

Fighting Gully Road

BEECHWORTH

Fighting Gully Road

2018 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: 22nd to 25th
February 2015

pH: 3.37

Alcohol by Volume: 13.0%

TA: 6.4

Chief Winemaker:

Mark Walpole

Oak Maturation:

Oak maturation - 10 months in 1/3rd new; and seasoned fine grained Italian coopered French oak hogsheads

The Vintage

Growing season conditions varied considerably. Early season temperatures were mild followed by a deluge of over 150mm of rain in early December; and another 40mm in late December. This provided considerable soil moisture reserves for the hot January which followed. A fortnight of days above 30 degrees from mid to late January, were trying but February temperatures declined and fruit was harvested in mid-February without

The Vinification

Grapes were hand-picked and chilled overnight before being whole bunch pressed; with juice and light solids racked to barrel and fermented at 20 - 22°C using a mixture of cultured and indigenous yeasts. After primary fermentation the wine was sulphured to avoid malolactic fermentation from occurring.

The Inspiration

Half of the grapes were sourced from the Fighting Gully Road vineyard; and the other from 'Smiths' vineyard, the oldest vines in the Beechworth region, planted in 1978. Early single vineyard wines made from this site by Brown Brothers winery showed power yet delicacy.

