



# Cockfighter's Ghost

## 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 freshness. Upon completion of fermentation the wine was gently fined, filtered and bottled early.

### Tasting Notes

#### Colour

Pale yellow with bright green notes.

#### Bouquet

Lifted citrus blossom aromas.

#### Palate

A fresh, crisp style with rich lime, lemon and nectarine fruit flavours, and a mineral acidity.

### Vintage

2015

### Region

Hunter Valley

### Cellaring

5 - 10 years in optimal conditions.

### Tech Data

Alc.	10.5%
TA	7.14g/L
pH	3.04

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### Accolades

#### Gold Medals

*Sydney Royal Wine Show 2016*

#### Silver Medals

*Royal Queensland Wine Show 2016*

*NSW Wine Awards 2015*

*Hunter Valley Wine Show 2015*

#### Bronze Medals

*Hunter Valley Wine Show 2016*

*NSW Wine Awards 2016*

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