
Fighting Gully Road

BEECHWORTH

Fighting Gully Road

2017 Syrah

The Wine

Palate

medium bodied, with fine grained tannins, soft acidity with great length and persistence.

Bouquet

a melange of fragrant aroma's - red fruits, spice and crushed white pepper.

Harvest Dates: 29th March 2017 **pH:** 3.54

Alcohol by Volume: 14.5% **TA:** 5.5

Chief Winemaker:

Mark Walpole

Oak Maturation:

aged in new and seasoned thick-staved 600L demi-muids from the forest of Fontainbleau, for 18 months prior to bottling.

The Vintage

The 2017 vintage and the season leading up to it were almost as perfect as you could ask for. Mild summer temperatures with prevailing east and north-east winds provided moderating influences; and there was an absence of very hot days. Rainfall events were well spaced up until late January, then warm and relatively dry conditions prevailed right throughout harvest allowing uninterrupted picking.

The Vinification

One third of the fruit was placed in the fermenter as whole bunches. Two percent of pressed Viognier skins were added, then the remaining grapes that were de-stemmed and lightly crushed. Fermentation and post ferment maceration took place in stainless steel vats for 21 days prior to pressing.



The Inspiration

Beechworth produces wines from Shiraz that are always medium bodied setting them apart from those of many of Australia's warmer regions. They have the elegance and fragrance found in the wines from the regions of the northern Rhone valley in France, including St Joseph, Hermitage and Cornas.