



The Buffalo

2022 TEMPRANILLO

The Buffalo range is an ode to the spectacular jewel of Victoria's Alpine region that is Mount Buffalo. Home to unique flora that is found nowhere else in the world, granite tors, stunning sunsets, waterfalls and epic views. Likewise, The Buffalo range highlights the unique personality, purity and characteristics of our wines that are grown in our Alpine region, in particular the King Valley.



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THE REGION

The King Valley wine region, established in the late 19th Century, is one of a cluster of wine regions in North East Victoria. Nestled among the foothills of the Australian Alps, the King Valley's unique topography and climate is characterised by varying altitudes and temperatures across its length. On the valley floor with an altitude of approximately 150 metres the temperatures are warm to hot, with the continental climate making the summers sometimes intense. The altitude progressively increases the more one moves south, reaching as high as 800 metres on the Whitlands plateau. A noticeable diurnal temperature variation ensures that this ripening process is slow and steady, letting the grapes retain their acidity as they develop varietal complexity. As with the climate, viticulture practices are varied and are chosen with the vineyard site, soils, variety and wine styles at the forefront of mind. The King Valley wine region is characterised by widespread plantings of classic varieties which 'The Buffalo' range showcases in a thoughtful and respectful way.

THE VINTAGE

The vineyards cycled through the growing season with their own individual rhythm, responding to the challenges of a wet, cool spring, and a long, dry summer to emerge with clean, naturally balanced fruit. The outcome is a low yielding, high quality vintage with strong aging potential.

THE WINEMAKING

The fruit for our Buffalo Tempranillo was picked in late March, during the autumn period. The wine was crushed to a static fermenter and was pumped over twice daily which allows an excellent tannin and flavour extraction while preserving primary fruit characters. It was fermented between 26 - 28°C with specially selected yeast isolated from the Priorat region in Spain and was fermented to dryness on skins to achieve the trademark varietal tannin structure. The wine was pressed off to tank and kept warm where it underwent a slow secondary fermentation in late May. This allows for tannin softening and colour stabilizing, giving a silky mouthfeel and a dense, youthful colour. The wine was minimally fined and filtered prior to it being bottled.

THE WINE

The 2022 The Buffalo Tempranillo is our classic varietal expression. A vibrant dark red, with strong aromas of dark fruits featuring blackberry, mulberry and dark plum, along with a background of toast and spicy oak. The full and generous palate unfolds with ripe cool climate black fruits. The finish is persistent with ripe flavours and fine-grained tannins working seamlessly together.

Excellent with Slow cooked Duck, Butter Beans and Panfried Chorizo.
ALC/VOL: 14.0% pH: 3.50 TA: 6.5 g/L VEGAN FRIENDLY

THE PACKAGING

Our packaging strongly reflects the influence of Mount Buffalo in our name and is characterised in art as an animal. Across various cultural contexts, the Buffalo holds immense significance as it embodies values such as strength, abundance, and spirituality. It also ties in with our implementation of sustainable farming methods to protect our wonderful natural resource.

THE WINEMAKER

Rosalia Villarino