



# 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 PROSECCO

### 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 Prosecco was picked in early March at 10.3° baumé. The grapes were picked in the early morning, and quickly pressed off skins into tank for fermentation with some solids to provide complexity and richness. The wine was left on yeast lees with weekly stirring to protect the freshness in the wine and add complexity. Our vintage Prosecco is not only made with the best possible grapes, but it is our expression of a certain time and place. It's unique to that year and region and that makes it very special. The 2023 base wine was Charmat fermented slowly at 12°C with the natural CO<sup>2</sup> being retained in the wine. Before bottling, the wine received a small addition of expedition liqueur to provide the final balance and structure.

### THE WINE

This wine pours with an exuberant mousse and has a very fine stream of tiny bubbles flowing through it. Emanating from the glass are fragrant lilly and elderflower notes followed by fresh cut bread, pear, apple and lemon sherbet aromatics. The palate unfolds with delicious red and green apple, pear and melon fruits tinged with subtle nuances of citrus and bread characters adding layers of complexity. A balanced and crisp finish with depth of flavour and amazing length.

Enjoy this wine with Bigoli in salsa.

ALC/VOL: 11.4% pH: 3.04 TA: 6.90 g/L RS: 10g/L VEGAN FRIENDLY AGEING GRACEFULLY: up to 6 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

Greg Bennett