



Fighting Gully Road 2017 Smith's Vineyard Chardonnay

Winemaker: Mark Walpole

Grape(s): Chardonnay

GI: Beechworth

Site(s): Smith's Vineyard

Vintage notes: The 2017 vintage and the season leading up to it were nearly perfect. Mild summer temperatures with prevailing E-NE winds provided moderating influences, with an absence of very hot days. Rainfall events were well spaced up until late January, then warm and relatively dry conditions prevailed right throughout harvest allowing uninterrupted picking.

Vineyard notes: The Smiths vineyard was first established by Peter and Di Smith on the outskirts of Beechworth in 1978. This was the first vineyard planted in Beechworth since 1945. The vineyard is planted in red Ordovician mudstone soils at an elevation of 550m above sea level with a south and easterly aspect. In 2009, the Smiths leased the vineyard to Fighting Gully Road, with the first vintage of Chardonnay made under the brand in 2010. After five years of renovation the vineyard is now back to full production; the vines being guyot pruned and vertically shoot positioned.

Winemaking: Grapes were hand-picked and chilled overnight before being whole-bunch pressed. Fermented at 20-22° Celsius using a mixture of cultured and indigenous yeasts. Single sulfur treatment after primary fermentation, which precludes malolactic fermentation. 10 months in 1/3 new fine-grained Italian coopered French-oak hogsheads. pH 3.37, TA 6.4 g/L

Closure: Stelvin

ABV: 13%

LEGEND tasting notes: Aromatics of candied bunya bunya nut (a native pine nut), lemon curd, yellow apple skin, finger lime, smoke, and vanilla. Textural and medium weight, supported by delicate oak providing length and persistence. A profound and complete chardonnay.

Production size: 100 dozen

Points: 93 Points (Suckling)



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