

Cockfighter's Ghost



Pinot Gris

Region	Victoria
Vintage	2010
Colour	Pale lime
Tech Data	pH 3.25
	TA 6.75 g/L
	Alc 12.0%

Aroma

Lifted pears, dried apples and wild flowers

Palate

The palate exhibits refreshing ripe pear, white peach and white nectarine flavours with fresh zesty acidity providing a clean, dry crisp finish.

Overview/Production

Select parcels of premium Pinot Gris grapes were crushed and clarified prior to transportation to our winery in Pokolbin. There the wine was warmed and inoculated with yeast, prior to cold fermentation (14° - 16°C) in stainless steel tanks. A process that preserves natural varietal aromas and flavours. Subsequently, the wine was clarified and bottled under screwcap closure.