

Fighting Gully Road

Fighting Gully Road 2021 Chardonnay

The Wine

Palate

textural and medium weight supported by delicate oak providing length and persistence.

Bouquet

white stonefruit and white flowers prevail, with a hint of underlying spicy oak.

Harvest Dates: 24th Feb to 4th March pH: 3.37

Alcohol by Volume: 13.0% TA: 6.4

Chief Winemaker:

Mark Walpole

Oak Maturation:

12 months in 1/3rd new; and seasoned fine grained Italian coopered French oak hogsheads.

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. This resulted in near perfect quality fruit at harvest with excellent acidity.

The Vinification

Grapes were hand-picked and chilled overnight before being whole bunch pressed; with juice and light solids racked to very fine grained 300L Troncais barrels (1/3rd new) and fermented at 20 - 22°C using a mixture of cultured and indigenous yeasts. After primary fermentation the wine was sulphured to avoid malolactic fermentation from occurring.



The Inspiration

Half of the grapes were sourced from the Fighting Gully Road vineyard including our first harvest of a new planting including the Bernard clones 76 and 95; Mendoza; and an old selection from Mudgee. The other portion comes from the 'Smiths' vineyard, the oldest vines in the Beechworth region, planted in 1978. Early single vineyard wines made from this site by Brown Brothers winery showed power yet delicacy.