

# Fighting Gully Road

BEECHWORTH

## Fighting Gully Road

### 2015 Sangiovese 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: 5th March 2015    pH: 3.36

Alcohol by Volume: 13.5%    TA: 4.7

##### Chief Winemaker:

Mark Walpole and  
Adrian Rodda

##### Oak Maturation:

fermented in seasoned  
barriques and aged in  
stainless steel for 8 months

#### 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. Unlike many rose' s this wine was made using grapes specifically picked for the wine rather than using juice bled off fermentations to increase concentration of red wines.

#### The Vinification

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. The wine remained on lees for 6 months prior to bottling.



#### The Inspiration

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