SECKFORD AGENCIES

BIRD IN HAND

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SYRAH, BIRD IN HAND

Vintage 2019



TECHNICAL ANALYSIS

Alcohol
13.5

pH	Acidity
3.66	6.2

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

Vivid purple hues and intensely lifted aromatics including blackberry, blueberry and a hint of raspberry complement 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

A challenging growing season began with very low rainfall over winter followed by several frosts in September and October. Flowering was interrupted by a severe spring storm in November. Cooler than average weather throughout December slowed berry development, suggesting that the 2019 vintage would be later than average. A very hot and dry January and February reversed this trend, and when combined with low crop loads, grapes transitioned quickly through veraison and began to ripen rapidly. Cooler and dry conditions from mid-March into April provided ideal conditions for the subsequent ripening of red varieties.

VINIFICATION DETAILS

Hand-harvested, between 15-50% whole bunches were included in the bottom of the fermenter with the remainder destemmed and crushed on top. One batch was given a 7-day carbonic maceration which involved sealing a fermenter of whole bunches and maintaining carbon dioxide in the headspace (no oxygen). Bird in Hand find this gives a unique aromatic profile as a blending component. All batches were wild fermented in small open top fermenters, spending 10 days on skins. To extract the vibrant colour, perfume and tannin structure, the winemaking team used délestage by gravity, hand plunging and gentle pumping over. All parcels were kept separate from harvesting through to final blending, with the wine characters distinctly different from each vineyard and clone. The 2019 Syrah was matured for 16 months in tight-grained French oak, of which 25% were new. The oak selection includes large format barrels (500L, 400L and 300L) that helps give this style elegance and restraint. The final blending is done without the use of a pump, using a gentle and inert nitrogen system to protect the delicate characteristics of this style.

AWARDS

DWWA & IWC: Silver

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Screw top	Adelaide Hills	Yes