

Fighting Gully Road

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2021 Pinot Noir

The Wine

Palate

bright red fruits and fine-grained tannins result in a plush, soft and velvety mouthfeel. The soft tannins and moderate acidity give the wine richness, weight and persistence.

Bouquet

fragrant, whole bunch notes, and a hint of sweet oak.

Harvest Dates: 22nd - 17th February **pH:** 3.68

Alcohol by Volume: 13.5% **TA:** 6.5

Chief Winemaker:

Mark Walpole

Oak Maturation:

12 months in 40% new; and seasoned fine grained Italian coopered French oak puncheons.

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, preserving aromatics and contributing to softer tannins than normally the case in wines from the Fighting Gully Road vineyard.

The Vinification

Two thirds of the grapes were de-stemmed and very lightly crushed; while the balance was vinified using carbonic maceration for seven days, followed by de-stemming; crushing and fermentation in the same fermenter. The cap was handled extremely gently with no punching down. The wine spent a total of 14 days on skins prior to pressing.



The Inspiration

The wines of Burgundy; and particularly Pommard, have generally much more structure than seen in most Australian examples of Pinot Noir. The Fighting Gully Road site and its Ordovician shales and mudstone derived soils lends itself to making wines more in this mould; and a point of difference in the Australian Pinot Noir landscape.