

Sauvignon Blanc, Bird in Hand

Adelaide Hills, Australia



Product code	HD02ZZWC
Grapes	Sauvignon Blanc
Country	Australia
ABV%	12
Case Size	6
Closure Style	Screw Cap
Producer	
Vintage	2024



Vegan



Vegetarian



Producer

Built on the pursuit of enjoyment in all parts of life. Bird in Hand works on the philosophy that extends beyond winemaking to entertainment and adventure. But importantly the wines are focussed on cool climate expressions. They are made from grapes in the bottom of Australia, influenced by the Gulf of St Vincent and the cloudiness of the Mount Lofty Ranges, creating that precious diurnal temperature shift. This paired with the respect for the relationship with the soil means that the wines from Bird in Hand are restrained and elegant, the Chardonnays have layers of complexity, hints of terroir and a definite Burgundian essence. Sustainability is not just an aim. At Bird in hand they actively work on staying in tune with nature.

Tasting Notes

Shows lifted, fresh and punchy flavours and aromas, underpinned with classic varietal notes of passionfruit, fresh green apple, grapefruit and faint snow pea. Fresh and delicate, with a textured mid-palate that finishes dry, with lively citrus acidity and light chalkiness. Slightly textured on the mid-palate, it has a dry finish, with subtle citrus acidity.

Viticulture

Predominantly fruit was sourced from within the high altitude cool pockets of the central Onkaparinga Valley, including Lenswood, Balhannah, Oakbank, Woodside and Charleston to produce a classic Adelaide Hills sauvignon blanc.

Winemaking

The fruit was gently crushed, destemmed and immediately chilled before being pressed to tank where only the purest free run juice underwent a cool fermentation over approximately 14 days. A short maturation on lees was

followed by an early bottling to enhance freshness.