

# Fighting Gully Road

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2016 Aglianico *Alpine Valleys*

### The Wine

#### Palate

medium to full bodied,  
with firm but fine-grained  
tannins; and good acidity

#### Bouquet

classical varietal aromas of  
fennel, aniseed Dutch  
liquorice and fragrant red  
fruits

Harvest Dates: March 2016    pH: 3.29

Alcohol by Volume: 13.7%    TA: 7.4

#### Chief Winemaker:

Mark Walpole

#### Oak Maturation:

aged for 24 months in  
seasoned 600 litre thick  
staved demi-muids

### The Vintage

The season leading up to the 2016 vintage was one of extremes, with very cool conditions in the month of November, with severe frost affecting parts of the region on November 27th. Fortunately, the Aglianico was unaffected. January's temperatures were warm without being excessive while in February temperatures were consistently warm to hot. Two weeks of hot weather were experienced in early March (each day exceeding exceeding 30degrees), allowing full maturity of the fruit.

Rain fell at regular intervals throughout the season without being excessive, reducing stress on the vines.

### The Vinification

Grapes were hand-picked, 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.

