Cockfighter's Ghost

Sangiovese Rose

Vintage Conditions

The 2020 vintage began with very dry conditions in spring and summer. January saw some extremely warm days but fortunately there was some very good rain events which set the vines up well leading into harvest. The final ripening period continued to be dry however 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 Sangiovese grapes for this rose were selected from our Chairman's Vineyard, located in the heart of Blewitt Springs, McLaren Vale. The fruit was harvested and immediately pressed off to tank, allowing for minimal colour pick up from the red skins. The juice was cold settled overnight and the clean pink juice was then racked to a stainless steel tank. The fermentation took place at cool temperatures to retain freshness and enhance varietal character. The wine was then lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale salmon pink

Bouquet

Intense aromas of fresh raspberries and cherries with subtle hints of rose petal and spice.

Palate

The palate is juicy and fresh with cranberry and red apple flavours. Subtle spice and crisp acidity provides a long dry finish

Vintage

2020

Region

McLaren Vale

Cellaring

Enjoy now

Tech Data

Alc.	13.0%
TA	6.1g/L
pH	3.22

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Sangiovese Rose

Accolades

Vintage

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