Cockfighter's Ghost

Cabernet Sauvignon

Vintage Conditions

A warm dry spring resulted in yet another early start to vine growth. Three rain events from late January to early February caused little damage, and the rainfall and cooler conditions which continued through into February resulted in excellent conditions for flavour development and acid retention. Fruit quality is very high.

Winemakers Notes

The Cabernet fruit was harvested in March 2016 and immediately transported to our winery in the Hunter Valley where it was crushed. Primary fermentation took place in 7 tonne stainless steel fermenters before being pressed off to tank where Malo lactic fermentation was allowed to finish. The wine was matured in French oak barriques for 10 months before being filtered and bottled.

Tasting Notes

Colour

Intense crimson red with purple hues.

Bouquet

Aromas of black currants and mulberries with hints of savoury oak and mint.

Palate

This wine displays intense flavours of rich mulberry and plums with hints of spice. Layers of fine tannins and tight acidity provide structure and length.

Vintage

2016

Region

Langhorne Creek

Cellaring

Drink now or cellar 5 years.

Tech Data

Alc.	15%
TA	5.8g/L
pH	3.52

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