



**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 Sauvignon Blanc 2022

ADELAIDE HILLS



Predominantly fruit was sourced from within the high-altitude cool pockets of the Adelaide Hills.

The fruit was gently crushed, destemmed and immediately chilled before being pressed to tank where only the purest free run juice underwent a cool fermentation over approximately 14 days. A short maturation on lees was followed by an early bottling to enhance freshness.

Our Sauvignon Blanc shows lifted, fresh and punchy flavours and aromas, underpinned with classic varietal notes of passionfruit, guava, grapefruit and faint snow pea. Fresh and delicate, with a textured mid-palate that finishes dry, with lively citrus acidity and light chalkiness. Slightly textured on the mid-palate, it has a dry finish, with subtle citrus acidity.

Best enjoyed young as an aperitif or paired with seafood such as oily grilled fish, chargrilled squid and fresh prawns.

Technical Data

Alc: 12.5%

pH: 3.10

TA: 7.49 g/l

Vegan friendly
Vegetarian friendly

W: birdinhand.com.au

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