Cockfighter's Ghost

Chardonnay

Vintage Conditions

The 2018 vintage began with excellent rainfall in winter and early spring which set the vines up very well. Bud burst was on time followed by a mild and dry spring. January saw some extremely warm days but fortunately the vine canopies had good vigour which helped to shade the bunches during the hot conditions. The final ripening period continued to be dry however temperatures were mild and conditions were ideal for steady ripening and flavour development. The fruit was in great condition at picking and had excellent flavours and aromas

Winemakers Notes

The grapes for this wine were selected from a single vineyard site in the cool climate region of Kuitpo in the Adelaide Hills. The fruit was harvested and whole bunch pressed to tank where it was allowed to cold settle overnight. The juice was then racked to new, 1 and 2 year old French oak barrels. Fermentation was undertaken at warm temperatures to increase flinty, savoury notes . The wine was then matured in oak for 7 months with stirring of the lees every 2 weeks to give a textural mouthfeel.

Tasting Notes

Colour

Pale yellow with hints of green.

Bouquet

Lifted aromas of white nectarine, melon and citrus with toasty savoury notes.

Palate

The palate has intense flavours of white peach and honey dew melon with a long line of crisp acidity. Savoury oak and lees contact give this wine texture and complexity.

Vintage

2018

Region

Adelaide Hills

Cellaring

Enjoy now or up to 5 years

Tech Data

Alc.	13%
TA	6.8 g/L
pH	3.26

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