

Fighting Gully Road

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2017 Aglianico

The Wine

Palate

medium to full-bodied, with firm but fine-grained tannins, with fresh acidity

Bouquet

classical varietal aromas of crushed fennel, aniseed, Dutch liquorice, and fragrant red and black fruits

Harvest Dates:

19th April 2017

pH:

3.29

TA:

7.4

Alcohol by Volume:

13.5%

Oak Maturation:

aged for 24 months in seasoned 600L thick-staved demi-muids

Vigneron

Mark Walpole

The Vintage

The season leading up to the 2017 vintage could only be regarded as hot, interspersed with bursts of rain each month which kept the un-irrigated vines functioning happily, without issues with disease. Late October saw one morning close to frost — exactly 12 months to the day after frosts impacted the region in the previous season. The months of December through March saw each experience over 18 days above 30°C; with a heatwave in early February where two days close to 40 degrees recorded. Fruit was picked on the 19th April, prior to heavy rain.

The Vinification

Grapes were hand-picked, destemmed, crushed and gently fermented in small stainless-steel vats. Fermentation temperatures were controlled to retain the varieties unique aromatics and avoid the extraction of excessive tannin.



The Inspiration

A variety from southern Italy doesn't immediately come to mind as something suitable for the climate experienced in the Alpine valleys of north-east Victoria, where the vines are grown. But if climate change is real, then these vines will be perfectly suited sometime in the future as things begin to warm up. Mature vines in an ideal climate is the goal. Grown on stakes without trellising or irrigation, the vines found on the slopes of Mount Vulture in Basilicata are my benchmark.