

Fighting Gully Road

BEECHWORTH

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2018 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: 10th to 23rd March 2018 pH: 3.47

Alcohol by Volume: 14% TA: 5.7

Chief Winemaker:

Mark Walpole

Oak Maturation:

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



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 delay.

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 using indigenous yeasts with the wine remaining on skins for a total of 28 days prior to pressing.

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.