodied and elegant wine with plenty of mid-palate weight and flesh, supple tannins and balanced acidity driving a long finish.





### VINTAGE CONDITIONS

The 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Springtime 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. This meant that yields across the board were low. January and early February were characterised by mild conditions and some decent rain events were 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.

### VINIFICATION DETAILS

Fruit was destemmed upon arrival to the winery, ensuring a large percentage of whole berries, then processed directly into small open fermenters ranging between 3-15 tonne. Fermentation takes place with a mix of wild and carefully selected yeast strains. Gentle cap management techniques were used including hand plunging, pump overs and delestage. Parcels spent between 7-12 days on skins before being gently pressed and transferred to French oak barrels ranging in size from 225L to 500L. All vineyard parcels are kept separate from harvesting through to final blending, with the wine characters distinctly different from each vineyard. The 2020 Two in the Bush Shiraz spent approximately 16 months in French oak. During this time, the wine was racked once to assist in natural clarification. Samples are taken from individual Shiraz barrels and assessed by the winemaking team, looking for the right mix of colour, fruit character, complexity, and tannin structure for this label. The 2020 Two in the Bush Shiraz is comprised of 20% new French oak with the remainder in seasoned barrels.

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Dylan Lee	Egg white	Screw top	Adelaide Hills	No