

Cockfighter's Ghost



Chardonnay

Region	Hunter Valley, NSW	
Vintage	2007	
Colour	Straw yellow-green	
Tech Data	pH	3.29
	TA	6.3 g/L
	Alc	13.7%

Aroma

Pineapple, melon and cashew aromas

Palate

The palate is a well balanced combination of pineapple, white peach and vanilla cream flavours supported by subtle French oak which provides a creamy texture and added complexity.

Overview/Production

Following harvest in February 2007, the grapes were crushed and fermented at our winery in Pokolbin. Each vineyard batch was fermented separately with the best batches being barrel fermented creating complexity in the wine. The remaining batches were fermented in stainless steel tanks at low temperatures to provide fruit intensity. Final blending took place before the wine was bottled in December 2008.