

Fighting Gully Road

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2018 La Longa Sangiovese

The Wine

Palate

full-bodied, with great depth, structure, and complexity. An elegant, and savoury wine, with lingering fine-grained tannins

Bouquet

brambly dark berries, sour cherry and plum with nuances of dried oregano, and thyme

Harvest Dates:

23rd March, 2018

pH:

3.46

TA:

5.7

Alcohol by Volume:

14.0%

Vigneron

Mark Walpole

Oak Maturation:

12-months in new and second use fine-grained Italian-coopered, French oak barriques. Followed by 12-months in seasoned 1600L cask, and a further 12-months in bottle, prior to release

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.

The Vinification

'Brunello' clone Sangiovese were hand harvested; the grapes crushed and de-stemmed into an oak fermenter where fermentation took place using indigenous yeasts. After fermentation the wine remained on skins for a further 14 days prior to pressing.



The Inspiration

Many of the greatest wines in Italy are crafted from Sangiovese, none more-so than from the area south of Siena around the hilltop town of Montalcino, where Brunello is King.

The geographic and climatic diversity of the region allows many different styles to be produced from full bodied, rich and firmly structured at lower elevations in the south; to finer and more elegant wines at higher elevation (up to 600m). Like the latter, our La Longa Sangiovese is about creating an Australian benchmark with finesse.