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# Fighting Gully Road

## BEECHWORTH

## Fighting Gully Road

### 2015 Pinot Noir

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#### The Wine

##### Palate

*fine grained tannins provide backbone and length to the wine. Plush, mouth-filling fruits complete the palate giving great persistence*

##### Bouquet

*savoury red and black fruits, dried herb and spicy oak*

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**Harvest Dates:** 12th to 16th  
February 2015

**pH:** 3.54

**Alcohol by Volume:** 13.8%

**TA:** 5.5

##### Chief Winemaker:

Mark Walpole and  
Adrian Rodda

##### Oak Maturation:

10 months in new and seasoned fine grained Italian coopered French oak barriques, hogsheads and larger format oak

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#### 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 de-stemmed; then fermented in both stainless steel and oak vats. A portion was fermented as whole bunches. The cap was handled extremely gently with no punching down. The wine spent a total of 14 days on skins prior to pressing.

#### The Inspiration

The wines of Burgundy; and particularly Pommard, have generally much more structure than seen in most Australian examples of Pinot Noir. The Fighting Gully Road site lends itself to making wines more in this mould; and a point of difference in the Australian pinot Noir landscape.

