



HIGH COUNTRY

Rich in history and personality, the wines are an expression of the true potential of the cool climate Alpine Valleys wine region, embracing its unique terroir, whilst capturing the individual character of each variety. The wines are thoughtfully crafted, harmonious, age-worthy and a pure expression of the Victorian High Country.

2023 PINOT GRIS

THE REGION

The Alpine Valleys is a wine region located in the North East Victoria and the name signifies the area's location and natural landscape. It is one of the most picturesque wine-producing areas in Australia and the first vines were planted during the mid 19th Century, but the wine industry was unable to flourish. It took almost 100 years for the industry to regroup and today, the Alpine Valleys is a dynamic wine-producing region that acquired its own identity as a Geographical Indication in late 1999. The Alpine Valley's unique terroir has three elements. First and foremost are the snow-covered mountains (Mount Buffalo, Mount Feathertop and Mount Bogong), providing the valleys below with a constant source of cool alpine breezes, which extend the growing season and help to stave off frost. Secondly, the varying altitudes and slopes on which the vineyards are located (reaching up to 400 metres) result in significant temperature and rainfall variations. Last but not least, the Ovens, Buckland, Buffalo and Kiewa rivers have deposited alluvial components in the fertile soils. The three combined elements result in the highest-quality fruit.

THE 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 very busy periods, we were able to harvest everything at optimum ripeness and clean of disease. The below average crop levels coupled with a long slow ripening have produced wines that have intense aromatics, ripe flavours and all the hallmarks of age-worthiness. An excellent vintage.

THE WINEMAKING

The fruit for the 2023 Pinot Gris was picked in March at 12.9° baumé. We harvested the fruit during the night in cool temperatures so that the natural flavours and aromatics were preserved. The grapes were gently pressed and the juice settled prior to fermentation. The wine was fermented in stainless steel tanks at cool temperatures to retain the bright, varietal aromatics. Extended ageing on fine yeast lees contributed extra depth and complexity while allowing the slow integration of the aromas and flavours and the palate to glide seamlessly and with great persistence.

THE WINE

This wine is steeped in cool climate focus – a cool climate wine region and reflective of a cool vintage. Lively, age worthy acidity balances against the natural varietal fruit expression of Pinot Gris and this ripe and plush wine style. Quince and apricot flowers overlap ripe lemon, tangerine and honeysuckle aromas. The palate unveils rich and complex flavours of ripe pear, quince and mandarin complemented by mouth filling texture, a fine acid backbone and a long, impressive finish.

Enjoy this wine with Duck à L'Orange.

ALC/VOL: 13.8% pH: 3.16 TA: 6.53 g/L VEGAN FRIENDLY AGEING GRACEFULLY: up to 12 years

THE PACKAGING

The High Country packaging has been designed to reflect the rich textures of the mountainous landscapes and the colours of the breathtaking sunsets experienced here in the High Country.

THE WINEMAKER

Toni Pla Bou