



Cockfighter's Ghost

Reserve Shiraz

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 historic 50+ old Shiraz vines. The fruit was hand picked in the early morning and immediately crushed and cold soaked for 4 days. The fruit was then fermented in traditional 2 tonne open pots over 10 days with plunging 2 times a day. The wine was pressed and put to a 2500 litre French oak 'Foudre' or large vat to undergo maturation for only 6 months in order to retain varietal fruit character and freshness.

Tasting Notes

Colour

Deep magenta in colour with purple hues.

Bouquet

Aromas of cherries and plums with hints of violets and spice.

Palate

A bright and fresh palate of blueberries, raspberries and plums with hints of savoury spice and chocolate. A soft and juicy wine in a fruit driven style.

Vintage

2015

Region

Hunter Valley, NSW

Cellaring

10 years in optimal conditions.

Tech Data

Alc. 13.5%
TA 6.6g/L
pH 3.56

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