

SAUVIGNON BLANC, BIRD IN HAND

Vintage

2019

TECHNICAL ANALYSIS

Alcohol

12.5

pH

3.13

Acidity

6.5

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, green apple and grapefruit. Full of flavour, with a slightly textured mid-palate that finishes dry, with subtle citrus acidity.

VINTAGE CONDITIONS

A challenging growing season started with May to September's total rainfall being 33% below average, resulting in low subsoil moisture levels. Low lying areas were affected by several frosty mornings in late September and early October. Generally mild spring conditions resulted in a later and longer flowering period, which was interrupted by a severe spring storm in late November. Heavy rain, strong winds and patches of hail caused damage to shoots and bunches, resulting in poor flowering for most varieties across the region. Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average. However, a very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through véraison and began to ripen rapidly. Careful irrigation management and harvest scheduling ensured that grapes were still harvested at the optimal time for flavour and style. Cooler and dry conditions from mid-March into April provided ideal conditions for ripening of red varieties.

VINIFICATION DETAILS

Fruit was gently crushed and destemmed and immediately chilled to ensure it was cold before being pressed to tank where only the purest free run juice underwent cold settling for 2-7 days. Clean, pristine juice was racked off solids to a stainless-steel tank where fermentation occurred at low temperatures (12-14°C) for approximately 14 days. Specially selected yeast strains were used to enhance varietal characters. A short maturation (6-8 weeks) on light lees was followed by an early bottling to enhance freshness.

ATTRIBUTES



Origin

Australia



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Kym Milne MW



Fining Agent

Isinglass



Closure

Screw top



Region

Adelaide Hills



Vegan

No