



**BIRD
IN
HAND**



The Nest Egg range is created only in outstanding vintages and represents the very best Bird in Hand has to offer. Careful ageing in the finest French oak develops an impeccable depth and complexity. Each bottle from the Nest Egg range is individually numbered and beautifully presented for your enjoyment.

Nest Egg Chardonnay 2018

ADELAIDE HILLS

Grapes were handpicked in the early morning from our Estate vineyard at Woodside and a premium site in Mount Torrens; both cool pockets that sits at around 500m elevation.

Using Bernard clones 76, 95 and 96 from Dijon, Burgundy, the fruit was whole bunch pressed directly to French oak barriques (40% new), the fruit underwent a wild ferment, before being stirred twice-weekly to develop texture and promote partial malolactic fermentation.

Each barrel is assessed individually to determine suitability and only the most exceptional are selected for the Nest Egg label.

On the nose, the wine displays complex and intense characteristics of white peach and grapefruit, with subtle notes of apricot, cashew and flint.

On the palate, the wine's intense flavour is complemented by a delicate mouthfeel, textural oak, balanced by a natural acidity.

Technical Data Alc: 13% pH: 3.11 TA: 6.36

W: birdinhand.com.au

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