SECKFORD AGENCIES

BIRD IN HAND

SAUVIGNON BLANC, BIRD IN HAND

Vintage 2020

TECHNICAL ANALYSIS

Alcohol
12.0

pH	Acidity
3.20	6.8

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 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Spring was characterised by dryer than average conditions, with rainfall down 35%. There were also several frosty mornings from September through to November. Late Spring to early Summer was hot and dry. Although bunch numbers were generally good, the conditions meant that bunch weights were well down and therefore yields across the board were low. January and early February were characterised by mild conditions and some decent rain was highly beneficial for freshening vine canopies 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 they could be picked at the optimal time for flavour and style.

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.

AWARDS

IWSC: Silver
Drinks Business Masters: Silver

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Screw top	Adelaide Hills	Yes