SECKFORD AGENCIES

BIRD IN HAND

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SYRAH, BIRD IN HAND

Vintage 2021



Bird in Hand winemakers Dylan Lee and Kym Milne MW won the coveted trophy of 'Red Winemaker of the Year' at the International Wine Challenge 2019 for the 2017 vintage, also awarded 'Best Australian Red'.

TASTING NOTE

The 2021 Syrah wine has intense ruby and purple hues, lifted aromatics including blackberry, blueberry with an intriguing floral spice component. The palate is medium bodied, with supple fruit weight. Fine and focused tannins gives the wine tremendous structure and length.

VINTAGE CONDITIONS

An exceptional vintage in the Adelaide Hills, 2021 was characterised by good winter rainfall, ideal spring time conditions, mild summer and favourable autumn enabling even ripening and retention of natural acidity. Cool climate Shiraz parcels were selected predominantly from the Bird in Hand Estate in Woodside.

VINIFICATION DETAILS

Minimal intervention winemaking at the heart of this Syrah, with quality the absolute focus, bunches were handpicked and gently destemmed at harvest. Each parcel was fermented separately with a significant component of whole bunches included in each fermenter. All batches were wild fermented, which occurs in small open top fermenters, spending 10 days on skins. The wine was barrel fermented for 16 months in large format tight grained French oak barrels (25% new oak)

TECHNICAL ANALYSIS

Alcohol
14.0

pH	Acidity
3.64	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

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