

SYRAH, BIRD IN HAND

Vintage

2017



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

Medium red with bright purple hues, aromas are lifted and perfumed with sweet florals, blackberry and a hint of pepper complemented by a touch of intriguing charry smoke and stem from the whole bunch component. A medium-bodied, elegant and structured wine with soft, gentle tannins balanced with enough fruit weight to drive a long finish.

VINTAGE CONDITIONS

One of the wettest winters on record in the Adelaide Hills led to a much later start to the growing season than recent vintages. Mild temperatures in spring meant later flowering but fortunately fruit set was good. High rainfall right up until veraison kept the viticultural team on their toes but the vines held up well. With few heatwaves across the summer, the fruit ripened slowly and developed outstanding flavours across all varieties.

TECHNICAL ANALYSIS

Alcohol

14.0

pH

3.74

Acidity

5.9

VINIFICATION DETAILS

Hand-harvested, between 15-50% whole bunches were included in the bottom of the fermenter with the remainder whole berry. A mix of indigenous and cultured yeasts were used for fermentation, which occurred in small open top fermenters. 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 2017 Syrah was matured for 12 months in French oak, 25% new. The oak selection included large format 400L barrels 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

IWC: Gold and Trophy 'Best Australian Red Wine'
Halliday Australian Wine Companion: 94 pts
Huon Hooke: 93 pts

ATTRIBUTES



Origin

Australia



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Kym Milne MW and
Dylan Lee



Fining Agent



Closure

Screw top



Region

Adelaide Hills



Vegan

No