



# Fighting Gully Road 2018 Smith's Vineyard Chardonnay

**Winemaker:** Mark Walpole

**Grape(s):** Chardonnay

**GI:** Beechworth

**Site(s):** Smith's 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 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. 18 months in 1/3 new fine-grained Italian coopered French-oak hogsheads and partial malolactic fermentation.

**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



*Fighting Gully Road*

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