



**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.

2024 Bird in Hand Syrah

ADELAIDE HILLS



The 2024 vintage in the Adelaide Hills was characterised by a wet winter, followed by a mild to warm spring that accelerated budburst by 2–3 weeks. Summer was warm and dry, promoting rapid shoot growth and necessitating canopy management to ensure optimal sunlight exposure. Disease pressure was low, and the mild conditions in the lead-up to harvest ensured excellent flavour development and acid retention.

A single-vineyard wine, parcels of Shiraz were selected from the Bird in Hand Estate in Woodside, planted with clones Tahbilk, 2626, 1654, and 1127 — specifically targeted to a cool-climate Syrah style. Sustainability underpins the management, with all inputs of organic origin and vines nurtured to encourage their fullest expression.

Minimal-intervention winemaking is at the heart of this Syrah, with quality the absolute focus. Bunches were hand-picked 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 in small open-top fermenters, spending 10 days on skins.

This Syrah was matured for 14 months in large-format, tight-grained French oak barrels (25% new oak) that impart elegance and restraint to the wine. All parcels were kept separate until final blending, which was carried out gently using nitrogen displacement to protect the delicate characters.

The resulting wine displays an intense ruby hue with purple edges and lifted aromatics of raspberry, violet, white pepper, and rosemary. The palate is medium-bodied, with supple fruit weight and savoury notes of toasted aniseed and smoked spice on the mid-palate. Fine, focused tannins give the wine tremendous structure and length, allowing it to develop beautifully in bottle for over 10 years.

Technical Data

Alc: 13.5%
pH: 3.55
TA: 6.23
Vegetarian
Vegan

W: birdinhand.com.au

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