

# Fighting Gully Road

## Fighting Gully Road

### 2021 Syrah

#### The Wine

##### Palate

medium bodied with fine grained tannins, soft acidity with great length and persistence

##### Bouquet

a melange of fragrant aroma's – red fruits, spice and crushed white pepper

##### Harvest Dates:

13<sup>th</sup> March 2021

##### pH:

3.50

##### TA:

5.5

##### Alcohol by Volume:

14.0%

##### Oak Maturation:

aged in new and seasoned thick-staved 600L demi-muids from the forest of Fontainebleau for 15 months prior to bottling

##### Vigneron

Mark Walpole



#### The Vintage

The 2021 vintage was a pleasant, yet damp change from the disastrous vintage of 2020 which was marred by extreme heat and bushfire smoke. 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

One third of the fruit was placed in the fermenter as whole bunches. Two percent of pressed Viognier skins were added, then the remaining grapes that were de-stemmed and lightly crushed. Fermentation and post ferment maceration took place in stainless steel vats for 21 days prior to pressing.

#### The Inspiration

Beechworth produces wines from Shiraz that are always medium bodied setting them apart from those of many of Australia's warmer regions. They have the elegance and fragrance found in the wines from the regions of the northern Rhone valley in France, including St Joseph, Hermitage and Cornas.