

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 t



Bird in Hand Syrah 2021

ADELAIDE HILLS

An exceptional vintage in the Adelaide Hills, 2021 was characterised by good winter rainfall, ideal spring time conditions, mild summer and favourable autumn enabling even ripening and retention of natural acidity. Cool climate Shiraz parcels were selected predominantly from the Bird in Hand Estate in Woodside. Sustainability underpins the management of our Estate Vineyard, with all inputs from organic origins, and vines nurtured to encourage their fullest expression.

Minimal intervention winemaking at the heart of this Syrah, with quality the absolute focus, bunches were handpicked and gently destemmed at harvest. Each parcel was fermented separately with a significant component of whole bunches included in each fermenter. All batches were wild fermented, which occurs in small open top fermenters, spending 10 days on skins.

The wine was barrel fermented for 16 months in large format tight grained French oak barrels (25% new oak)

The resulting wine has intense ruby and purple hues, lifted aromatics including blackberry, blueberry with an intriguing floral spice component. The palate is medium bodied, with supple fruit weight. Fine and focused tannins gives the wine tremendous structure and length.

Technical Data Alc: 14% pH: 3.64 TA: 5.82 Vegetarian Vegan

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