



Fighting Gully Road

BEECHWORTH

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2013 Tempranillo

The Wine

Palate

medium bodied, with classical firm but fine tacy tannins

Bouquet

fragrant aroma's of cherry-cola ,blackberry and plum

Harvest Dates: Feb 2013 pH: 3.68

Alcohol by Volume: 13.5% TA: 5.8

Chief Winemaker:

Mark Walpole and
Adrian Rodda

Oak Maturation:

aged in 50% new Italian coopered French oak barriques for 18 months

The Vintage

The 2013 vintage was characterised by very dry conditions during the growing and ripening period. Temperatures were very warm without extremes of heat.

The Vinification

Grapes were destemmed and crushed retaining a portion of whole berries. The wine was fermented in small stainless steel vats with an extended maceration post-fermentation for 18 days.



The Inspiration

Tempranillo is the fundamental building blocks for Spain's greatest red wines from La Rioja and Ribera del Duero. While many examples historically were aged in American oak hogsheads, the more modern examples are using French oak from the forests of Never. This wine uses no American oak. Like their 'Riserva' styles, this wine was released four years from the vintage including at least two years bottle age.
