



Fighting Gully Road

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2021 Tempranillo

The Wine

Palate

medium bodied, with classical firm but fine talcy tannins

Bouquet

fragrant aromas of cherry-cola, blackberry and plum

Harvest Dates:

17th – 23rd Feb. 2021

pH:

3.68

TA:

5.8

Alcohol by Volume:

13.5%

Oak Maturation:

aged in 50% new Italian coopered French oak barriques for 18 months

Vigneron

Mark Walpole

The Vintage

The 2021 vintage was a pleasant, yet damp change from the disastrous vintage of 2020 which was marred by extreme heat and bushfire smoke. 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 destemmed and crushed retaining a portion of the whole berries. The wine was fermented in small stainless steel vats with an extended maceration post-fermentation for 18 days.



The Inspiration

Tempranillo is the fundamental building blocks for Spain's greatest red wines from La Rioja and Ribera del Duero. While many examples historically were aged in American oak hogsheads, the more modern examples are using French oak from the forests of Never. This wine uses no American oak. Like their 'Riserva' styles, this wine was released several years from the vintage, to allow at least two years bottle age.