Cockfighter's Ghost

Sangiovese

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 a 7 tonne stainless steel fermenters with pump overs 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 10 months to retain its fresh fruit flavours before being filtered and bottled.

Tasting Notes

Colour

Deep crimson red to purple

Bouquet

Intense aromas of red cherries, cranberries and dried spices

Palate

The palate has fresh red cherries, mulberries and raspberries with a hints of dried herbs. Soft tannins and crunchy acidity give this wine structure.

Vintage

2019

Region

McLaren Vale

Cellaring

Enjoy now or in the next 5-10 years

Tech Data

Alc.	14.5%
TA	6.2g/L
pH	3.47

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