



*Fighting Gully Road*

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## Fighting Gully Road 2019 Tempranillo

**Winemaker:** Mark Walpole

**Grape(s):** Tempranillo

**GI:** Beechworth

**Site(s):** Estate Vineyard

**Vintage notes:** The 2019 vintage was preceded by a drier winter and spring, with downpours in December providing good soil moisture for ripening. Fruit was flavorful and good quality with overall average yield and bunch sizes.

**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.

**Closure:** Stelvin

**ABV:** 14%

**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