

Riesling, Bird in Hand

Adelaide Hills, Australia



Product code	HD04ZZWC
Grapes	Riesling
Country	Australia
ABV%	12
Case Size	6
Closure Style	Screw Cap
Producer	
Vintage	2021



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

A wine of freshness, elegance and vitality. The resulting wine has a lifted fragrance of kaffir lime, fresh herbs, jasmine and green apple. On the palate is a marriage of delicacy and power, with a lengthening mineral and acid structure.

Viticulture

The Bird in Hand Riesling marks our foray into one of Australia's most coveted cool climate regions for super premium wines – Tasmania. Our 2022 Riesling is a blend of three carefully chosen parcels from Tasmania's Tamar Valley & Coal River valley and South Australia's world-renowned Clare Valley. All parcels are kept separate from picking to blending and are meticulously handled in the winery; handpicked then refrigerated overnight prior to hand sorting. The fruit was then delicately whole bunch pressed, which is the gentlest way to extract the juice from the berries.

Winemaking



A long, cool fermentation is key in Riesling production. Temperatures are maintained at 14-16 degrees, with the fermentation lasting 13 days. The wine was then left on light lees for 6 weeks and with light fining prior to bottling. The final blend consists of 65% Clare Valley and 35% Tasmania. The combination of these parcels has created a wine of freshness, elegance and vitality. The resulting wine has a lifted fragrance of kaffir lime, fresh herbs, jasmine and green apple. On the palate is a marriage of delicacy and power, with a lengthening mineral and acid structure. Steely minerality from the Clare Valley components and a racy delicateness from the Tasmanian profile with intense citrus flavours, minerality and slight chalkiness acidity and long length of flavour has produced a wine with all the hallmarks to age gracefully over the next 10+ years.