



**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.

2025 Bird in Hand Sparkling Pinot Noir



A combination of early ripening, balanced acidity, and clean, concentrated flavours has positioned 2025 as a highly promising vintage for our Pinot Noir Sparkling. Pinot Noir fruit set was generally quite good, with good bunch numbers and weights setting up yields that were in line with long term averages at around 10t/Ha.

Predominantly from Pinot Noir, grapes from premium cool sites across South Australia were harvested during the cool of night to retain freshness and flavour.

Crushed and destemmed straight to press with minimal time on skins ensured the extraction of only the lightest of colour. Fermentation was performed in stainless steel in cool temperatures, followed by 4-6 weeks on light lees to enhance the texture. Individual batches from each vineyard were kept separate right up until blending, this enabled the winemakers to select the best blend based on flavour, complexity, and cohesiveness.

The result is a pale pink, delicate sparkling wine, with bright fleshy red berry notes and floral aromas of wild rose and citrus blossom. Its lively palate has a delicate bead, refreshing acidity and well-integrated dosage.

The perfect pre-dinner aperitif or celebratory drink.
Enjoy chilled and whilst young.

Alc 12%
pH 3.10
TA 6.49
RS 9.1

Vegan friendly
Vegetarian friendly

W: birdinhand.com.au

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