



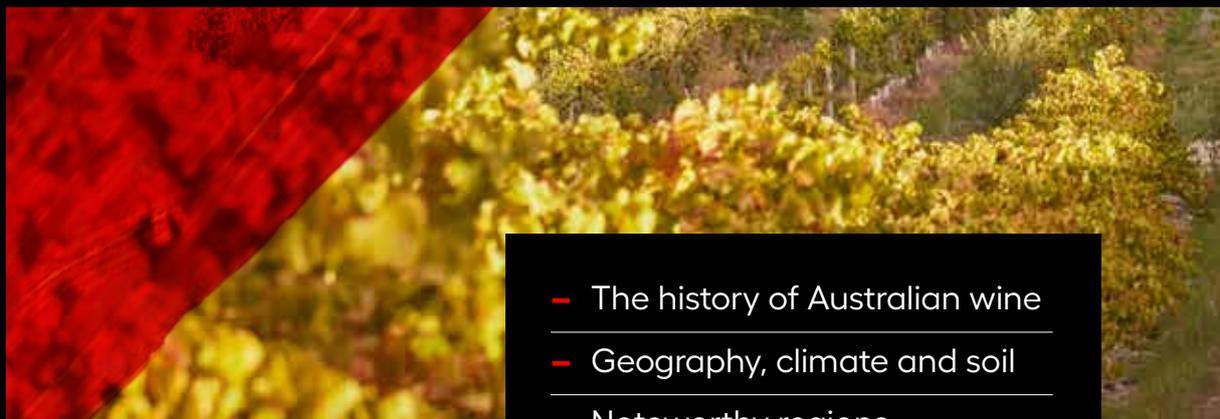
FOUNDATIONS OF AUSTRALIAN WINE

**AUSTRALIAN WINE
MADE OUR WAY**

Learn about the essentials of Australian wine, from our storied history and diverse climate through to our most notable regions and varieties.



C O N T E N T S



- The history of Australian wine
- Geography, climate and soil
- Noteworthy regions
- Key varieties and wine styles



UNIQUE WINES FROM UNSPOILT LANDS

- Australia has one of the most **diverse** wine scenes in the world, with more than 100 different grape varieties grown across 65 wine regions.
- The Australian wine community is renowned for its **creativity** and willingness to experiment.
- Australian wines are an **authentic** expression of the people who craft them and the country's varied soils and climate.
- Australia is home to a highly-skilled winemaking community, crafting **premium** wines that stand among the world's best.

UNIQUE WINES FROM UNSPOILT LANDS

- Australia has one of the most diverse wine scenes in the world. With more than 100 grape varieties grown across 65 wine regions, Australian wine today is an expression of the country's distinctive climates and soils, and the passionate communities that cultivate them.
- The Australian wine community is renowned for its creativity and willingness to experiment. Winemakers are curious by nature, perfecting old concepts and playing with new ideas to create outstanding wines.



DID YOU KNOW

Australia is the fifth largest exporter of wine in the world and exports around 60% of its total production.

- Australian wines are an authentic expression of the people who craft them and the unique regional characteristics of their origins. Winemakers take a down-to-earth approach, reflecting the beauty of Australia's ancient soils and varied climate. Many vineyards are cultivated by multi-generational wine families.
- Australia is home to a highly skilled winemaking community, crafting premium wines of exceptional quality. Its world-class vineyards and award-winning wines stand among the very best.



THE FORTIFIED ERA: 1900 TO 1940s

- Driven by domestic and export demand, fortified wine dominated production and trade
- Rutherglen Muscats and Muscadelles were a highlight of this era
- The thirst for fortified wines meant that old Shiraz, Mataró (Mourvèdre) and Grenache vines were maintained – to be rediscovered and treasured decades later

THE HISTORY OF AUSTRALIAN WINE



THE PIONEER ERA: LATE 1700s, 1800s

- Australia's wine pioneers planted vines, expanded their vineyards and began exporting
- Important regions were established, including the Hunter Valley, Tasmania, Yarra Valley, McLaren Vale, the Barossa and Rutherglen
- James Busby brought back hundreds of cuttings from Europe, which today are the source of precious old vines

