

Cockfighter's Ghost Semillon 2008

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 terrior

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 13th release of this wine. It is made from semillon grapes grown on vines, which are planted in sandy loam soils in the Hunter Valley. These vines have produced a quintessential Hunter Valley semillon, for which this region has become internationally famous.

WINEMAKING

The fruit was machine harvested in mid-January and in the cool of night to preserve fruit integrity. The grapes were crushed in the early morning soon afterward at our winery in Pokolbin. Following crushing, 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 2008.

TECHNICAL INFORMATION

Alcohol 10.9%, pH 3.15, acid level 6.8g/L

AWARDS

- SILVER - The Vintage Cellars Wine Show of Australia 2008, Class 4
- SILVER - Royal Hobart International Wine Show 2008, Class 4

WINEMAKER'S NOTES - Usher Tinkler

Cockfighter's Ghost Semillon 2008, is pale lime green in colour, this unwooded Semillon has aromas of citrus, lime and pineapple. These tropical fruit characters, combine with fresh acidity on the palate to provide a dry, crisp and well balanced finish.

This semillon has been bottled early to capture its fresh youthful appeal but like all classic Hunter Valley semillons, it will benefit from up to ten years bottle age if stored in optimum conditions.

As a young wine, this semillon makes an ideal aperitif, and is well suited to a wide variety of lightly flavoured foods including fresh seafood, especially white fleshed fish, barbecued prawns, oysters and sushi. With bottle age it will suit more robust dishes including grilled lobster, mud crab, oven roasted poultry dishes or mature washed rind cheeses.



FOR FURTHER INFORMATION:

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