

Cockfighter's Ghost



Premium Reserve Chardonnay

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| Region | Hunter Valley, NSW | |
| Vintage | 2009 | |
| Colour | Pale lime green | |
| Tech Data | pH | 3.25 |
| | TA | 6.5 g/L |
| | Alc | 13.3% |

Aroma

Lifted mineral oatmeal, green melons, green fig, lemon rind and wild flowers with a touch flint.

Palate

The palate provides a balanced combination of mineral lime and melon peel flavours supported by subtle vanillin oak which provides an added complexity.

Overview/Production

This chardonnay is produced from grapes grown on vines, which thrive in the sandy loam soils of the Hunter Valley. Following harvest in February 2009, the grapes were crushed and fermented at our winery in Pokolbin. A small portion of the wine was barrel fermented and matured in French oak hogsheads before being bottled in January 2011.