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# Fighting Gully Road

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### 2022 Rosé

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#### The Wine

##### Palate

dry, savoury and textural with refreshing acidity on the finish of the palate

##### Bouquet

enticing aromas of sour cherry and plum with nuances of dried herb

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##### Harvest Dates:

14<sup>th</sup> March – 24<sup>th</sup> April 2022

##### pH:

3.29

##### TA:

6.4

##### Alcohol by Volume:

13.5%

##### Oak Maturation:

Fermented and aged on lees in seasoned puncheons for five months

##### Vigneron

Mark Walpole

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#### 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

Sangiovese and Aglianico grapes were destemmed and crushed, then pressed. Settled juice was transferred to puncheon where fermentation took place using indigenous yeasts. Some saignee' was taken from the dry-red component of Sangiovese to add weight to the palate. The wine remained on lees for five months prior to bottling.



#### The Inspiration

Many Italian red grape varieties are perfect for producing a dry style of Rosé, with high levels of natural acidity and savoury dark fruits. We've used the combination of Sangiovese and Aglianico grapes for this Rosato, to achieve the bone-dry finish, crisp acidity, and an attractive salmon (perhaps also described as onion-skinned colour) hue.