

# Fighting Gully Road

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### 2024 Rosé

#### The Wine

##### Palate

dry, savoury and textural  
with refreshing acidity on the  
finish of the palate

##### Bouquet

enticing aromas of sour  
cherry and plum with  
nuances of dried herb

##### Harvest Dates:

9<sup>th</sup>, 13<sup>th</sup>-14<sup>th</sup>, 16<sup>th</sup>, 19<sup>th</sup> March,  
12<sup>th</sup> and 23<sup>rd</sup> April 2024

##### pH:

3.29

##### TA:

6.4

##### Alcohol by Volume:

14.0%

##### Oak Maturation:

Fermented and aged on lees  
in seasoned puncheons for  
five months

##### Vignerons

Mark Walpole

#### 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. A proportion of Aglianico and Cabernet Sauvignon has been included again this vintage as we find it strengthens the complexity, structure and finesse of the wine.

#### The Vinification

Sangiovese, Aglianico, and Cabernet Sauvignon grapes, with a small portion of other varieties were destemmed and crushed, then pressed. Settled juice was transferred to puncheon where fermentation took place using indigenous yeasts. Some saignée<sup>1</sup> was taken from the dry-red component of Sangiovese to add weight to the palate. The wine remained on lees for four months prior to bottling.



#### The Inspiration

Many Italian red grape varieties are perfect for producing a dry style of Rosé, with high levels of natural acidity and savoury dark fruits. We've used a large proportion of Sangiovese grapes for this Rosato, to achieve the bone-dry finish, crisp acidity, and an attractive salmon (perhaps also described as onion-skinned colour) hue.