Cockfighter's Ghost

Sauvignon Blanc

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 Meadows in the Adelaide Hills. The fruit was harvested and whole bunch pressed to tank where it was allowed to cold settle overnight. The clean juice was racked and then fermented with an aromatic yeast strain at cool temperatures in stainless steel to retain freshness and enhance varietal character. A small portion was fermented in older french oak barriques to add texture and mouth feel. The wine blended, lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale green to straw yellow.

Bouquet

Lifted aromas of lychee, honeydew melon and hints of fresh green apples.

Palate

The palate has powerful lychee and green melon flavours which fill the palate. Crisp acidity provides a fresh finish

Vintage

2018

Region

Adelaide Hills

Cellaring

Enjoy now

Tech Data

Alc.	13.5%
TA	6.1g/L
pH	3.39

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