

## Bird in Hand Chardonnay, Adelaide Hills

£19.95

|                     |   |
|---------------------|---|
| <b>Vintage:</b>     | 2018  |
| <b>Bottle Size:</b> | 75cl  |
| <b>Alcohol %:</b>   | 13%   |
| <b>Country:</b>     | Australia   |
| <b>Description:</b> | A Chardonnay that perfectly balances richness with refinement. Classy winemaking, that shows just how good judiciously used oak can be. |
| <b>Cepages:</b>     | Chardonnay  |
| <b>Group:</b>       | Australia   |
| <b>Sub group:</b>   | South Australia   |
| <b>Colour:</b>      | White   |
| <b>Closure:</b>     | Screwcap  |
| <b>Producer:</b>    | Bird in Hand  |
| <b>Website:</b>     |   |

**Organic/Bio Status:**

**Food / cocktail match:** Serve this alongside Roast Chicken on a lazy Sunday afternoon. You can thank us later...

**Food / cocktail recipe:**

**Press** 'Perfectly balanced between gentle citrus and apricot flavours, restrained oak and an elegant, mouth-filling creamy texture. It's a great reminder of what great Australian chardonnay is all about.' Terry Kirby, The Independent

**Awards**

**Other Info:** Named after a local gold mine, the Bird in Hand estate covers 100 acres of mineral-rich, well-drained land in the Adelaide Hills.

The cooler climate in this region of South Australia is ideally suited to producing the kind of elegant wines from classic varieties that winemaker Andrew Nugent prefers. He grew up next door to Penfolds and trained in McLaren Vale before arriving here in 1997 to plant not



only vineyards but also olive groves for premium olives.