

Fighting Gully Road

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2022 Block 02 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:

21st March – 18th April 2022

pH:

3.57

TA:

6.1

Alcohol by Volume:

14.0%

Oak Maturation:

18-months in new and second use 225 litre barriques manufactured from staves sourced from the French forest of Tronçais; and lightly toasted

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

A number of clones of Sangiovese were hand-picked, crushed and destemmed. They were fermented in an oak vat, with extended maceration for a further 14 days. Only 1630 bottles produced. After fermentation the wine spent 18-months in new and one year old Italian coopered French oak barrels.

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; and while it's made for immediate enjoyment will have the structure to allow it to continue to mature in the medium term.