



**BIRD  
IN  
HAND**



*Turn every day moments into memorable occasions with the Two in the Bush range. Reflecting the Bird in Hand ideals of winemaking quality and character, this range offers superb value, an incredible choice for simple meals and casual drinking.*

## Two in the Bush Cabernet Merlot 2017

ADELAIDE HILLS

The fruit for this cool climate Cabernet Merlot was selected from pockets at Kersbrook and Kuitpo. One of the wettest Winters on record in the Adelaide Hills led to a much later start to the growing season than recent vintages. Mild temperatures in Spring meant later flowering but we had a good fruit set. High rainfall right up until veraison kept our viticultural team on their toes but the vines held up well. With few heatwaves across the Summer, the fruit ripened slowly and developed outstanding flavours.

Harvested in the cool early morning, the fruit was destemmed and transferred directly into small open top fermenters. During fermentation parcels spent between 7-10 days on skins to maximise colour and flavour before being matured in French oak barrels for 18 months. Individual parcels of Cabernet Sauvignon and Merlot are kept separate throughout the fermentation process and blended after barrel maturation by the winemaking team who look for fruit intensity, colour and tannin profile to create the most balanced blend.

Deep ruby red in colour with bright purple hues, this wine exhibits lifted and intense aromatics of violet, blackberry and plum with a slight hint of peppermint.

A full bodied, densely structured wine with elegant tannins, whilst this wine is ready to drink now it will also benefit from medium term cellaring. This wine will be a delicious companion to braised rosemary lamb shanks with polenta or equally at home with a comforting bowl of spaghetti bolognese.

### Technical Data

Alc: 14.5%

pH: 3.41

TA: 6.32

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