



# Cockfighter's Ghost

## Reserve Semillon

### 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

The grapes for this wine were taken from our Cockfighter's Ghost vineyard in the Broke sub-region of the Hunter Valley. The fruit was hand picked in the early morning and immediately whole bunch pressed and cold settled. The juice was racked clean and then fermented at cool temperatures in a stainless steel to retain varietal character and freshness. Upon completion of fermentation the wine was gently fined, filtered and bottled early.

### Tasting Notes

#### Colour

Vibrant lime green.

#### Bouquet

Intense aromas of lime and lemongrass with hints of white nectarine

#### Palate

Layers of lime juice and crisp green apple with sherbet notes. A long, delicate palate is supported by a tight line of acidity.



### Vintage

2015

### Region

Hunter Valley, NSW

### Cellaring

10-15 years in optimal conditions.

### Tech Data

Alc. 10.5%  
TA 7.5g/L  
pH 2.86

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### Accolades

#### Bronze Medals

*Hunter Valley Wine Show 2016*  
*Cairns Wine Show Awards 2016*  
*NSW Wine Awards 2015*



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

**James Halliday Rating** 91 points



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