



**BIRD
IN
HAND**



The Bird in Hand signature range is a limited release of premium quality wines created from the best parcels of fruit from every vintage. These wines present the character to age impeccably whilst delivering qualities that can be enjoyed today.

Bird *in* Hand Chardonnay 2019

ADELAIDE HILLS

Chardonnay grapes were hand picked in the cool early morning from two sites including the Bird in Hand Estate at Woodside and a cool, premium pocket at Mt Torrens.

Grapes were whole bunch pressed and free run juice pressed directly to French oak barriques (20% new). Fruit underwent wild fermentation, followed by natural malo-lactic fermentation, with weekly stirring to give the wine added texture and flavour.

Pale straw in colour, on the nose the wine evokes intense white peach, apricot and grapefruit combined with subtle hints of hazelnut and nougat resulting from the wine spending an extended time on yeast lees.

On the palate, the Chardonnay has the perfect balance of complex and delicate flavours framed by a line of acidity, slight chalkiness and restrained oak influence.

It is the perfect partner to grilled Hervey Bay scallops or a robust seafood chowder, new season lamb loin with summer vegetables or Kangaroo Island marron.

Technical Data

Alc: 13.0

pH: 3.13

TA: 5.86

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