THE GOLDEN AGE: 1960s TO TODAY

- Food and table-wine culture grew, and trailblazing winemakers discovered or rediscovered an array of cool-climate regions
- Red wine sales boomed in the 1970s and demand for white wine rose in the 1980s
- By the early 1980s, Australia was the 18th largest wine exporter; by the early 1990s it was sixth
- Today the Australian wine community is diverse, unique and truly world class



THE RENAISSANCE ERA: 1940s TO 1960s

- Ambitious growers and winemakers defied consumer demands for fortifications to produce tiny amounts of some of Australia's finest table wines
- The popularity of fortified wine reached its peak and people began to develop a taste for table wines



THE HISTORY AND HERITAGE OF AUSTRALIAN WINE

THE PIONEER ERA: LATE 1700s, 1800s

Australia's wine pioneers expanded vine plantings, produced wines and began exporting their wares, establishing a small but very promising industry. They built a legacy of important regions and historical vineyards – some of which are still home to impressive old vines.

The Australian wine show system started during the 19th century – through the royal agricultural shows – to help improve the quality of Australian wine. This system has been a constant in the wine scene ever since, and has helped uncover and promote some of Australia's most exciting wines.

1788

European settlement in Australia

With European settlement, the first vines were planted in New South Wales at the current site of the Sydney Botanic Gardens. The vines were collected by the First Fleet from Rio De Janeiro and Cape Town on the journey from England to Australia.

1791

The first significant plantings

Just a few years later there were three acres of vines, around 8,000 plants, at Rose Hill near Parramatta and 800 cuttings at Norfolk Island. Since no one in Australia had viticultural or winemaking experience, these early efforts were unsuccessful.

1815

The Macarthurs visit Europe's wine regions

Pioneer and agriculturalist John Macarthur planted 3.5 hectares of vines on his property in Sydney in 1797, but his most important contribution to Australian wine came 20 years later. John headed to Europe with his sons James and William with the aim of "collecting vines and of obtaining information regarding their culture". They propagated these vines in their nurseries at Penrith and Camden Park and then distributed them throughout the colony of New South Wales.

1822

Exports begin

The first bottle of Australian wine was exported – to London.

1823

Hunter Valley foundations are laid

By 1823, around 20 acres of grapevines had been planted in the Hunter Valley along the northern banks of the Hunter River, and in the years that followed, successful commercial grape growing began in the region.

Tasmanian wine region emerges

Former convict Bartholomew Broughton planted the first significant vineyard in Tasmania. Around a decade later, in 1834, settler William Henty sailed to Victoria with grapevine cuttings and plants. These cuttings became the source of the first vineyards in Victoria and South Australia.

First international award for Australian wine

Britain's Royal Society for the Encouragement for the Arts, Manufactures and Commerce awarded a Silver Medal to Gregory Blaxland for a wine made at Brush Farm in Sydney. In presenting the award, the judges made a wise prediction, saying: "It affords a reasonable ground of expectation that by care and time [Australia] may become a valuable article of export."

1829

Vines arrive in Western Australia

The first grapevines in Western Australia were planted near Fremantle soon after the first colonists arrived. By 1832, botanist Thomas Waters of Olive Farm was making and selling the first Western Australian wine.

1832

The James Busby collection arrives

James Busby, a Scottish civil servant and viticulturist, arrived in Australia in 1824. In his short time in Australia, he wrote books on grape growing and winemaking while contributing greatly to the establishment of Australia's wine community. During his four-month tour of Spanish and French vineyards, Busby collected hundreds of vine cuttings. These cuttings became the heart and soul of Australia's collection of old vines.

