

Fighting Gully Road

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2024 Cornalin

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:

27th February 2024

pH:

3.77

TA:

5.1

Alcohol by Volume:

14.1%

Oak Maturation:

Fermented and aged in a stainless steel tank, no oak treatment,

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

Grapes were crushed and de-stemmed, then fermented in a small stainless-steel tank. Post fermentation it was racked off yeast lees and matured in a small stainless-steel tank until bottling in early January 2025. Only 96 bottles produced.

The Inspiration

First introduced to me by a colleague on a trip to the Aosta valley in north-west Italy in 2004, the variety has many characteristics making it imminently suitable for production in the cooler parts of Australia.

The variety produces highly coloured, soft wines with plush tannins – ideal for early consumption. After several attempts (beginning in 2015) we were successful in its importation in 2019; and finally being released from quarantine in 2021. This wine is made from vines propagated from that one original vine; and the first of this variety in Australia.

