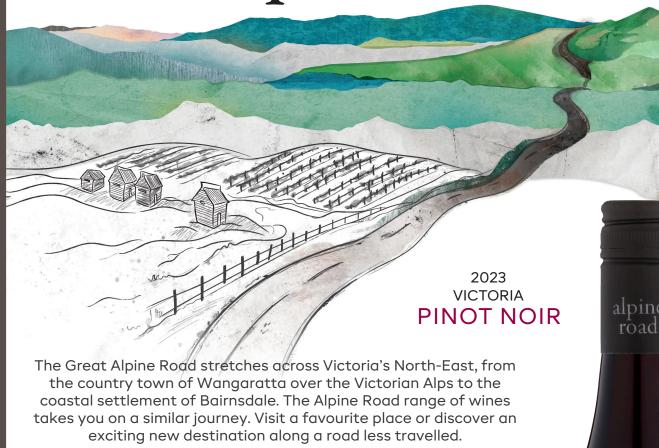
alpine road



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.

VARIETY & STYLE

Pinot Noir, originally from France's Burgundy region, has become a cornerstone of Victoria's wine industry, particularly within cool climate regions. The region's cool-climate conditions and diverse terroirs allow this delicate grape to produce wines that are elegant, complex, and expressive of their environment. At Alpine Road, our winemaking team honours Pinot Noir's French history and heritage, while creating a wine that reflects the distinctive characteristics of vineyards, we source the grapes from, offering a harmonious balance between tradition and regional expression.

WINE

Our Pinot Noir opens up with an enticing nose of lifted black cherry, plum, clove spice and oak aromas. On the palate is an array of red fruit flavours, five spice, clove and complex oak. A harmonious and balanced display between varietal fruit and tannins allows the palate to glide to a silky finish.

Enjoy this wine with BBQ Tuna steak.

ALC/VOL: 13.5% pH: 3.49 TA: 6.46 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

