SECKFORD AGENCIES

BIRD IN HAND

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SYRAH, BIRD IN HAND

Vintage 2020



TECHNICAL ANALYSIS

Alcohol
13.5

pH	Acidity
3.66	6.1

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 2020 Syrah has vivid purple hues, intensely lifted aromatics including blackberry, blueberry and a hint of raspberry complemented by a touch of black pepper and intriguing herbal and spice component from the whole bunch. The medium bodied palate follows through with juicy fruit weight and supple tannins.

VINTAGE CONDITIONS

The 2020 growing season started on the back of average winter rainfall in the Adelaide Hills. Springtime 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. This meant that yields across the board were low. January and early February were characterised by mild conditions and some decent rain events were 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

Bunches were handpicked and gently destemmed in the field to ensure the berries arrived at the winery with as little maceration as possible. Each parcel was fermented separately with a significant component of whole bunches included in each fermenter. One parcel underwent a 7-day Carbonic Maceration which involved sealing up a fermenter of whole bunches and maintaining carbon dioxide in the headspace (no oxygen). This gives a wonderful, unique aromatic profile as a blending component. All batches were wild fermented, which occurs in small open top fermenters, spending 10 days on skins. To extract the vibrant colour, perfume and tannin structure, delestage by gravity (drain and return), hand plunging and gentle pumping over is carried out. Post primary fermentation, the wine underwent malolactic fermentation in barrel and spent 14 months ageing in new and used French barrels of varying sizes.

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Screw top	Adelaide Hills	Yes