

Cockfighter's Ghost



Semillon

Region	Hunter Valley, NSW	
Vintage	2010	
Colour	Pale lime green	
Tech Data	pH	2.95
	TA	6.9 g/L
	Alc	11.0%

Aroma

Tropical fruit, citrus blossom, lemongrass, pineapple with lime juice.

Palate

Zesty pineapple and tropical fruit characters combine with lingering lemon/lime acidity on the palate to provide a dry, crisp and well balanced finish.

Overview/Production

The fruit was machine harvested in February and in the cool of night to preserve fruit integrity. The grapes were crushed in the early morning and the juice was cold pressed into stainless steel tanks and the free run juice then racked to fermentation. Fermentation was maintained at cool temperatures to preserve the semillon's natural flavours. The wine was filtered before being bottled in June 2010.