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# Fighting Gully Road

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### 2018 Aglianico

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#### The Wine

##### Palate

medium to full-bodied, with firm but fine-grained tannins, with fresh acidity

##### Bouquet

classical varietal aromas of crushed fennel, aniseed, Dutch liquorice, and fragrant red and black fruits

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##### Harvest Dates:

11<sup>th</sup> April 2018

##### pH:

3.2

##### TA:

8.6

##### Alcohol by Volume:

14.0%

##### Oak Maturation:

aged for 24 months in seasoned 600L thick-staved demi-muids

##### Vigneron

Mark Walpole

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#### The Vintage

Growing season conditions varied considerably. Early season temperatures were mild followed by a deluge of over 150mm of rain in early December; and another 40mm in late December. This provided considerable soil moisture reserves for the hot January which followed. A fortnight of days above 30 degrees from mid to late January, were trying but February temperatures declined, and fruit was harvested in mid-February.

#### The Vinification

Grapes were hand-picked, destemmed, crushed and gently fermented in small stainless-steel vats. Fermentation temperatures were controlled to retain the varieties unique aromatics and avoid the extraction of excessive tannin.



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#### The Inspiration

A variety from southern Italy doesn't immediately come to mind as something suitable for the climate experienced in the Alpine valleys of north-east Victoria, where the vines are grown. But if climate change is real, then these vines will be perfectly suited sometime in the future as things begin to warm up. Mature vines in an ideal climate is the goal. Grown on stakes without trellising or irrigation, the vines found on the slopes of Mount Vulture in Basilicata are my benchmark.