

Fighting Gully Road

BEECHWORTH

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2017 Rose'

The Wine

Palate

dry, savoury and textural with refreshing acidity on the finish of the palate

Bouquet

enticing aromas of sour cherry and plum with nuances of dried herb

Harvest Dates: between 5th March and 26th April 2017

pH: 3.36

Alcohol by Volume: 13.5%

TA: 4.7

Chief Winemaker:

Mark Walpole and
Adrian Rodda

Oak Maturation:

fermented and aged on lees in seasoned barriques for 8 months

The Vintage

The 2017 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; and there was an absence of very hot days. Rainfall events were well spaced up until late January, then warm and relatively dry conditions prevailed right throughout harvest allowing uninterrupted picking.

The Vinification

Sangiovese and Aglianico grapes were destemmed and crushed then left on skins for a short period to extract further flavour and a small amount of colour. Settled juice was transferred to barriques where fermentation took place using indigenous yeasts. Some saignée' was taken from the dry-red component of Sangiovese to add weight to the palate. The wine remained on lees for 6 months prior to bottling.



The Inspiration

Many Italian varieties are perfect for producing a dry style of Rose', with high levels of natural acidity and savoury dark fruits. Many Italian Rosato's are made in a bone-dry style, the resultant wines like this one being an attractive salmon or onion-skinned colour.