Cockfighter's Ghost

Chardonnay

Vintage Conditions

The 2019 vintage will be regarded as a great vintage in the Hunter Valley. A dry winter was followed by good rainfall in spring and summer which set the vines up with healthy canopies. The ripening period was consistently warm and dry which resulted in yields that were slightly down but quality was very high. The white and red wines are full of flavour and will be highly sought after.

Winemakers Notes

The grapes for this wine were taken from our Solider Settler vineyard in Broke, Hunter Valley along with other select parcels. The fruit was harvested and immediately whole bunch pressed followed by cold settling. A portion was fermented at cool temperatures in stainless steel to retain freshness and varietal character. The other portion was fermented in new, one and two year old French oak barriques and remained in oak for 8 months before being blended with the unoaked parcel.

Tasting Notes

Colour

Pale straw with green hues.

Bouquet

Lifted aromas of honeydew melon and stone fruit with a hint of citrus.

Palate

The palate has fresh fruit flavours of white peach and honeydew melon and a long line of citrus acidity to balance. Time in oak and lees contact give this wine complexity and a rich mouth feel whilst still finishing crisp.

Vintage
2019

Region
Hunter Valley

Cellaring
Enjoy now or up to 5 years.

Tech Data
Alc. 12.0%
TA 6.6 g/L
pH 3.33

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