

Cockfighter's Ghost Premium Reserve Tasmania Pinot Noir 2007



Wines of Legend

The Cockfighter's Ghost range showcases premium single varietal wines from Australia's finest wine regions, an extensive portfolio that has evolved to represent unique expressions of varietal integrity and terroir.

This unstinting commitment to varietal excellence is fundamental to the philosophy of owner David Clarke, who seeks to create Cockfighter's Ghost wines as contemporary benchmarks.

This is the fourth release of the Cockfighter's Ghost Premium Reserve Tasmania Pinot Noir. The grapes used to make this wine are sourced from low yielding vines in the Tamar Valley, near Launceston in the north east of Tasmania. This cool region is renowned for producing some of Australia's best pinot noirs.

The new French pinot noir clones 114 and 115 were used to provide weight and perfume with the older and later ripening clone MV6 providing structure and backbone to the wine. The VSP trellising system is used to maximize sun exposure and attain full ripeness. Harvest took place in late April, the vines having been bunch-thinned where necessary to prevent overcropping.

WINEMAKING

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 March 2008. Minimal filtration was used in order to retain flavour and complexity.

TECHNICAL INFORMATION

Alcohol 13.2%, pH3.51, acid 6.2g/L.

AWARDS

- SILVER - Vintage Cellars National Wine Show of Australia 2009, Class 21
- SILVER - Royal Adelaide Wine Show 2009, Class 17
- SILVER - Cowra Wine Show 2009, Class 70
- SILVER - Vintage Cellars National Wine Show of Australia 2008, Class 9

WINEMAKERS' NOTES - Usher Tinkler and Andrew Pirie

Red cherry in colour, the wine has lifted blue berry aromas and flavour typical of pinot noir from this region. The palate is long and concentrated with cherry mulberry and spice characteristics, finishing with a velvety mouth-feel.

This pinot noir will continue to age gracefully for 8 to 10 years if cellared in optimum conditions. An ideal accompaniment to game meats such as duck and quail, with mushroom risotto or with soft cheeses such as King Island Camembert or a ripe goat's cheese.



FOR FURTHER INFORMATION:

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