

Fighting Gully Road

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2019 La Longa Sangiovese

The Wine

Palate

full-bodied, with great depth, structure, and complexity. An elegant, and savoury wine, with lingering fine-grained tannins

Bouquet

brambly dark berries, sour cherry and plum with nuances of dried oregano, and thyme

Harvest Dates:

24th March, 2019

pH:

3.54

TA:

7.4

Alcohol by Volume:

14.0%

Vigneron

Mark Walpole

Oak Maturation:

12-months in new and second use fine-grained Italian-coopered, French oak barriques. Followed by 12-months in seasoned 1600L cask, and a further 12-months in bottle, prior to release



The Vintage

The 2019 vintage and the season leading up to it were almost as perfect as you could ask for. Mild summer temperatures with prevailing east and north-east winds provided moderating influences; and there was an absence of very hot days. Rainfall events were well spaced up until late January, then warm and relatively dry conditions prevailed right throughout harvest allowing uninterrupted picking.

The Vinification

'Brunello' clone Sangiovese were hand harvested; the grapes crushed and de-stemmed into an oak fermenter where fermentation took place using indigenous yeasts. After fermentation the wine remained on skins for a further 14 days prior to pressing.

The Inspiration

Many of the greatest wines in Italy are crafted from Sangiovese, none more-so than from the area south of Siena around the hilltop town of Montalcino, where Brunello is King.

The geographic and climatic diversity of the region allows many different styles to be produced from full bodied, rich and firmly structured at lower elevations in the south; to finer and more elegant wines at higher elevation (up to 600m). Like the latter, our La Longa Sangiovese is about creating an Australian benchmark with finesse.