

# Fighting Gully Road

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### 2022 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:

8<sup>th</sup> – 20<sup>th</sup> March 2022

##### pH:

3.29

##### TA:

6.4

##### Alcohol by Volume:

13.0%

##### Oak Maturation:

12-months in new (one-third) and seasoned, fine-grained Italian-coopered, French oak hogsheads

##### Vignerons

Mark Walpole



#### The Vintage

The 2022 vintage was a cooler and damp growing season. 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 and chilled overnight before being whole bunch pressed, with juice and light solids racked to very fine grained 300L Tronçais barrels (one-third new) and fermented at 20 - 22°C using a mixture of cultured and indigenous yeasts. After primary fermentation the wine was sulphured to avoid malolactic fermentation from occurring.

#### The Inspiration

Three quarters of the grapes were sourced from the Fighting Gully Road vineyard, including different clones (Bernard 76 and 95, Mendoza), and a selection from Mudgee. The other portion comes from the 'Smiths' vineyard – the oldest vines in the Beechworth region (planted in 1978). Early single vineyard wines made from this site by Brown Brothers winery showed power yet delicacy.