



Fighting Gully Road

LEGEND Imports, LLC
www.legendaustralia.com
hello@legendaustralia.com

Fighting Gully Road 2016 Tempranillo

Winemaker: Mark Walpole

Grape(s): Tempranillo

GI: Beechworth

Site(s): Estate Vineyard

Vintage notes: January's temperatures were warm without being excessive and in February, leading up to harvest, two days of heat-spikes were recorded. Rain fell at regular intervals throughout the season without being excessive, reducing stress on the vines.

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: Grapes were picked in early March, destemmed and crushed, retaining a portion of whole berries. The wine was fermented in small stainless-steel vats with an extended maceration post-fermentation for 18 days. Aged in 50% new Italian-coopered French oak barriques for 18 months, predominantly from Nevers forest. pH 3.69, TA 5.7

Closure: Stelvin

ABV: 13.6%

LEGEND tasting notes: Fragrant aromas of cherry-cola, red-fruited Kurrajong (a nutty native fruit), black plum, and cinnamon myrtle. Medium bodied with classical but fine, powdery tannins balancing out the firm and fresh fruit quality.

Production size: 225 dozen

Points: 93 Points (Suckling)