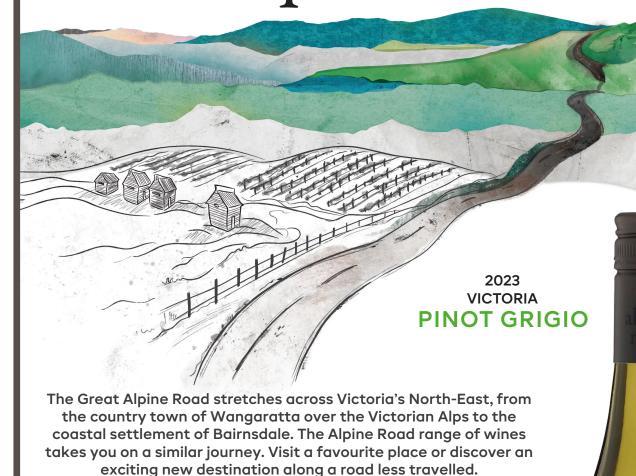
alpine road



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 Pinot Grigio was picked in late February at 11.6° baumé. The grapes were picked in the early morning, pressed off skins into tank for fermentation with high solids to provide complexity and texture while still retaining fresh flavours. Once in tank, alcoholic fermentation was conducted at a constant 16°C, allowing retainment of fresh aromas and flavours while providing creamy texture and mouthfeel. A small proportion was fermented in older French oak to add front palate richness and an extra dimension.

WINE

The nose offers up an abundance of pear skin, apple and melon. The palate displays intense flavours of guava, green apple, melon and lime with a crisp and zesty acid backbone leading to a balanced finish that is crisp and clean. We have specifically made this wine in the authentic Italian Pinot Grigio style.

Enjoy this wine with Prawn and Cauliflower Jambalaya.

ALC/VOL: 12.5% pH: 3.15 TA: 6.21 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



GAPSTED ESTATE