Fighting Gully Road
BEECHWORTH

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2021 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: 16th to 18th March

pH: 3.58

Alcohol by Volume: 14.3%

TA: 5.7

Chief Winemaker:

Mark Walpole

Oak Maturation:

12 months in seasoned large (1,500 - 2,000L) Italian coopered French oak botti; and demi-muids.

The Vintage

The 2020-21 growing season had its challenges. The early part of the season was mild and wet which kept us on our toes in the vineyard. December looked to start out with ideal conditions only to be followed by flooding rains (220mm) over four days in the middle of the month. This re-filled the soil profile, allowing the vines to grow through a searing January where we experienced 15 days over 30°C. February saw a return to mild and dry conditions which followed on into March allowing an uninterrupted harvest of grapes free of sunburn or disease.

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.

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