

# Fighting Gully Road

BEECHWORTH

## Fighting Gully Road 2018 Gros Manseng Moelleux

### The Wine

#### Palate

textural, luscious with  
flavours of tropical fruits;  
and fresh cleansing  
acidity

#### Bouquet

ripe pineapple, mango,  
candied citrus and Acacia  
blossom

Harvest Dates: 13th April 2018    pH: 3.5

Alcohol by Volume: 12.5%    TA: 6.8    Residual Sugar: 120g/l

#### Chief Winemaker:

Mark Walpole

#### Oak Maturation:

fermented and aged on lees  
in seasoned French oak and  
new Acacia barriques for 10  
months

### The Vintage

Growing season conditions varied considerably. Early season temperatures were mild followed by a deluge of over 150mm of rain in early December; and another 40mm in late December. This provided considerable soil moisture reserves for the hot January which followed. A fortnight of days above 30 degrees from mid to late January, were trying but February temperatures declined and fruit was harvested in mid-February without delay.

### The Vinification

Grapes were harvested at the end of the season when fully ripe and partially shrivelled. They were then crushed and allowed to soak on skins to allow sugar from dried berries to become released prior to pressing. Juice was transferred to barrel where fermentation and maturation took place.



### The Inspiration

One of the great dessert wines of the World, the Jurancon Moelleux's combine exotic flavours and high natural acidity to produce a complex sweet wine without the influence botrytis.