

Fighting Gully Road

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2023 Verdicchio

The Wine

Palate

medium-full bodied textural wine, supported by saline acidity, with a long and persistence palate

Bouquet

white stone fruit and white flowers prevail, with a hint vibrant citrus

Harvest Dates:

22nd April 2023

pH:

3.42

TA:

9.3

Alcohol by Volume:

14.0%

Vigneron

Mark Walpole

Oak Maturation:

12-months in a seasoned 1600L oval cask, lying horizontally to allow for the greatest amount of lees contact



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, with high natural acidities. The cool summer conditions were optimum for flavour and colour development.

The Vinification

Grapes were hand-picked and chilled overnight before being whole bunch pressed. Where we gently pressed the fruit to avoid excessive phenolic extraction. The wine was fermented in stainless steel at 20 - 22°C using a mixture of indigenous and cultured yeasts. After primary fermentation the wine was sulphured and transferred to the large cask for aging on heavy yeast lees for 12 months.

The Inspiration

The best white wines from the Marche region of central east Italy have the power of great Chardonnay, but with a refreshing acidity not found in that variety. Typically aged in large oak casks for at least 12-months, this wine then continues with further time in bottle prior to release.

The variety is very late ripening, ensuring its ongoing suitability at our site in a warming climate.