



**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 2019

ADELAIDE HILLS

Site selection for Adelaide Hills Cabernet is absolutely key. 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 2019 vintage growing season had its fair share of challenges - a dry winter meant low subsoil moisture levels, Spring frost and wind reduced yields and a cool start to Summer suggested vintage 2019 would be later than average. A warm, dry January and February reversed this trend, and combined with low crop loads, our fruit transitioned quickly through veraison and began to ripen rapidly. Careful irrigation management and harvest scheduling ensured that grapes were harvested at the optimal time for flavour and style.

The majority of the fruit spent between 7-10 days on skins during fermentation to maximise colour, flavour and tannin extraction with a select batch left on skins post fermentation for 28 days. The fruit was then transferred to French oak barriques for 18 months, 50% of which was new oak from coopers specifically selected for premium Cabernet.

The resultant wine is reflective of a warmer Adelaide Hills vintage. Intensely complex yet varietal Cabernet with blackcurrant, plum and wild cherry complemented by nuanced and well-integrated oak characters- cedar, mocha and spearmint. Full bodied and whilst tightly structured in its youth, the mid-palate has generous weight and depth, all framed by long, velvety 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: 13.5% pH: 3.57 TA: 6.12g/L

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