

# Fighting Gully Road

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### 2019 Tempranillo

#### The Wine

##### Palate

medium bodied, with classical firm but fine talcic tannins

##### Bouquet

fragrant aromas of cherry-cola, blackberry and plum. With a complexity, and silkiness from bottle age

##### Harvest Dates:

26<sup>th</sup> Feb. 2019

##### pH:

3.64

##### TA:

5.8

##### Alcohol by Volume:

14.0%

##### Vigneron

Mark Walpole

##### Oak Maturation:

aged in 50% new Italian coopered French oak barriques with the balance in seasoned French barriques, for 18 months

#### The Vintage

The 2019 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

Grapes were destemmed and crushed. The wine was fermented in small stainless steel vats with an extended maceration post-fermentation for 18 days.



#### The Inspiration

Tempranillo is the fundamental building blocks for Spain's greatest red wines from La Rioja and Ribera del Duero. While many examples historically were aged in American oak hogsheads, the more modern examples are using French oak from the forests of Never. This wine uses no American oak. Like their 'Riserva' styles, this wine was released four years from the vintage including at least two years bottle age.