Cockfighter's Ghost

Shiraz

Vintage Conditions

The Gundagai Region is well regarded as one of the best and most consistent viticulture areas to grow red varieties in NSW. Vintage 2019 was ideal, with warm days and cool nights, lending to very consistent growing conditions. With well below average rainfall through Winter and Spring, bud-burst was early and in the Summer period, the dry conditions continued. As a result of warm weather, quantity was down but intensity and overall quality is very high.

Winemakers Notes

This wine has been produced from Shiraz grapes sourced from the Gundagai District, on the southwest slopes of the Great Dividing Range in NSW. The grapes were picked and immediately transported to our winery where they were destemmed and cold soaked for 5 days. Fermentation took place in 7 tonne fermenters for 6 days with pump overs twice a day. The wine was then pressed and put to 100% French oak to undergo maturation or 10 months before being blended, filtered and bottled

Tasting Notes

Colour

Bright red colour with vibrant purple hues.

Bouquet

Aromas of plums, dark cherries and savoury spice.

Palate

Powerful blueberry, cherry and plums flavours. This wine is medium bodied with an intense palate and fine tannins.

Vintage

2019

Region

Gundagai

Cellaring

Drink now or cellar for 5 years.

Tech Data

Alc.	14.9%
TA	6.3g/L
pH	3.55

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P: 02 4993 3600 **F:** 02 4998 7824
E: info@cockfightersghost.com.au
W: www.cockfightersghost.com.au
www.agnewwines.com.au

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