



Fighting Gully Road

BEECHWORTH

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2015 Sangiovese

The Wine

Palate

medium bodied, savoury and textural, with a beautiful line of fine grained tannins and acidity running through the palate

Bouquet

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

Harvest Dates: 13th to 16th March 2015 **pH:** 3.42

Alcohol by Volume: 14% **TA:** 5.7

Chief Winemaker:

Mark Walpole and
Adrian Rodda

Oak Maturation:

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



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

A portion of the grapes were destemmed to retain whole berries; while the balance were crushed. Fermentation took place in a mixture of stainless steel and oak vats with the wine remaining on skins for a total of 28 days.

The Inspiration

Incorporating a small portion of Colorino, and old Tuscan variety traditionally used in the production of Chianti, this wine was created to capture the essence of that style. The wine was made for immediate enjoyment; but like Chianti Classico they can be aged for a number of years to create greater complexity.