

Fighting Gully Road

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2022 Chardonnay

The Wine

Palate

textural and medium weight supported by delicate oak providing length and persistence

Bouquet

white stone fruit and white flowers prevail, with a hint of underlying spicy oak

Harvest Dates:

8th – 20th March 2022

pH:

3.29

TA:

6.4

Alcohol by Volume:

13.0%

Oak Maturation:

12-months in new (one-third) and seasoned, fine-grained Italian-coopered, French oak hogsheads

Vignerons

Mark Walpole



The Vintage

The 2022 vintage was a cooler and damp growing season. 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 hand-picked and chilled overnight before being whole bunch pressed, with juice and light solids racked to very fine grained 300L Tronçais barrels (one-third new) and fermented at 20 - 22°C using a mixture of cultured and indigenous yeasts. After primary fermentation the wine was sulphured to avoid malolactic fermentation from occurring.

The Inspiration

Three quarters of the grapes were sourced from the Fighting Gully Road vineyard, including different clones (Bernard 76 and 95, Mendoza), and a selection from Mudgee. The other portion comes from the 'Smiths' vineyard – the oldest vines in the Beechworth region (planted in 1978). Early single vineyard wines made from this site by Brown Brothers winery showed power yet delicacy.