SECKFORD AGENCIES

BIRD IN HAND

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SAUVIGNON BLANC, BIRD IN HAND

Vintage 2024



All fruit is sourced from areas ideally suited with a cooler climate for producing premium quality Sauvignon Blanc.

TASTING NOTE

2024 Sauvignon Blanc shows lifted, fresh and punchy aromas, of lemongrass, candied citrus, nectarines and white flowers. The concentrated palate mirrors the nose, with a chalky mineral texture and refreshing acidity to finish.

VINTAGE CONDITIONS

2024 vintage was characterised by a wet winter, mild to warm spring, accelerating budburst and a warm, dry summer that promoted rapid shoot growth. Gentle canopy management and mild rainfall leading up to harvest, ensured even ripening and good acid retention.

VINIFICATION DETAILS

The fruit was gently crushed, destemmed and immediately chilled before being pressed to tank where only the purest free run juice underwent a cool fermentation over approximately 10- 12 days. All vineyard parcels were kept separate until blending to allow the winemakers the best possible options for the final wine. Individual batches were chosen based on flavour, complexity, and cohesiveness within the blend to produce a fresh and vibrant wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	1.9
pH	**Acidity**
3.10	6.9

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Sarah Burvill	Vegan friendly	Screw top	Adelaide Hills	Yes