

Syrah, Bird in Hand

Adelaide Hills, Australia



Product code	HD06ZZRC
Grapes	Shiraz
Country	AUSTRALIA
ABV%	14
Case Size	6
Closure Style	Screw Cap
Producer	Bird in Hand
Vintage	2022



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

"Aromatics are lifted and perfumed, with blackberry and blueberry fruit complemented by a touch of black pepper, violet florals, and intriguing herbal and spice component from the whole bunch. Medium bodied, with supple fruit weight and wonderful depth to the flavour. The tannins are fine and focussed, and together with the acidity, they give the wine tremendous structure and length. A wine with all the qualities to develop beautifully in bottle over the next 10 years."

Winemaking

"Whole bunches were included in the bottom of each fermenter at between 15-50%, with the remainder destemmed and crushed on top. One batch was given a 7-day Carbonic Maceration (Cab Mac) which involved sealing up a fermenter of whole bunches and maintaining carbon dioxide in the headspace (no oxygen). We find this gives a wonderful, unique aromatic profile as a blending component. All batches were wild fermented, which occurs in small open top fermenters, spending 10 days on skins. To extract the vibrant colour,

perfume and tannin structure, we use delestage by gravity (drain and return), hand plunging and gentle pumping over. Following fermentation, each batch was gently pressed to barrel for Malolactic Fermentation after which time some batches were left on light lees and some were racked and returned. The 2021 Syrah was matured for 16 months in tight grained French oak, of which 25% was new. The oak selection included a significant portion of large format barrels (500L, 400L and 300L) that helps give this style elegance and restraint."