

Fighting Gully Road

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2022 Smiths Vineyard 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:

3.46

TA:

8.8

Alcohol by Volume:

13.5%

Oak Maturation:

12-months in new (1/3) and seasoned (2nd and 3rd use), 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 finer phenolics 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 no pressings cut. The juice and light solids racked very fine-grained Gamba 300L Troncais MT barrels (1/3rd new), with the balance in 2nd and 3rd use barrels. Fermented at 20 - 22°C using a mixture of cultured and indigenous yeasts. After primary fermentation the wine was sulphured pre-malolactic fermentation.

The Inspiration

Sourced from the 'Smiths' vineyard, the oldest vines in the Beechworth region, which were planted in 1978. The early single vineyard wines were made by Brown Brothers, and showed terrific palate weight, with elegance and a delicacy to them. We continue this legacy with each vintage. This fruit continues to develop and brings greater complexity, power, and structure - year on year.