1838

Yarra Valley establishes Victorian wine

The first vines were planted in the Yarra Valley, making it Victoria's first major wine-growing district. But it took a little over a decade for the region to gain traction. Charles Joseph La Trobe, the first Lieutenant-Governor of Victoria, invited Clement Deschamps, son of the head vigneron in Switzerland's Neuchâtel, to come to Victoria and plant vines. Deschamps was eventually joined in Victoria by friends and acquaintances from his hometown, all of whom contributed greatly to the burgeoning wine scene.

1838

South Australia's first commercial vineyard

Young farmer John Reynell established South Australia's first commercial vineyard in McLaren Vale. He was joined in 1850 by Thomas Hardy, who learned from Reynell before establishing his own property in 1853 and going on to become a legend in Australian wine.

1842

Birth of the Barossa

The Barossa Valley, one of Australia's most celebrated wine regions, was established when European settlers arrived, followed soon after by Silesian Lutheran immigrants, who gave the region a distinctly German flavour. In 1847, the first Eden Valley vines were planted by Joseph Gilbert at Pewsey Vale. Many of these early vines planted in the Barossa are still producing fruit today.

1844

A famous name in Australian wine is born

The Penfolds story began when Dr Christopher Rawson Penfold, a medical practitioner from England, and his wife Mary arrived in South Australia and purchased land in Adelaide, now famous as the home of Penfolds Magill Estate. It took just over 50 years for Penfolds to grow into Australia's largest producer of fortified wines.

1849

Yalumba: One of the world's great wine families

Samuel Smith arrived in Australia in 1847 and quickly realised the soil and climate of the Barossa were perfectly suited to vines. He planted the first Yalumba vineyard in 1849, sowing the seeds that would grow into one of the world's great wine families.

1858

Tyrrell's Wines: Tradition and innovation

The founder of the Hunter Valley's famous Tyrrell's Wines, Edward Tyrrell, purchased land for his first vineyard in 1858. Vineyards were planted in 1867, 1879 and 1908, and Tyrrell's became a champion for Hunter Valley Semillon and Shiraz. In 1971, Tyrrell's released Australia's first ever varietally labelled Chardonnay, sparking an Australian wine revolution.

1864

The rise of Rutherglen

George Morris used his fortune gained as a shopkeeper on gold diggings in Victoria to purchase 100 hectares of land. Like many others in the region, he planted vines. By the mid-1880s, the number of vineyards in the region had trebled and Rutherglen was the largest wine producer in Victoria. Today, the region is Australia's capital of fortified wines.

1877

McWilliam's Wines: Legendary legacy

Samuel McWilliam planted vines on the outskirts of Corowa in New South Wales. His son JJ McWilliam went on to pioneer the Riverina region, helping to develop it into one of Australia's most important commercial wine areas. Today, McWilliam's Wines is one of the biggest names in Australian wine.

Phylloxera arrives

Phylloxera was introduced to Victoria in 1877 on European vine cuttings, and in 1884 it was detected at Camden in New South Wales. But strict quarantine regulations meant many vineyards and regions remained phylloxera-free, including the whole of South Australia. Today, South Australia is home to some of the oldest vines in the world, growing on original European rootstocks – and most of Australia's main vineyard regions are free of the pest.

1886

Britain gets a taste for Australian wine

The Colonial Exhibition in London was a turning point for Australian wine in the British market, with several key merchants inking deals for substantial orders of wines from regions like Rutherglen, McLaren Vale and the Barossa Valley. In turn, the growing British middle-class developed a taste for Australian wine.

1891

John Riddoch establishes the Coonawarra Fruit Colony

Pastoralist John Riddoch planted the first vineyard in Coonawarra. In 1951, David and Samuel Wynn bought Riddoch's property and established the famous Wynns Coonawarra Estate. Today, the Coonawarra wine region, with its red terra rossa soil, is renowned throughout the world.

THE FORTIFIED ERA: 1900 TO 1940s

Driven by both domestic and export demand, fortified wine dominated production and trade, with the majority of grapes grown in Australia transformed into rich, sweet wines. Exceptional Muscats and Muscadelles, particularly from Rutherglen, were a highlight of this period.

