



Fighting Gully Road

BEECHWORTH

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2015 Chardonnay

The Wine

Palate

textural and medium weight supported by delicate oak providing length and persistence

Bouquet

white stonefruit and white flowers prevail, with a hint of underlying spicy oak

Harvest Dates: 12th to 16th
February 2015

pH: 3.18

Alcohol by Volume: 13.5%

TA: 6.4

Chief Winemaker:

Mark Walpole and
Adrian Rodda

Oak Maturation:

10 months in new and seasoned fine grained Italian coopered French oak hogsheads

The Vintage

The 2015 vintage and the season leading up to it were almost as perfect as you could ask for. Mild summer temperatures with prevailing east and north-east winds provided moderating influences. Ideally spaced rainfall events leading up to harvest kept vines healthy and fruit was picked without interruption.

The Vinification

Grapes were whole bunch pressed; with juice and light solids racked to barrel and fermented at 20 - 22°C. After fermentation the wine was sulphured to avoid malolactic fermentation from occurring.



The Inspiration

Sourced from the 'Smiths' vineyard, the oldest vines in the Beechworth region, early single vineyard wines made by Brown Brothers showed weight yet delicacy