



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.

2022 SHIRAZ

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 2022 vintage was a challenging growing season with unpredictable rainfall events from the start of Spring to the end of Summer. Coupled with lower than average temperatures it was a team effort by our experienced staff who have an intimate knowledge of our environment and how to nurture vines, that allowed us to produce the highest quality grapes. While the quantity of grapes was down in 2022, the quality was fantastic.

THE WINEMAKING

Harvested from our Estate vineyard in the cool morning on the 30th of March, the low yielding grapes reached optimum flavour and tannin ripeness at a baumé of 14.3. The grapes were destemmed, crushed and chilled to <math><10^{\circ}\text{C}</math> to a static red fermenter, where they were cold soaked for 5 days, allowing time for the slow extraction of colour and flavour out of the skins. The must was inoculated with specially selected yeast strain and fermented for ten days reaching a peak of 26°C. After a further seven days of post fermentation time of skins to refine the structural grape and see tannins, the wine was pressed off directly to oak barrels, with 20% being new French oak barrels. The wine underwent secondary fermentation in barrel, allowing oak to be integrated into the wine. During 15 months of maturation, the wine was minimally handled to preserve the unique characters that our region and vineyard bestows on this individual wine.

THE WINE

This wine is reflective of its cool climate region and a cool vintage. Intense, lifted aromatics of white clove, florals and alpine herbs transition to red and black fruits of mulberry, plum and blackberry and background nuances of licorice and cocoa. Medium to full bodied, the palate opens with ripe mulberry, plum and blackberry fruit all interwoven with hints of dark chocolate, graphite and five-spice. The elegant tapestry of flavours are threaded over a core of acid and wonderful fine-grained tannins that are seamless with a lingering structured farewell. This Shiraz will certainly reward those with patience and who appreciate beauty. Enjoy this wine with Veal Osso Buco.

ALC/VOL: 14.8% pH: 3.51 TA: 6.66 g/L VEGAN FRIENDLY AGEING GRACEFULLY: up to 15 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