



**BIRD
IN
HAND**

Technical Tasting Note

Date: 28/04/20

Name: Dylan Lee

Vintage: 2020

Brand: Bird in Hand

Varietal: Rose

Release: April 2020

VINTAGE

Comments:

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 through September 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 vines 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.

VITICULTURE

Location of Vineyards: The grapes for the 2020 Bird in Hand Rose came from premium vineyards growing varieties that are ideal for Rose. Predominantly Pinot Noir, we also used Dolcetto, Merlot and Pinot Gris.

Viticulture: Vineyards sourced from were pruned by a mix of cane and spur pruning, with shoots vertically positioned.

Grapes were harvested between the 4th of February and the 23rd of March.

WINEMAKING

Fruit Processing Harvested in the coolest part of the evening. Fruit was destemmed and then held cold in a sealed press for between 2 - 4 hours to extract colour and flavour from the skins. Free run portion only used. Cold settled and then racked taking clear juice.

Fermentation:	Fermentation was carried out in stainless steel at low temperatures (12-16°C) taking between 12-16 days. Very carefully selected yeast strains were used each expressing different flavors, aromas and mouthfeel. Fermentation was stopped leaving a small amount of natural grape sugar to balance acidity.
Blending:	All vineyard parcels are vinified separately. The winemaking team taste each individual parcel to come up with the final Rose blend. Wine was blended early with minimal lees contact time to maintain freshness then fined, stabilised, filtered and bottled young and fresh.
TASTING NOTES	
Colour	Vibrant, pale pink
Aroma/Flavour:	Lifted and fresh wild strawberry, raspberry, red apple and a floral character.
Palate:	Lively and juicy weight on the mid-palate with refreshing and slightly chalky acidity on the finish
TECHNICAL DATA	
Alc	12%
pH	3.30
TA	6g/L
RS	4g/L
DIETARY INFO	
Vegan	Yes
Vegetarian	Yes
FINING AGENTS USED	
	Pea Protein
ALLERGENS	
	Sulphites