



*Fighting Gully Road*

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## Fighting Gully Road 2019 Cabernet Sauvignon

Winemaker: Mark Walpole

Grape(s): 87% Cabernet Sauvignon, 13% Petit Verdot

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 late 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 25% new Italian-coopered French oak barrels for 18 months, predominantly from the Fontainbleau forest.

Closure: Stelvin

ABV: 14.5%

**LEGEND tasting notes:** Fragrant aromatics of red currant, cassis, black plum, dried tobacco and cinnamon myrtle. Fine grained tannins give length to the palate, which is rich with great depth of flavor. Some additional mid-palate weight provided by carmenere and fragrance and length from the petite verdot.

Production size: 225 dozen