alpine road

2023 VICTORIA SAUVIGNON BLANC

The Great Alpine Road stretches across Victoria's North-East, from the country town of Wangaratta over the Victorian Alps to the coastal settlement of Bairnsdale. The Alpine Road range of wines takes you on a similar journey. Visit a favourite place or discover an exciting new destination along a road less travelled.

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VINTAGE

The 2023 vintage will go down as not only one of the latest on record, but also one of the most challenging in recent memory. A third La Niña event in a row made for a much cooler and wetter spring followed by a cool summer and autumn with small rain events that certainly kept us on our toes. Whilst the weather made for some stressful and busy periods, we were able to harvest everything at optimum ripeness.

MULTI-REGION FRUIT SOURCING

The Alpine Road range exemplifies our pursuit of intense, consistent and clear varietal expression. This is achieved across vintages by blending and crafting wines from fruit sourced from different regions within Victoria.

WINEMAKING

The fruit for the 2023 Sauvignon Blanc was picked in March at 12.1° baumé. The grapes were picked in the cool early morning, before being crushed to tank to spend 48 hours on skins. This extracted wonderful aromatics and varietal flavours. The fruit was then processed quickly off skins and fermented cool to preserve fruit quality.

WINE

Lifted grassy and tropical fruit aromas lead to a lively palate bursting with ripe passionfruit, gooseberry and citrus flavours. These flavours linger through the textural midpalate before a long, dry, citrus finish.

Enjoy this wine with asparagus risotto.

ALC/VOL: 12.5% pH: 3.19 TA: 6.94 g/L VEGAN FRIENDLY

PACKAGING

Our packaging pays homage to history of the Great Alpine Road and the original Tobacco Road label while introducing a fresh colour palate and layered textures. It is a celebration of the journey of joyful discovery that is reflective of our Alpine Road wines.

> WINEMAKER Toni Pla Bou



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