

Fighting Gully Road

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2021 Smiths' Vineyard Chardonnay

The Wine

Palate

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

Bouquet

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

Harvest Dates:

24th – 25th February 2021

pH:

3.46

TA:

8.8

Alcohol by Volume:

13.5%

Oak Maturation:

12-months in new (1/3) and seasoned (2nd and 3rd use), fine-grained Italian-coopered French oak hogsheads.

Vigneron

Mark Walpole

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 no pressings cut. The juice and light solids racked very fine-grained Gamba 300L Tronçais MT barrels (1/3rd new), with the balance in 2nd and 3rd use barrels. Fermented at 20 - 22°C using a mixture of cultured and indigenous yeasts. After primary fermentation the wine was sulphured pre-malolactic fermentation. Bottled on 15th September 2022.

The Inspiration

Sourced from the 'Smiths' vineyard, the oldest vines in the Beechworth region, which were planted in 1978. The early single vineyard wines were made by Brown Brothers, and showed terrific palate weight, with elegance and a delicacy to them. We continue this legacy with each vintage. This fruit continues to develop and brings greater complexity, power, and structure - year on year.

