



Fighting Gully Road

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2014 Aglianico *Alpine Valleys*

The Wine

Palate

full bodied, with firm but fine grained tannins and good acidity

Bouquet

classical varietal aromas of fennel, aniseed and fragrant red fruits

Harvest Dates: March 2014 pH: 3.4

Alcohol by Volume: 13% TA: 7.4

Chief Winemaker:

Mark Walpole and
Adrian Rodda

Oak Maturation:

aged for 24 months in
seasoned 500 litre
puncheons

The Vintage

The 2014 vintage was in many regards like the great year of 2012, with a perfect growing season with some rain at veraison. Following this the temperatures warmed up allowing Aglianico to be picked at near ideal sugar levels.

The Vinification

Grapes were destemmed, crushed and fermented in small stainless steel vats. Fermentation temperatures were controlled to retain the varieties unique aromatics and avoid the extraction of excessive tannin.



The Inspiration

A variety from southern Italy doesn't immediately come to mind as something suitable for the climate experienced in the Alpine valleys of north-east Victoria, where the vines are grown. But if climate change is real, then these vines will be perfectly suited sometime in the future as things begin to warm up. Mature vines in an ideal climate is the goal. Grown on stakes without trellising or irrigation, the vines found on the slopes of Mount Vulture in Basilicata are my benchmark.
