



**BIRD
IN
HAND**

The Bird in Hand signature range is a limited release of premium quality wines created from the best parcels of fruit from every vintage. These wines present the character to age impeccably whilst delivering qualities that can be enjoyed today.



Bird in Hand Pinot Gris 2022

ADELAIDE HILLS

The Pinot Gris grape was named by the French after the grape bunches similar appearance to pine cones, and the dusky 'greyish' sheen the grapes take on when ripe.

Fruit for the Bird in Hand Pinot Gris was sourced from premium cool climate sites at Macclesfield and Cudlee Creek. After being gently pressed the free run juice was sent to stainless steel tank for inoculated fermentation and seasoned French oak barriques where it underwent wild fermentation. The use of a combination of fermentation vessels, percentage of solids and differing yeast strains gave the winemakers several blending components to create a delicately textured, complex wine.

This vibrant white wine has aromas of pear, white nectarine and lychee, with a delicate floral, musky lift; pale in colour with a hint of a green hue. On the palate, these flavours express themselves with generous fruit weight and textural, creamy mouthfeel balanced with a crisp, acid finish.

Our Pinot Gris is a superb partner to seafood dishes or those with light spice, such as aromatic Thai food.

Technical Data

Vegan friendly

Alc: 13%

pH: 3.06

TA: 7.02g/L

RS 3.5g/L

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