Cockfighter's Ghost

Pinot Gris

Vintage Conditions

The 2021 vintage began with wet conditions in winter that then led into a dry and warm summer period. which set the vines up well leading into harvest. The final ripening period continued to be dry 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 Balhannah 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 complexity. The wine blended, lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale green with yellow hues

Bouquet

Lifted aromas of pears and green melon with hints of Citrus blossom.

Palate

The palate has powerful stonefruit and pear juice flavours along with a textured mouthfeel. Citrus acidity balances the palate giving it a fresh finish.

Vintage

2021

Region

Adelaide Hills

Cellaring

Enjoy now

Tech Data

Alc.	13.0%
TA	6.3g/L
pH	3.37

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