

# Fighting Gully Road

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### 2024 Petit Arvine

#### The Wine

##### Palate

Complex, concentrated, dry, and textural, hints of melon and snow pea tendrils.

##### Bouquet

Citrus notes of lemon curd, grapefruit, and lemon verbena.

##### Harvest Dates:

23<sup>rd</sup> February 2024

##### pH:

3.54

##### TA:

6.0

##### Alcohol by Volume:

14.5%

##### Oak Maturation:

Fermented in stainless steel, then aged on lees (no oak) until January 2024.

##### 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

Crushed and pressed into a small stainless steel drum and a Demijohn. After settling, the juice was fermented using indigenous yeasts between 15 and 17 degrees. Post fermentation, the wine remained on fine lees until bottling in early January 2025. Only 80 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. Aromatic, textural and having good acid retention.

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.