



Cockfighter's Ghost

Chardonnay/Pinot Sparkling

Vintage Conditions

Not Applicable

Winemakers Notes

Made from 64% Chardonnay and 36% Pinot Noir. The fruit is harvested at night and pressed gently to retain fruit freshness and minimise phenolic pick up. Cold settled and fermented cool, once complete undergoes 100% malolactic fermentation and remains on lees for 6 months. This base wine is then bottle fermented and spends a further 3 years on tirage yeast lees to add further complexity to the wine.

Tasting Notes

Colour

Pale lime - lemon.

Bouquet

Lifted delicate nose with fresh lemon zest from Chardonnay and strawberries and cream from the Pinot Noir.

Palate

Fruit driven and fresh, with added layers of cream and softness from malolactic fermentation and time on tirage lees.

Vintage

Non-Vintage

Region

South East Australia

Cellaring

4+ years from release

Tech Data

Alc. 12%
TA 6.1g/L
pH 3.29

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