Consumers' insatiable thirst for fortified wines meant that precious old Shiraz, Mataró (Mourvèdre) and Grenache vines were maintained – to be rediscovered and treasured decades later.

1910

Carl Angove plants vines in the Riverland

The Riverland is Australia's highest-volume wine-producing region, making a diverse range of wines. It all started with Carl 'Skipper' Angove who recognised the region's viticultural potential and planted vines in 1910. Vineyards grew steadily with the help of European immigrants after World War I, who brought new winemaking traditions.

1921

Maurice O'Shea purchases Hunter Valley vineyard

One of Australia's most famous winemakers, Maurice O'Shea, persuaded his mother to purchase the historic Mount Pleasant property at Pokolbin. He had a passion for Semillon as a single-varietal wine (uncommon at the time) and made thrilling table wines when most wine produced and consumed was fortified.

1928

De Bortoli Wines: Evolution and innovation

Founded when Vittorio De Bortoli crushed a modest 15 tonnes of grapes in the Riverina for friends and family, De Bortoli Wines has grown to become an Australian icon. Famous for its groundbreaking 'Noble One' Semillon dessert wine, De Bortoli continues to lead through innovation and quality.

Australia's first temperature-controlled cellar

Following a visit to South Africa, Sydney Hamilton of Adelaide's Hamilton Ewell Wines built Australia's first temperature-controlled cellar. This greatly improved the quality of white wines by managing fermentation temperatures. In the 1940s he also pioneered the use of refrigeration to control fermentation temperatures.

THE RENAISSANCE ERA: 1940s to 1960s

Australian wine took a huge leap forward, with a handful of ambitious, quality-obsessed winemakers defying consumer demand for fortified wine to produce tiny amounts of some of Australia's finest table wines.

During this period, the popularity of fortified wine reached its peak and people began to develop a taste for table wines. An influx of immigrants and returning soldiers from Europe helped drive this trend.

1951

First vintage of Penfolds Grange

Penfolds Grange is arguably Australia's most famous wine, created by legendary winemaker Max Schubert with the help of research chemist Ray Beckwith. They proved that Australia was capable of producing wines equal to the best in the world.

1955

Wine research drives quality

The Australian Wine Research Institute (AWRI) was established, and along with universities and other leading research institutes, it ensured – and continues to ensure – that viticultural and winemaking decisions are supported by the latest science. The AWRI has become known as the world's foremost wine research facility, challenging winemaking convention with scientific insights and illuminating the path for winemakers intent on putting taste above tradition.

THE GOLDEN AGE: 1960s TO TODAY

The modern cool-climate era began as the food and table-wine culture grew, and trailblazing growers and winemakers started exploring new wines and regions. These modern pioneers had much in common with the original pioneers, discovering or rediscovering more than half of Australia's premium wine regions, mostly in cool-climate environments.

Red wine sales boomed in the 1970s and demand for white wine rose in the 1980s. Australia's global reputation as a wine producer grew, as did exports. By the early 1980s, Australia was the 18th largest wine exporter; by the early 1990s it was sixth.

With 65 distinct wine regions and a deeper understanding of how to harness Australia's unique environment to make outstanding wines, the Australian wine community is entering a new phase that looks set to be the greatest era so far. Geographical diversity and the flexibility to respond to climate change by changing varieties within regions and moving varieties to new cooler regions is unmatched anywhere in the world.

1963

Vines return to the Yarra Valley

Victoria's first wine-growing district almost didn't make it after phylloxera hit the state in 1877. This, combined with economic downturn, led to vines being removed in the late 1800s and early 1900s. But in the 1960s and '70s a group of wine pioneers rediscovered the region's potential. Reg Egan from Wantirna Estate was the first to re-plant vines in 1963, and Yarra Yering's Dr Bailey Carrodus made the first commercial vintage produced in the region for over 50 years in 1973.

1967

Margaret River: Rapid rise of a star region

Cardiologist Dr Tom Cullity planted Margaret River's first modern commercial vineyard, Vasse Felix. The region grew rapidly, building an international reputation as a home of quality wine. This is even more impressive given that many of the region's first vigneron were newcomers to the wine game. Today, Margaret River produces wines to match the world's best.

