



Cockfighter's Ghost

Sauvignon Blanc

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 with an aromatic yeast strain at cool temperatures in stainless steel to retain freshness and enhance varietal character. Upon completion of fermentation the wine was gently fined and filtered and bottled early.

Tasting Notes

Colour

Bright green.

Bouquet

A lifted nose of gooseberry and kiwi fruit aromas.

Palate

The palate has powerful lychee, green melon and passion fruit flavours which fill the palate. A fresh, crisp acidity provides a zesty finish.



Vintage

2016

Region

Adelaide Hills

Cellaring

Drink now whilst fresh.

Tech Data

Alc. 13.5%
TA 6.24g/L
pH 3.09

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