

Nest Egg Shiraz, Bird in Hand

Adelaide Hills, Australia



Product code	HD10ZZRC
Grapes	Shiraz
Country	AUSTRALIA
ABV%	14.5
Case Size	6
Closure Style	Screw Cap
Producer	Bird in Hand
Vintage	2018



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

Classic cool climate shiraz, with layers of brambly dark fruits intertwined with kitchen spices of vanilla, clove, anise and pepper. A concentrated and powerful example of Adelaide Hills Shiraz that is superbly focussed with long, classy tannins.

Winemaking

"All vineyard parcels are kept separate from picking to final blending. The parcel from Woodside was carefully selected to undergo whole bunch fermentation. 20% of the fruit was handpicked and tipped directly into the bottom of a small open fermenter. The remaining 80% was destemmed on top with a mix of crushed and whole berries. The other two parcels were gently destemmed, keeping a large percentage of whole berry, into open fermenters. The Macclesfield parcel was left to ferment with wild, native yeasts. The other two parcels were inoculated with specialised Shiraz strains to enhance the natural varietal characters. All fermenters were gently macerated each day during the 8-12 day of fermentation using a mix of plunging, gravity delestage and

pump overs. Following ferment, fruit was air bag pressed to the finest French oak barrels for maturation. Once in barrels, the wine is only moved or transferred if required. The batches are checked monthly and topped to keep full and retain freshness. The 2016 Nest Egg Shiraz is comprised of 50% new French oak 225L barriques. Great care is used when selecting oak for wine of this quality and concentration. Only the finest grained oak is used to enhance the wine, giving weight, drive, mouthfeel and complexity."

Awards

Gold - 2018 Mundus Vini Grand International
Gold 2018 San Francisco International Wine Show
Gold - 2021 Decanter World Wine Awards