



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.

2024 ALBARIÑO

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 2024 vintage, shaped by climatic challenges, showcases the skill and resilience of our winemaking team, estate vineyards and grower partners. A wet spring led to a warm, sunny vintage period that was condensed and completed by Easter. While yields were down 20% against long-term averages, the quality of both sparkling, white and red wines excelled, with aromatics, flavours and acidity promising a year of outstanding wines. Our 2024 wines are reflective of their variety and respectful of sense of place, while displaying structure and ageworthiness, continuing our pursuit of winemaking excellence.

THE WINEMAKING

2024 was the first vintage for our High Country Albariño, sourced from close to Lake Buffalo, an area that experiences cooling temperate breezes. It was handpicked on 13th March at 12.4° baumé. The grapes were placed in the cool room prior to going to press, lowering the temperature of the grapes to preserve the pristine primary fruit. The grapes were pressed gently, and the juice settled prior to fermentation. It was fermented in stainless steel tanks with a yeast to bring out its floral nature and to retain the bright, varietal aromatics. The wine received extended ageing on fine yeast lees with regular mixing to contribute extra depth and complexity while allowing the gradual integration of aromas and flavours onto the palate to give an exciting vibrant finish.

THE WINE

This Albariño epitomises the Alpine Valleys' ideal wine growing qualities, delivering a wine with exceptional expression and substance. Albariño, meaning little white wine, shows a lustrous light lemon colour. The nose is intensely fragrant with floral aromas, tangelo, guava and passionfruit. The palate displays intense exotic fruits, excellent varietal expression with cumquat, guava and sweet lemon entwined into the fresh complex minerality and fine textural structure. The wines vibrancy is counterpointed by a rich silky finish garnered from extend lees work.

Enjoy this wine with grilled scampi in salmoriglio served with rocket and pear salad.

ALC/VOL: 13.5% pH: 3.18 TA: 7.28 g/L VEGAN FRIENDLY AGEING GRACEFULLY: up to 8 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

Toni Pla Bou