SECKFORD AGENCIES

BIRD IN HAND

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SAUVIGNON BLANC, BIRD IN HAND

Vintage 2023



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

TASTING NOTE

Bird in Hand Sauvignon Blanc shows lifted, fresh and punchy aromas of passionfruit, guava, grapefruit and faint snow pea. Fresh and delicate, with a textured mid-palate that finishes dry, with lively citrus acidity and light chalkiness.

VINTAGE CONDITIONS

2023 continued a recent run of vintages under the influence of a La Nina weather pattern. The vintage was characterised by excellent winter rainfall, cool springtime conditions and a favourable mild summer. The remainder of the ripening period through Autumn was cool, which gave the ability to spread out the Pinot Noir harvest to pick each parcel at its absolute optimum flavour ripeness. A 23-day harvest window represented the longest in the past decade and overall flavours were pure with superb 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.0	1.3
pH	**Acidity**
3.08	6.6

ATTRIBUTES

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

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