1979

Reviving viticulture in the Adelaide Hills

Vines were planted in the Adelaide Hills as far back as the 1870s, but most were removed by the 1930s. The rebirth of the region began when winemaker Brian Croser and his family planted Chardonnay. He was soon joined by other wine pioneers and today there are around 100 producers in this premium cool-climate region.

1980s

Table wines dominate

The gradual shift towards table wines continued and for the first time in Australia's wine history, more table than fortified wine was consumed.

Orange: A cool new region

The cool-climate region of Orange in New South Wales has a grape-growing heritage that stretches back to the 19th century, but it wasn't until the 1980s that things really kicked off. In just over three decades, it's grown to include more than 60 wineries and world-class wines. Orange's rapid success highlights the growing popularity of Australian cool-climate wines.

2007

Exports peak

Exports of Australian wine globally peaked at A\$950 million.

2010s

New-wave winemaking

A new generation of experimental winemakers began to emerge, with artisan production and organic/biodynamic credentials being explored. These creative producers added diversity to the fascinating ongoing story of Australian wine.



AUSTRALIA'S GEOGRAPHY, CLIMATE AND SOILS:

ANCIENT AND DIVERSE

AUSTRALIA'S GEOGRAPHY, CLIMATE AND SOILS

Australia is the world's sixth-largest country by land mass, the only island continent and one of the most geologically and biologically diverse countries on the planet. It's home to snowfields, long stretches of coastline, rainforests, unique flora and fauna, and some of the world's oldest soils.

Understanding Australia's geography, climate, soils and wine regions helps give you a better understanding of Australian wines. Wine is produced in all six states and two territories, although most wine production is concentrated around the southeast and southwest of the country, where temperatures are coolest. Roughly 145,000 hectares (or 0.02%) of Australia's total land mass is under vine, slightly less than Bordeaux and Burgundy combined.

