



Cockfighter's Ghost



Pinot Gris

Vintage Conditions

The 2017 vintage began with above average rainfall in winter and spring which set the vines up very well. Bud burst was on time, but conditions were very cool for the first part of spring. The summer rains stopped in mid-January and it was very dry for the rest of the summer with only a few millimetres of rain meaning that disease pressure was low. The days were mild with a lot of cool nights which delayed ripening on all varieties. This longer hang-time resulted in excellent conditions for flavour and aroma development.

Winemakers Notes

The grapes for this wine were selected from a single vineyard site in the cool climate region of Balhannah in the Adelaide Hills. The fruit was harvested and whole bunch pressed to tank where it was allowed to cold settle overnight. The clean juice was racked and then fermented with an aromatic yeast strain at cool temperatures in stainless steel to retain freshness and enhance varietal character. A small portion was fermented in older french oak barriques to add texture and complexity. The wine blended, lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale green

Bouquet

Lifted aromas of pears and white peach with hints of honey-suckle.

Palate

The palate has powerful stonefruit and pear juice flavours along with a textured mouthfeel. Citrus acidity balances the palate giving it a fresh finish.

Vintage

2017

Region

Adelaide Hills

Cellaring

Enjoy now

Tech Data

Alc. 12.5%
TA 6.9g/L
pH 3.31

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