



Cockfighter's Ghost



Nebbiolo

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 a 7 tonne stainless steel fermenter with pump overs taking place twice a day. At the end of fermentation it was gently pressed off and 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

Bright cherry red

Bouquet

Lifted aromas of sour cherries and raspberries along with hints of wild herbs and violets.

Palate

A bright and juicy wine of medium weight. The palate has red cherry and cranberry fruit flavours along with savoury truffle characters and fine tannins.

Vintage

2017

Region

McLaren Vale

Cellaring

Enjoy now

Tech Data

Alc. 14.9%

TA 7.1g/L

pH 3.47

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