



## Fighting Gully Road 2017 Reserve Syrah

**Winemaker:** Mark Walpole

**Grape(s):** Syrah

**GI:** Beechworth

**Site(s):** Estate 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 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:** One third of the fruit was placed in the fermenter as whole bunches. Two percent of pressed viognier skins were added, then the remaining grapes were destemmed and lightly crushed. Fermentation and post-ferment maceration took place in stainless steel vats for 21 days prior to pressing. Aged for 18 months in new and seasoned thick-staved 600L demi-muids from Fontainbleau forest. pH 3.54, TA 5.5 g/L

**Closure:** Stelvin

**ABV:** 14.5%

**LEGEND tasting notes:** Complex aromatics of briary berry fruit, Davidson plum, cedar, and crushed mountain pepper. Medium bodied, with fine grained tannins, soft acidity, and great length and persistence. An aromatic and compelling wine now, with great potential for aging.

**Production size:** 200 dozen

**Points:** 93 Points (Suckling)



*Fighting Gully Road*

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