Cockfighter's Ghost

Cabernet Sauvignon

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 fruit for this wine was sourced from our Chairman's Vineyard, located in the heart of Blewitt Springs, McLaren Vale. Harvested in March 2021 and immediately transported to our winery in the Hunter Valley. Primary fermentation took place in a stainless steel fermenter with pump overs taking place twice a day. At the end of fermentation the wine pressed off skins and put to a 2800 litre French oak foudre to undergo maturation for 12 months before being, filtered and bottled.

Tasting Notes

Colour

Dark crimson with purple hues.

Bouquet

Lifted blackberry, redcurrant and plum aromas with hints of savoury oak.

Palate

A rich and juicy palate of red and black fruits with ripe blackcurrant and mulberry flavours. The oak is soft and spicy with a long line of fine, silky tannins.

This wine is Vegan Friendly

Vintage
2021

Region
McLaren Vale

Cellaring
Enjoy now or in the next 5-10 years.

Tech Data

Alc.	14.5%
TA	6.9g/L
pH	3.45

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