

Fighting Gully Road

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2023 Chardonnay

The Wine

Palate

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

Bouquet

white stone fruit and apple blossom aromas, with a hints of grilled nuts, and underlying toasted spice

Harvest Dates:

19th and 23rd March, 2023

pH:

3.29

TA:

6.4

Alcohol by Volume:

13.5%

Oak Maturation:

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

Vigneron

Mark Walpole



The Vintage

The season leading up to the 2023 vintage was, in many ways very similar to the two which preceded it. The winter of 2022 was typified by wet conditions, which didn't allow many frosts to occur which normally breaks the weather into fine sunny days with cold nights. Early spring was extremely wet, with budburst occurring as late as yet recorded. The 2023 wines are all excellent in quality with high natural acidities. The cool summer conditions were optimum for flavour and colour development.

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 Troncais 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.