SECKFORD AGENCIES

BIRD IN HAND

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SYRAH, BIRD IN HAND

Vintage 2018



TECHNICAL ANALYSIS

Alcohol
14.0

pH	Acidity
3.71	5.8

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

Deep purple with a bright, vibrant hue. Aromas are lifted and perfumed, with characteristic blackberry and blueberry fruit complemented by a touch of black pepper and intriguing herbal and spice component from the whole bunch. A medium-bodied, elegant and structured wine with fine-grained, supple tannins, balanced with generous fruit weight and flavour intensity to drive a long finish.

VINTAGE CONDITIONS

A dry start to winter was followed by heavy rains during July and August that resulted in good soil moisture at the start of the growing season. Spring temperatures were 2.8˚C above average, resulting in solid canopy growth and generally high fruit set at flowering. Three heatwaves in late January and early February required careful irrigation management to maintain healthy leaves and bunches. Both maximum and minimum temperatures for the ripening period of January through to March were well above long-term average, and rainfall was 50% below average for the same period, resulting in some compression of harvest at its peak. April was the warmest since 2005, and the second warmest in the last 50 years, providing a clean finish to the season with all reds reaching their ideal maturity.

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 2018 Syrah was matured for 14 months in tight-grained French oak, 25% new. The oak selection included large format barrels (500L, 400L and 300L) that give the style elegance and restraint. The final blending was done without the use of a pump, using a gentle and inert nitrogen system to protect the delicate characteristics of the wine.

AWARDS

Global Shiraz/Syrah Masters: Gold
DWWA: Silver
IWSC: Silver

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Kym Milne MW and Dylan Lee	Egg white	Screw top	Adelaide Hills	No