

# Fighting Gully Road

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### The Wine

#### Palate

medium-bodied, with layers of silky, fine-grained tannins and fresh acidity

#### Bouquet

spicy, white pepper, and lifted cranberry red fruit aromas

#### Harvest Dates:

22<sup>nd</sup> April, 2023

#### pH:

3.13

#### TA:

12.3

#### Alcohol by Volume:

14.0%

#### Oak Maturation:

aged for nine months in seasoned 600L thick-staved demi-muids

#### 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. High natural acidities and high colour in reds. The cool summer conditions were optimum for flavour and colour development.

### The Vinification

Two-thirds of the fruit was hand-picked, destemmed, crushed and gently fermented in small stainless-steel vats. The balance went through 100% carbonic maceration fermentation, the destemmed after seven days and fermented in an open vat. Temperatures were controlled to retain the varieties aromatics and avoid the extraction of excessive tannin.

### The Inspiration

Climate change was foremost in mind when we chose to include Grenache in the varietal mix at the Fighting Gully Road vineyard. Our average start-of-harvest-date has moved forward, on average, one calendar day per year since our first harvest in 2000. Pinot Noir is becoming increasingly difficult to grow viticulturally, so the decision was made to make a similar wine, stylistically, from another variety – that being Grenache, which is extremely resilient climatically.

