

# Fighting Gully Road

## Fighting Gully Road

### 2022 Tempranillo

#### The Wine

##### Palate

medium bodied, with classical  
firm but fine talc tannins

##### Bouquet

fragrant aromas of cherry-  
cola, blackberry and plum

##### Harvest Dates:

26 – 30<sup>th</sup> March 2022

##### pH:

3.25

##### TA:

5.9

##### Alcohol by Volume:

13.5%

##### Oak Maturation:

aged in 50% new Italian  
coopered French oak barriques  
for 18 months

##### 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 destemmed and crushed retaining a portion of the whole berries. The wine was fermented in small stainless steel vats with an extended maceration post-fermentation for 18 days.



#### The Inspiration

Tempranillo is the fundamental building blocks for Spain's greatest red wines from La Rioja and Ribera del Duero. While many examples historically were aged in American oak hogsheads, the more modern examples are using French oak from the forests of Never. This wine uses no American oak. Like their 'Riserva' styles, this wine was released several years from the vintage, to allow at least two years bottle age.