

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 Cabernet Sauvignon 2020

ADELAIDE HILLS

This single vineyard wine was carefully selected from a low yielding block in Macclesfield on the south-eastern fringe of the Adelaide Hills. This vineyard has a strong maritime influence and is set on a 45-degree gradient, with its highest point at 400m above sea level.

The 2020 growing season started on the back of average winter rainfall and dryer than average spring in the Adelaide Hills. Summer was mild with some decent rain events beneficial for freshening vine canopies and filling out bunches. The remainder of the ripening period through Autumn was favourable, with night-time temperatures remaining cool, daytime temperatures mild. This enabled a long, slow and even ripening, helped grapes retain good natural acidity and ensured they could be picked at the optimal time for flavour and style.

All parcels of fruit are kept separate from harvest to final blending, The resultant wine is made up of 12 barrels with 45% new French oak barriques. The wine spent 18 months in coopers specifically selected for premium Cabernet.

This intensely complex Cabernet displays perfumed aromas of violet, blackcurrant and dried tobacco with subtle spiced coffee. On the palate, cranberry and fleshy blackberry with sweet fennel spice complemented by nuanced and well-integrated oak characters. Full bodied and tightly structured in its youth, the mid-palate has generous weight and depth, all framed by supple tannins.

The wine will cellar for several years and is a great match for braised beef with roasted shallots or osso bucco with truffled polenta.

Technical Data Alc: 13.8%

> pH: 3.5 TA: 6.11g/L Vegan

Vegetarian

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