

Fighting Gully Road

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2021 Cabernet Sauvignon

The Wine

Palate

medium-bodied, with fine-grained tannins, with fresh acidity

Bouquet

classical cassis and cigar box aromas, fragrant red and black fruits aromas

Harvest Dates:

17th April 2021

pH:

3.48

TA:

6.8

Alcohol by Volume:

14.0%

Oak Maturation:

aged for 15 months in 225 L fine-grained French barriques

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, preserving aromatics and contributing to softer tannins than normally the case in wines from the Fighting Gully Road vineyard.

The Vinification

Grapes were hand-picked, destemmed, crushed and gently fermented in small stainless-steel vats. Fermentation temperatures were controlled to retain the varieties aromatics and avoid the extraction of excessive tannin. A small amount of Petit Verdot was fermented separately, and blended with the Cabernet Sauvignon prior to bottling.



The Inspiration

Early homoclimate studies undertaken by the eminent viticultural researcher Dr Richard Smart in the mid-1990's identified many climatic similarities between Bordeaux, France, and Beechworth. Geologically, stony well-drained soils are also shared between the regions. Cabernet Sauvignon (and a small amount of Merlot) were our first plantings at Fighting Gully Road made in 1997; and this wine is made from Cabernet sauvignon (92%) and Petit Verdot (8%).