

# Fighting Gully Road

## Fighting Gully Road

### 2022 Verdicchio

#### The Wine

##### Palate

medium-full bodied textural wine, supported by saline acidity, with a long and persistence palate

##### Bouquet

white stone fruit and white flowers prevail, with a hint vibrant citrus

##### Harvest Dates:

21<sup>st</sup> April 2022

##### pH:

3.42

##### TA:

9.3

##### Alcohol by Volume:

14.0%

##### Oak Maturation:

12-months in a seasoned 1600L oval cask, lying horizontally to allow for the greatest amount of lees contact

##### 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

Grapes were hand-picked and chilled overnight before being whole bunch pressed. Where we gently pressed the fruit to avoid excessive phenolic extraction. The wine was fermented in stainless steel at 20 - 22°C using a mixture of indigenous and cultured yeasts. After primary fermentation the wine was sulphured and transferred to the large cask for aging on heavy yeast lees for 12 months.

#### The Inspiration

The best white wines from the Marche region of central east Italy have the power of great Chardonnay, but with a refreshing acidity not found in that variety. Typically aged in large oak casks for at least 12-months, this wine then continues with further time in bottle prior to release.

The variety is very late ripening, ensuring its ongoing suitability at our site in a warming climate.