



Cockfighter's Ghost

Reserve Pinot Noir Chardonnay

Vintage Conditions

Mild conditions in winter and spring with lower than average rainfalls led to early bud burst and flowering. After freakish dust storm in September, conditions returned back to normal with some intermittent rain. Harvest was slightly early with moderate crop levels, with quality considered high.

Winemakers Notes

Made from 50% Chardonnay and 50% Pinot Noir. The fruit is harvested at night and pressed gently to retain fruit freshness and minimise phenolic pick up. Cold settled and fermented cool, once complete undergoes 100% malolactic fermentation in tank and then undergoes secondary fermentation in bottle and spends a further 3 years on tirage yeast lees to add further complexity to the wine.

Tasting Notes

Colour

Pale lime - lemon.

Bouquet

Lifted delicate nose with fresh lemon zest from Chardonnay and red apple, plushness from the Pinot Noir.

Palate

Fruit driven and fresh, with layers of cream and textured notes from extended time on tirage lees.



Vintage

2010

Region

Orange, NSW

Cellaring

5+ years from release

Tech Data

Alc.	12.3%
TA	6.30g/L
pH	3.14

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Accolades

Bronze Medals

NSW Wine Awards 2013
Les Concours Des Vin 2013

James Halliday Rating 93 points

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