



Cockfighter's Ghost

Pinot Gris

Vintage Conditions

A warm dry spring resulted in yet another early start to vine growth. Three rain events from late January to early February caused little damage, and the rainfall and cooler conditions which continued through into February resulted in excellent conditions for flavour development and acid retention. Harvest began early with higher than average crops but with good sugar-acid balance and well developed flavour.

Winemakers Notes

The grapes for this wine were selected from the cool climate region of the Adelaide Hills. The fruit was harvested and whole bunch pressed followed by cold settling. The juice was racked clean and then fermented at cool temperatures in 80% stainless steel to retain freshness and 20% in French oak to add complexity. Upon completion of fermentation the parcels of wine were blended, gently fined, filtered and bottled early.

Tasting Notes

Colour

Pale lime with hints of green.

Bouquet

Dried pear and wildflower aromas.

Palate

An intense, fruit-driven palate with abundant white peach, and a fresh acidity providing a clean, dry and crisp finish.



Vintage

2016

Region

Adelaide Hills

Cellaring

Enjoy whilst young and fresh.

Tech Data

Alc. 13%
TA 6.14g/L
pH 3.08

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