

TWO IN THE BUSH SHIRAZ, 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

Medium red with bright purple hues, aromas are lifted and perfumed, with florals and spicy red fruit characters combined with red liquorice and a touch of vanilla. A medium-bodied, elegant and structured wine with supple, gravelly tannins and balanced acidity driving a long finish.

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 good fruit set nevertheless. High rainfall right up until veraison kept the Bird in Hand 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

Fruit was destemmed directly into small open fermenter, ensuring a large percentage of whole berries. Fermented with a mix of wild and specially selected yeast strains. a variety of cap management techniques were used including gentle plunging, pump overs and délestage. Parcels spent between 7-12 days on skins before being gently pressed and transferred to new (20%) and seasoned French oak barriques and hogsheads for approximately 16 months.

All vineyard parcels were kept separate from harvesting through to final blending, with the wine characters distinctly different from each vineyard. Samples were taken from individual Shiraz barrels and assessed by the winemaking team for selection based on colour, fruit character, complexity, and tannin quality.

TECHNICAL ANALYSIS

Alcohol

14.0

рН	Acidity
3.75	5.8

AWARDS

Halliday Australian Wine Companion: 91 pts

ATTRIBUTES

