



POOLES ROCK

Blanc de Blanc

Vintage Conditions

The 2014 vintage in Orange started early following a relatively short dry winter. Warmer than average temperatures in spring saw an early budburst followed by an equally warm summer that saw temperatures reach mid to high 30 degrees, with very little rain. Vintage began earlier than usual, and flavours were ripe and concentrated. Although quality is very high, quantity was low.

Winemakers Notes

Made from 100% Orange Chardonnay, the fruit was hand picked and immediately transported to our winery in the Hunter Valley. The fruit was handled very delicately and whole bunch pressed in order to preserve the pure fruit flavour characteristics. The Blanc de Blanc was matured on yeast lees in the bottle for 4 years to increase complexity and texture to the wine, which was then disgorged in August 2018.

Tasting Notes

Colour

Brilliant gold with a fine, persistent bead.

Bouquet

Fresh aromas of peach and citrus fruit with a slight toast and biscuit characters from time on lees.

Palate

The palate has clean citrus white peach flavours with some toasty and biscuity notes. A long textural palate with a fine, lively bead and a delicate mousse.



Vintage

2014

Region

Orange

Cellaring

Drink Now

Tech Data

Alc. 11.5%
TA 8.1 g/L
pH 2.94

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