

# Fighting Gully Road

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### 2022 Grenache

#### The Wine

##### Palate

medium-bodied, with layers of silky, fine-grained tannins and fresh acidity

##### Bouquet

spicy, white pepper, and lifted cranberry red fruit aromas

##### Harvest Dates:

11<sup>th</sup> April, 2022

##### pH:

3.45

##### TA:

7.4

##### Alcohol by Volume:

14.0%

##### Oak Maturation:

aged for 12-months in seasoned 600L thick-staved demi-muids

##### Vigneron

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

Two-thirds of the fruit was hand-picked, destemmed, crushed and gently fermented in small stainless-steel vats. The balance went through 100% carbonic maceration fermentation, the destemmed after seven days and fermented in an open vat. Temperatures were controlled to retain the varieties aromatics and avoid the extraction of excessive tannin.



#### The Inspiration

Climate change was foremost in mind when we chose to include Grenache in the varietal mix at the Fighting Gully Road vineyard. Our average start-of-harvest-date has moved forward, on average, one calendar day per year since our first harvest in 2000. Pinot Noir is becoming increasingly difficult to grow viticulturally, so the decision was made to make a similar wine, stylistically, from another variety – that being Grenache, which is extremely resilient climatically.