



**BIRD  
IN  
HAND**



*Turn every day moments into memorable occasions with the Two in the Bush range. Reflecting the Bird in Hand ideals of winemaking quality and character, this range offers superb value, an incredible choice for simple meals and casual drinking.*

## *Two in the Bush* Cabernet Merlot 2018

ADELAIDE HILLS

The Cabernet Sauvignon and Merlot parcels for this cool climate blend were selected from pockets at Kersbrook and Macclesfield respectively. 2018 vintage maximum and minimum temperatures for the ripening period of January through to March were well above the long-term average, and rainfall was 50% below average for the same period which provided seasonal conditions for all reds to reach their ideal maturity.

Harvested in the cool early morning, the fruit was destemmed and transferred directly into small open top fermenters. During fermentation parcels spent between 7-10 days on skins to maximise colour and flavour before being matured in French oak barrels for 18 months. Individual parcels of Cabernet Sauvignon and Merlot are kept separate throughout the fermentation process and blended after barrel maturation by the winemaking team who look for fruit intensity, colour and tannin profile to create the most balanced blend.

Deep ruby red in colour with bright purple hues, this wine exhibits lifted and intense aromatics of violet, blackberry and plum with a slight hint of peppermint.

A full bodied, densely structured wine with elegant tannins, whilst this wine is ready to drink now it will also benefit from medium term cellaring. This wine will be a delicious companion to braised rosemary lamb shanks with polenta or equally at home with a comforting bowl of spaghetti bolognese.

### Technical Data

Alc: 14.5%

pH: 3.56

TA: 6.16

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