

# Fighting Gully Road

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### 2024 Sangiovese

#### The Wine

##### Palate

medium-bodied, with plush lingering fine-grained tannins

##### Bouquet

brambly dark berries, sour cherry and plum with nuances of savoury dried herbs

##### Harvest Dates:

13<sup>th</sup> April 2024

##### pH:

3.39

##### TA:

5.8

##### Alcohol by Volume:

14.0%

##### Oak Maturation:

12-months in seasoned Italian-coopered, French oak casks (1500-2000L)

##### Vigneron

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.

#### The Vinification

Chianti clones of Sangiovese were hand-picked, crushed and destemmed. Fermented in stainless steel vats, with extended maceration for a further 14 days. The wine contains 5% Colorino which was fermented and aged separately.

#### The Inspiration

Sangiovese's great genetic diversity allows for the production of it in many styles. Wines ranging from lighter styles with bright acidity in higher elevations, through to richer, bolder examples from warmer regions. This example was inspired by some of the great wines from the Chianti Classico region of Tuscany, Italy. Crafted from clones selected from very old vineyards north of Siena, with a splash of Colorino (another old variety historically used in the production of Chianti), it's made for immediate enjoyment.