Cockfighter's Ghost

Barbera

Vintage Conditions

The 2019 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 2019 and immediately transported to our winery in the Hunter Valley. Primary fermentation took place in small 2 tonne stainless steel fermenters with plunging taking place twice a day. At the end of fermentation it was gently pressed off to tank where malolactic fermentation was allowed to finish. The wine was matured in 1 and 2 year old French oak puncheons for 6 months to retain its fresh fruit flavours before being filtered and bottled.

Tasting Notes

Colour

Deep plum and vibrant crimson red

Bouquet

Lifted aromas of black cherries, blackberries and hints of dried herbs and spices.

Palate

Intense fruit flavours of sour cherries, plums and blackberries with hints of dried herbs and spices such as anise and clove. The palate is balanced with crunchy acidity and soft tannins.

Vintage
2019

Region
McLaren Vale

Cellaring
Enjoy now

Tech Data
Alc. 14.6%
TA 7.8g/L
pH 3.28

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