



# Cockfighter's Ghost



## Barbera

### 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 fruit for this wine was sourced from our Chairman's Vineyard, located in the heart of Blewitt springs, McLaren Vale. Harvested in March 2017 and immediately transported to our winery in the Hunter Valley.

Primary fermentation took place in small 2 tonne stainless steel fermenters with plunging taking place twice a day. At the end of fermentation it was gently pressed off to tank where malolactic fermentation was allowed to finish. The wine was matured in 1 and 2 year old French oak puncheons for 6 months to retain its fresh fruit flavours before being filtered and bottled.

### Tasting Notes

#### Colour

Deep inky plum and vibrant crimson red

#### Bouquet

Lifted aromas of black cherries, blackberries and hints of dried herbs and spices.

#### Palate

Intense fruit flavours of sour cherries, plums and blackberries with hints of dried herbs and spices such as anise and clove. The palate is balanced with crunchy acidity and soft tannins.

### Vintage

2017

### Region

McLaren Vale

### Cellaring

Enjoy now

### Tech Data

Alc. 14.9%

TA 7.9g/L

pH 3.29

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