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# Fighting Gully Road

## BEECHWORTH

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### 2013 Shiraz

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#### The Wine

##### Palate

*medium bodied, with fine grained tannins and soft acidity*

##### Bouquet

*fragrant aroma's red fruits, spice and crushed white pepper*

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**Harvest Dates:** March 2013    **pH:** 3.55

**Alcohol by Volume:** 13.5%    **TA:** 6.0

##### Chief Winemaker:

Mark Walpole and  
Adrian Rodda

##### Oak Maturation:

aged in 25% new oak  
barriques from the forests  
of Never and Troncais, for  
18 months prior to bottling.

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#### The Vintage

The 2013 vintage across south-eastern Australia was warm and dry. The wines produced are brooding and have more structure than is typical from the region; which will allow them to be cellared for many years.

#### The Vinification

Sixty five percent of the fruit was destemmed and crushed, with the remainder incorporated into the fermentation as whole bunches. Fermentation took place in stainless steel vats for 21 days prior to pressing.



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#### The Inspiration

Beechworth produces wines from Shiraz that are always medium bodied setting them apart from those of many of Australia's warmer regions. They have the elegance and aromatics found in the wines from the regions of the northern Rhone valley in France, including St Joseph, Hermitage and Cornas.

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