SECKFORD AGENCIES

BIRD IN HAND

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SAUVIGNON BLANC, BIRD IN HAND

Vintage 2021



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

TASTING NOTE

Light and pale with a hint of green, aromas are lifted, fresh and punchy, with notes of passionfruit, fresh pineapple and green apple. Full of flavour, with a slightly textured mid-palate that finishes dry, with subtle citrus acidity.

VINTAGE CONDITIONS

The 2021 growing season saw a return to weather conditions that were more in line with the long-term average in regard to temperature and rainfall. It started on the back of good winter rainfall and ideal springtime conditions, with rainfall evenly spaced, temperatures mild and no major incidences of frost or heat spikes. This ensured bunch numbers were solid and fruit set was, for the most part, very good and even across the board. Summer temperatures were mild when compared to recent times. There was very little stress placed on vines, indeed, some decent rain events through January and February were highly beneficial for freshening vines 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 picking could be carried out at the optimal time.

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 14 days. A short maturation on lees was followed by an early bottling to enhance freshness.

TECHNICAL ANALYSIS

Alcohol
12.0

pH	Acidity
3.12	6.8

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Screw top	Adelaide Hills	Yes