



The Buffalo

2023 CHARDONNAY

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 lead up to vintage 2023 was challenging to say the least. Experiencing a third La Niña year in a row made the 2022-2023 growing season a record-setting year from a weather perspective. With volatile weather conditions at flowering, crops were down in the King Valley, but fruit quality, and ultimately wine quality, is outstanding.

THE WINEMAKING

The Buffalo Chardonnay was picked in late March at perfect ripeness of 12.4 baumé. The wine was gently pressed and cold settled with the free run portion kept separate. The free run juice was racked with some solids and warmed in a tank where it was seeded with a specially selected Chardonnay yeast. Once fermentation had commenced the juice was gravity fed into French oak barrels: 30% new, 30% one year old and the balance older oak. The wine fermented for 20 days at a temperature of between 16 - 18°C. In the last third of the ferment the wine was stirred daily to impart texture and complexity into the wine. After fermentation, the wine matured in oak barrels for 12 months with regular lees stirring. The wine was racked from barrel and then clarified ready for bottling.

THE WINE

Pale to medium yellow straw in colour our Chardonnay has delicate yet complex aromas of fresh arrowroot spice, lemon citrus zest and ripe peach with hints of nougat. The palate has a clear, focused acid wrapped in flavours of Meyer lemon, custard tart and ripe stone fruit. Balanced and layered our wine has the definition of King Valley purity and length of flavour coupled with beautifully paired oak providing structure, texture and a long persistent finish. Excellent with southern crayfish, a burnt butter sauce, saffron rice and fresh snow peas.

ALC/VOL: 13.5% pH: 3.29 TA: 6.65 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