

Cockfighter's Ghost



Sparkling

Region	Orange, NSW	
Vintage	2008	
Colour	Salmon pink	
Tech Data	pH	3.16
	TA	6.8 g/L
	Alc	11.9%

Aroma

Fresh strawberries

Palate

The palate has refreshing strawberry acidity with fine flavours of fresh blood orange, cranberries and delicate creamy bubbles that explore all corners of the mouth.

Overview/Production

Handpicked and whole bunch pressed to cold settling tanks. The clear pink juice was racked to fermentation tanks for a long cool ferment. Post fermentation the sparkling base sat on ferment lees for 6 months to absorb delicate creamy textures before being filtered for bottling. Once bottled the wine underwent a second fermentation (bottle ferment method) and remained on lees for a further 12 months, before being disgorged in January 2010.