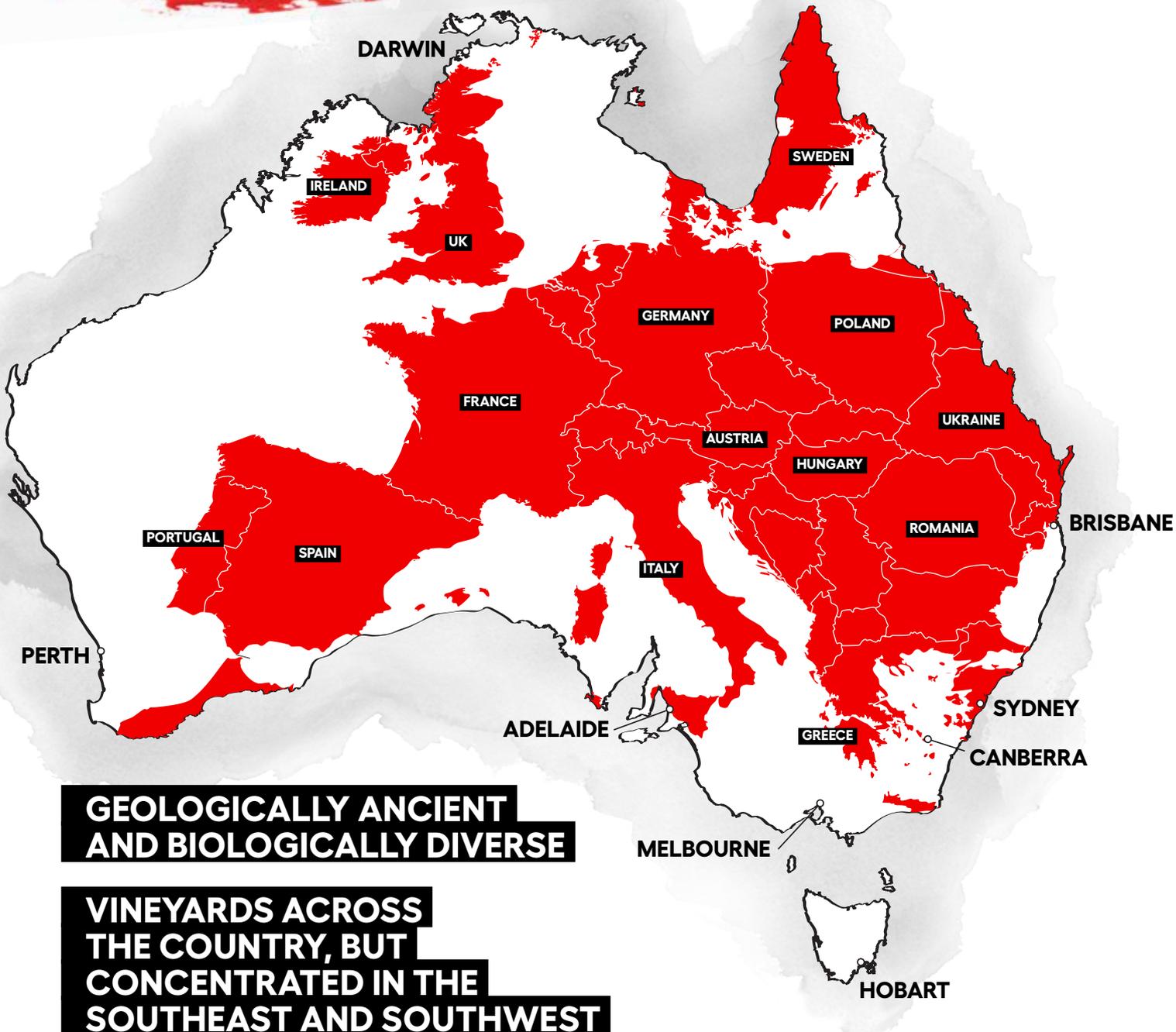
The climate and soils of Australia are extremely diverse, ranging from the alpine zones of southeastern Australia and

Tasmania, to the Mediterranean areas of southern and southwestern Australia, to the tropics of Queensland. In the southern regions, where vineyards are concentrated, the cold and stormy Southern Ocean keeps temperatures cool and contributes to an ideal climate for producing wine. Australia is the only land mass to have a long east-west boundary with the Southern Ocean.

In addition to these cool-climate credentials, the world's purest air blows over the southern shores of Australia, and low population density and rigorous environmental controls combine to produce quality grapes free from industrial and urban pollution.

With their ancient soils and antipodean climate, Australia's distinctive terroirs are able to create wines that are equal to, but different from, those of Europe.

WORLD'S SIXTH-
LARGEST COUNTRY,
BIGGER THAN EUROPE



**GEOLOGICALLY ANCIENT
AND BIOLOGICALLY DIVERSE**

**VINEYARDS ACROSS
THE COUNTRY, BUT
CONCENTRATED IN THE
SOUTHEAST AND SOUTHWEST**

**THE COLD SOUTHERN OCEAN
KEEPS TEMPERATURES COOL
IN THE SOUTH, IDEAL FOR
MAKING WINE**

*Indicative only

WINE REGIONS OF AUSTRALIA



WESTERN AUSTRALIA

- 1 Swan District
- 2 Perth Hills
- 3 Peel
- 4 Geographe
- 5 Margaret River
- 6 Blackwood Valley
- 7 Pemberton
- 8 Manjimup
- 9 Great Southern

SOUTH AUSTRALIA

- 10 Southern Flinders Ranges
- 11 Clare Valley
- 12 Barossa Valley
- 13 Eden Valley
- 14 Riverland
- 15 Adelaide Plains
- 16 Adelaide Hills
- 17 McLaren Vale
- 18 Kangaroo Island
- 19 Southern Fleurieu
- 20 Currency Creek

- 21 Langhorne Creek
- 22 Padthaway
- 23 Mount Benson
- 24 Wrattontully
- 25 Robe
- 26 Coonawarra
- 27 Mount Gambier

