

Fighting Gully Road

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2022 Verdicchio

The Wine

Palate

medium-full bodied textural wine, supported by saline acidity, with a long and persistence palate

Bouquet

white stone fruit and white flowers prevail, with a hint vibrant citrus

Harvest Dates:

21st April 2022

pH:

3.42

TA:

9.3

Alcohol by Volume:

14.0%

Oak Maturation:

12-months in a seasoned 1600L oval cask, lying horizontally to allow for the greatest amount of lees contact

Vigneron

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. Where we gently pressed the fruit to avoid excessive phenolic extraction. The wine was fermented in stainless steel at 20 - 22°C using a mixture of indigenous and cultured yeasts. After primary fermentation the wine was sulphured and transferred to the large cask for aging on heavy yeast lees for 12 months.

The Inspiration

The best white wines from the Marche region of central east Italy have the power of great Chardonnay, but with a refreshing acidity not found in that variety. Typically aged in large oak casks for at least 12-months, this wine then continues with further time in bottle prior to release.

The variety is very late ripening, ensuring its ongoing suitability at our site in a warming climate.