



Fighting Gully Road

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Fighting Gully Road 2018 Sangiovese

Winemaker: Mark Walpole

Grape(s): Sangiovese, Colorino

GI: Beechworth

Site(s): Estate Vineyard

Vintage notes: Early season temperatures were mild followed by a deluge of almost 200mm of rain in December. This provided considerable soil moisture reserves for the hot January that followed. February temperatures declined, allowing for an early but relaxed harvest.

Vineyard notes: The Fighting Gully Road site is 8.3ha planted at elevations between 530 and 580m above sea level, receiving 850mm rainfall per year. The vineyard is characterized by prevailing winds from the north-west. During the growing season these breezes have lower levels of humidity and ensure that the vines have restrained vegetative growth and remain disease free. Soils are Ordovician mudstone with younger granite intrusions, promoting a balance of structure (mudstone) and aromatics (granite).

Winemaking: A portion of the grapes were destemmed to retain whole berries while the balance were crushed. Fermentation took place in a mixture of stainless steel and oak vats with the wine remaining on skins for a total of 28 days. The wine spent 10 months in new and seasoned fine-grained, Italian-coopered French oak barriques, puncheons, and larger format oak. pH 3.42, TA 5.7 g/L

Closure: Stelvin

ABV: 14%

LEGEND tasting notes: A sangiovese that combines the best of structure and juicy accessibility. Aromas of sour cherry, plum, and muntries (a tart native berry) with nuances of dried anise myrtle and native oregano. Medium bodied, savory and textural, with line of fine-grained tannins and acidity running throughout.

Production size: 700 dozen