QUEENSLAND

- 28 South Burnett
- 29 Granite Belt

NEW SOUTH WALES

- 30 New England Australia
- 31 Hastings River
- 32 Hunter
- 33 Mudgee
- 34 Orange
- 35 Cowra
- 36 Riverina
- 37 Hilltops
- 38 Southern Highlands
- 39 Gundagai
- 40 Canberra District

- 41 Shoalhaven Coast
- 42 Tumbarumba
- 43 Perricoota

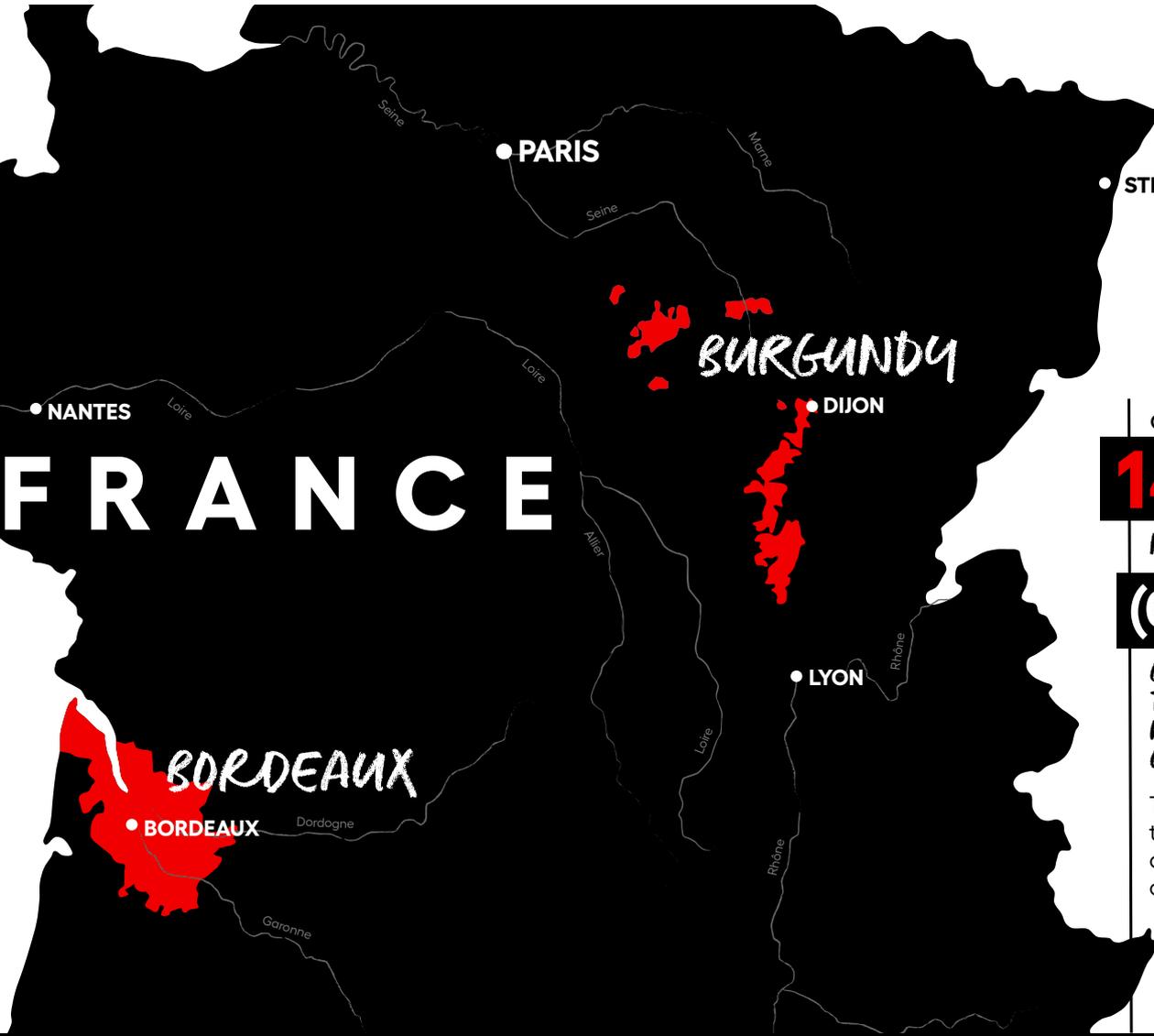
VICTORIA

- 44 Murray Darling
- 45 Swan Hill
- 46 Goulburn Valley
- 47 Rutherglen
- 48 Glenrowan
- 49 Beechworth
- 50 King Valley
