# Cockfighter's Ghost

## Nebbiolo

### 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 fruit for this wine was sourced from our Chairman's Vineyard, located in the heart of Blewitt Springs, McLaren Vale. Harvested in March 2018 and immediately transported to our winery in the Hunter Valley. Primary fermentation took place in a 7 tonne stainless steel fermenter with pump overs taking place twice a day. At the end of fermentation it was gently pressed off and matured in 1 and 2 year old French oak barriques for 12 months before being filtered and bottled.

### Tasting Notes

#### Colour

Bright cherry red

#### Bouquet

Lifted aromas of sour cherries and cranberries along with hints of dried herbs and violets.

#### Palate

A bright and juicy wine of medium weight. The palate has red cherry and cranberry fruit flavours along with savoury spice characters and fine tannins.

**Vintage**
2018

**Region**
McLaren Vale

**Cellaring**
Enjoy now

**Tech Data**
Alc. 14.2%
TA 6.8g/L
pH 3.53

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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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