

Vintage

2017

Region

Adelaide Hills

Cellaring

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Tech Data

Alc. 12.5% TA 6.4g/L pH 3.25



Cockfighter's Ghost

Sauvignon Blanc

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 Meadows 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 mouth feel. The wine blended, lightly fined, filtered and bottled under screw cap.

Tasting Notes Colour

Pale green to straw yellow.

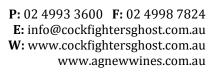
Bouquet

Lifted aromas of gooseberry, honeydew melon and hints of fresh green apples.

Palate

The palate has powerful lychee and green melon flavours which fill the palate. Crisp acidity provides a fresh finish











Cockfighter's Ghost

Sauvignon Blanc Accolades

Bronze MedalRoyal Adelaide Wine Show 2017

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