

Fighting Gully Road

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2023 Sangiovese

The Wine

Palate

medium-bodied, with plush lingering fine-grained tannins

Bouquet

brambly dark berries, sour cherry and plum with nuances of savoury dried herbs

Harvest Dates:

3rd April 2023

pH:

3.40

TA:

5.7

Alcohol by Volume:

14.0%

Oak Maturation:

12-months in seasoned Italian-coopered, French oak casks (1500-2000L)

Vigneron

Mark Walpole



The Vintage

The season leading up to the 2023 vintage was, in many ways very similar to the two which preceded it. The winter of 2022 was typified by wet conditions, which didn't allow many frosts to occur which normally breaks the weather into fine sunny days with cold nights. Early spring was extremely wet, with budburst occurring as late as yet recorded. The 2023 wines are all excellent in quality. High natural acidities and high colour in reds. The cool summer conditions were optimum for flavour and colour development.

The Vinification

Chianti clones of Sangiovese were hand-picked, crushed and destemmed. Fermented in stainless steel vats, with extended maceration for a further 14 days. The wine contains 5% Colorino which was fermented and aged separately.

The Inspiration

Sangiovese's great genetic diversity allows for the production of it in many styles. Wines ranging from lighter styles with bright acidity in higher elevations, through to richer, bolder examples from warmer regions. This example was inspired by some of the great wines from the Chianti Classico region of Tuscany, Italy. Crafted from clones selected from very old vineyards north of Siena, with a splash of Colorino (another old variety historically used in the production of Chianti), it's made for immediate enjoyment.