

## Nest Egg Chardonnay, Bird in Hand

Adelaide Hills, Australia



<b>Product code</b>	HD08ZZWC
<b>Grapes</b>	Chardonnay
<b>Country</b>	AUSTRALIA
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Bird in Hand
<b>Vintage</b>	2017



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

Primary aromas of nectarine, yellow peach and citrus blossom are accentuated by hazelnut, vanilla bean and subtle struck match reduction. A very concentrated, complex and compelling release. Focused and elegant with powerful stone fruit, pink grapefruit and honey suckle. The palate is richly textured, creamy with lively acidity giving persistence and freshness.

### Winemaking

"Bernard clones 76, 95 and 96 from Dijon, Burgundy. The utmost attention and gentle handling. 100% hand-picked in the cool early morning. Transported to the winery and refrigerated overnight. Hand sorted, then whole-bunch pressed. Free run juice only taken, pressed directly to French Oak barrels (barriques, Bottes and puncheons), with high levels of natural solids. Fermentation was 100% wild, with each barrel an individual ferment. Most barrels finished fermentation within 6-7 days, although some took up to 4 weeks. Following primary fermentation, barrels were left to complete a natural malo-lactic fermentation. During this

time, barrels were stirred weekly to suspend the lees, giving the wine added texture and flavor."