

Fighting Gully Road

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2021 Verdicchio *Beechworth*

The first vintage of this variety for Fighting Gully Road; and one of the very few Australian wines of this variety.

The variety and this particular clone were originally introduced by Mark while working for Brown Brothers in the mid 1990's.

The Wine

Palate

textural, full, with a hint of phenolics and a fine line of acidity running through the palate.

Bouquet

ripe yellow fruits including

Harvest Dates: 8th April 2021 **pH:** 3.27

Alcohol by Volume: 14.0% **TA:** 10.7

Chief Winemaker:

Mark Walpole

Oak Maturation:

Oak maturation - 12 months in a 1600L Italian coopered French oak 'botti'; and seasoned 500L puncheons. The oval shaped cask was positioned on its side to allow greater contact with the yeast lees.

The Vintage

The 2021 vintage was a pleasant, yet damp change from the disastrous vintage of 2020 which was marred by extreme heat and bushfire smoke.

Regular rainfall events throughout the entire 21/22 season kept temperatures mild; and prevailing east and north-east winds provided higher humidity. As a very late ripening variety the risk of botrytis was always near.

The Vinification

The grapes were hand harvested and whole bunch pressed; with the wine being fermented in stainless steel.

The Inspiration

Hailing from the Marche region of central eastern Italy, the variety is



capable of producing a number of different styles ranging from simple un-wooded versions, through textural barrel aged wines; to luscious late harvest botrytised styles with high alcohol.

This wine was made in a similar vein to the best barrel matured examples from this region, aged in large casks; and followed by a period of bottle ageing prior to release.

The wine will be capable of considerable ageing while retaining freshness due to the grapes natural level of acidity.