

# Fighting Gully Road

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### 2024 Gros Manseng Moelleux

#### Palate

textural, luscious with flavours of tropical fruits, and fresh cleansing acidity

#### Bouquet

ripe pineapple, mango, candied citrus and Acacia blossom

#### Harvest Dates:

28<sup>th</sup> May, 2024

#### pH:

3.31

#### TA:

6.3

#### Alcohol by Volume:

12.5%

#### Residual sugar:

96 g/L

#### Vigneron

Mark Walpole

#### Oak Maturation:

fermented in stainless steel, then aged for 12-months in a mix of new and seasoned 300L Acacia barriques



## The Vintage

The growing season leading up to the 2024 vintage was cool and dry, but not without timely rainfall showering intermittently throughout the earlier stages of the growth period. This allowed us to set up the canopies and bunch exposure for the months leading into harvest. The regular rainfall events throughout the season kept temperatures cool; and prevailing east and north-east winds provided a warmth, and humidity – lifting aromatics across all varieties.

## The Vinification

Grapes were harvested at the end of the season when fully ripe and partially shrivelled. They were then crushed and allowed to soak on skins to allow sugar from dried berries to become released prior to pressing. Juice was transferred to barrel where fermentation and maturation took place.

## The Inspiration

One of the great dessert wines of the World, the Jurancon Moelleux's combine exotic flavours and high natural acidity to produce a complex sweet wine without the influence botrytis.