

# Fighting Gully Road

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### 2023 Rosé

#### 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

##### Harvest Dates:

3<sup>rd</sup> – 25<sup>th</sup> April 2023

##### pH:

3.29

##### TA:

6.4

##### Alcohol by Volume:

13.5%

##### Oak Maturation:

Fermented and aged on lees in seasoned puncheons for five months

##### Vignerons

Mark Walpole

#### The Vintage

The growing season leading up to the 2023 vintage was cool and damp, but with a remarkably dry February. This allowed us to set up the canopies and bunch exposure for the months leading into harvest. Regular rainfall events throughout the entire season kept temperatures very cool; and prevailing east and north-east winds provided higher humidity, lifting aromatics across all varieties. A proportion of Cabernet Sauvignon was included this year due to low yields in Sangiovese.

#### The Vinification

Sangiovese, Cabernet Sauvignon grapes and a small portion of other varieties 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 four 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 a large proportion of Sangiovese grapes for this Rosato, to achieve the bone-dry finish, crisp acidity, and an attractive salmon (perhaps also described as onion-skinned colour) hue.