

# Cockfighter's Ghost



## Premium Reserve Pinot Noir

---

Region	Tamar valley, Tasmania	
Vintage	2008	
Colour	Red cherry	
Tech Data	pH	3.52
	TA	5.9 g/L
	Alc	13.8%

---

### Aroma

Cherry, blueberry and mulberry aromas with spicy vanillin oak.

### Palate

Soft, sweet berry fruit flavours with subtle oak. Hints of spice lead to a sweet velvet textural finish.

### Overview/Production

After crushing, the grapes were first cold-soaked then fermented using cultured yeasts over ten to twelve days in open vats. The wine was aged in 25% new Dargaud and Jaegle French oak barriques, the remaining 75% was aged in a combination of one, two and three-year-old French oak barriques. After malolactic fermentation in barrels, the wine was racked once and egg-fined, prior to bottling in April 2009. Minimal filtration was used in order to retain flavour and complexity.