



Cockfighter's Ghost

Cabernet Sauvignon

Vintage Conditions

Langhorne Creek has seen its share of early vintages, but 2015 will go down as one of the earliest and lightest yielding of recent times. Good winter rainfall was welcomed, and came in handy as moisture-retaining mulch throughout the dry spring and summer period. The lack of rainfall over the growing period led to lower yields across all varieties. Despite yields being down, fruit quality remains high.

Winemakers Notes

The Cabernet fruit was harvested in March 2015 and immediately transported to our winery in the Hunter Valley where it was crushed. Primary fermentation took place in 7 tonne stainless steel fermenters before being pressed off to tank where Malo lactic fermentation was allowed to finish. The wine was matured in French oak barriques for 10 months before being filtered and bottled.

Tasting Notes

Colour

Intense crimson red with purple hues.

Bouquet

Aromas of black currants and mulberries with hints of cedary oak and mint.

Palate

This wine displays intense flavours of rich mulberry and red cassis with hints of white chocolate. Layers of fine tannins and tight acidity provide structure and length.

Vintage

2015

Region

Langhorne Creek

Cellaring

Drink now or cellar 6-8 years.

Tech Data

Alc.	14.5%
TA	6.59g/L
pH	3.34

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Accolades

Bronze Medals

Royal Adelaide Wine Show 2016

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