



**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.

2026 Bird in Hand Sparkling Pinot Noir



The 2026 vintage across South Australia has been defined by a cooler, slower start, punctuated by bursts of intense heat. A late-summer rain event proved pivotal, refreshing canopies, easing vine stress, and allowing fruit to settle into balance. This shift slowed ripening to support flavour development and retention of natural acidity. For aromatic and delicate varieties such as Pinot Noir, the combination of slower ripening, refreshed canopies, and concentrated berries set the stage for wines with lifted aromatics, bright fruit expression, and balanced acidity, positioning 2026 as a promising year.

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 layered with hints of cherry skin, pink grapefruit 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 3.06
TA 6.7
RS 10.5

Vegan friendly
Vegetarian friendly

W: birdinhand.com.au

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