



Cockfighter's Ghost



Reserve Chardonnay

Vintage Conditions

The 2015 vintage is regarded as a classic Hunter Valley vintage, with ideal warm growing conditions leading up to vintage followed by a burst of wet weather in late February. Good vineyard management and winemaking has resulted in some of the best wines we've made.

Winemakers Notes

This chardonnay is produced from grapes grown on vines, which thrive in the sandy loam soils of the Hunter Valley. Following harvest in February 2015, the grapes were crushed and fermented at our winery in Pokolbin. A small portion of the wine was barrel fermented and matured in French oak hogsheads before being bottled in late 2015.

Tasting Notes

Colour

Pale straw with lime hues.

Bouquet

Intense aromas of kiwi fruit and fresh fig with a hint of citrus.

Palate

Rich with mouth filling melon and peach flavours, leading to a refined mineral finish.



*Winestate Annual Hunter Valley
& Surrounds Wine Show, 2016*

Vintage

2015

Region

Hunter Valley, NSW

Cellaring

6+ years in optimal conditions.

Tech Data

Alc. 12.5%
TA 6.36g/L
pH 3.28

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