- 51 Alpine Valleys
- 52 Strathbogies Ranges
- 53 Upper Goulburn

- 54 Heathcote
- 55 Bendigo
- 56 Pyrenees
- 57 Macedon Ranges
- 58 Sunbury
- 59 Grampians
- 60 Henty
- 61 Geelong
- 62 Yarra Valley
- 63 Mornington Peninsula
- 64 Gippsland

TASMANIA

- 65 Tasmania



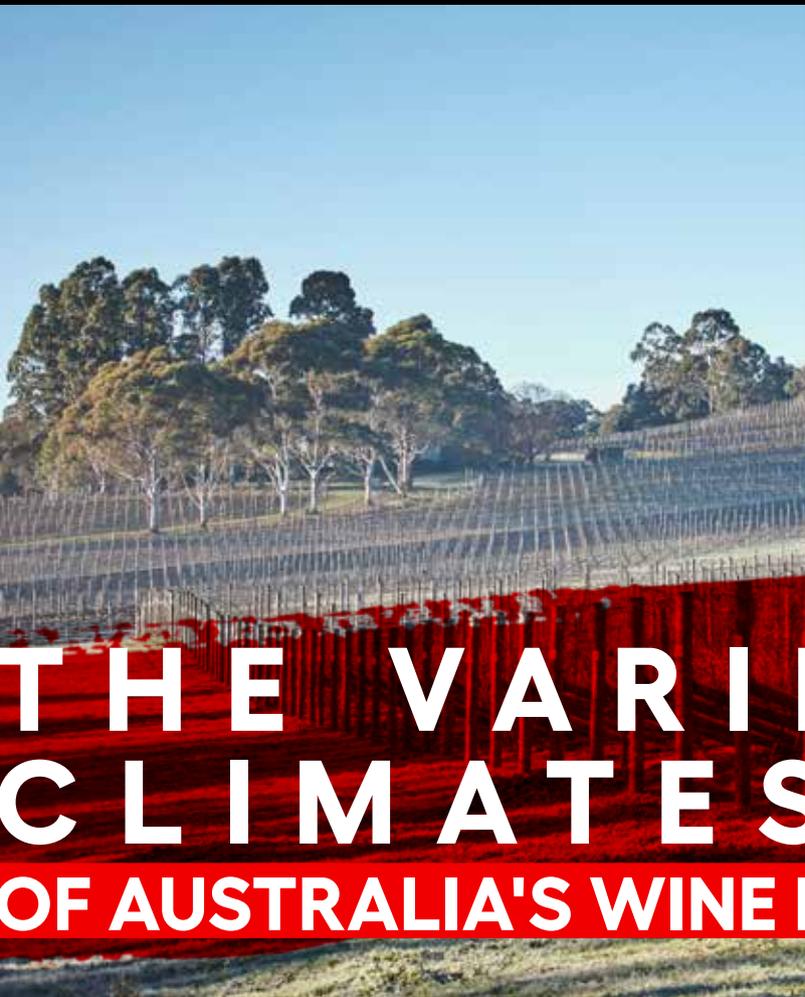
FRANCE

ONLY ROUGHLY
145,000

HECTARES
(0.02%)

OF AUSTRALIA'S
TOTAL LAND
MASS IS
UNDER VINE

This is approximately
the same as Bordeaux
and Burgundy
combined.

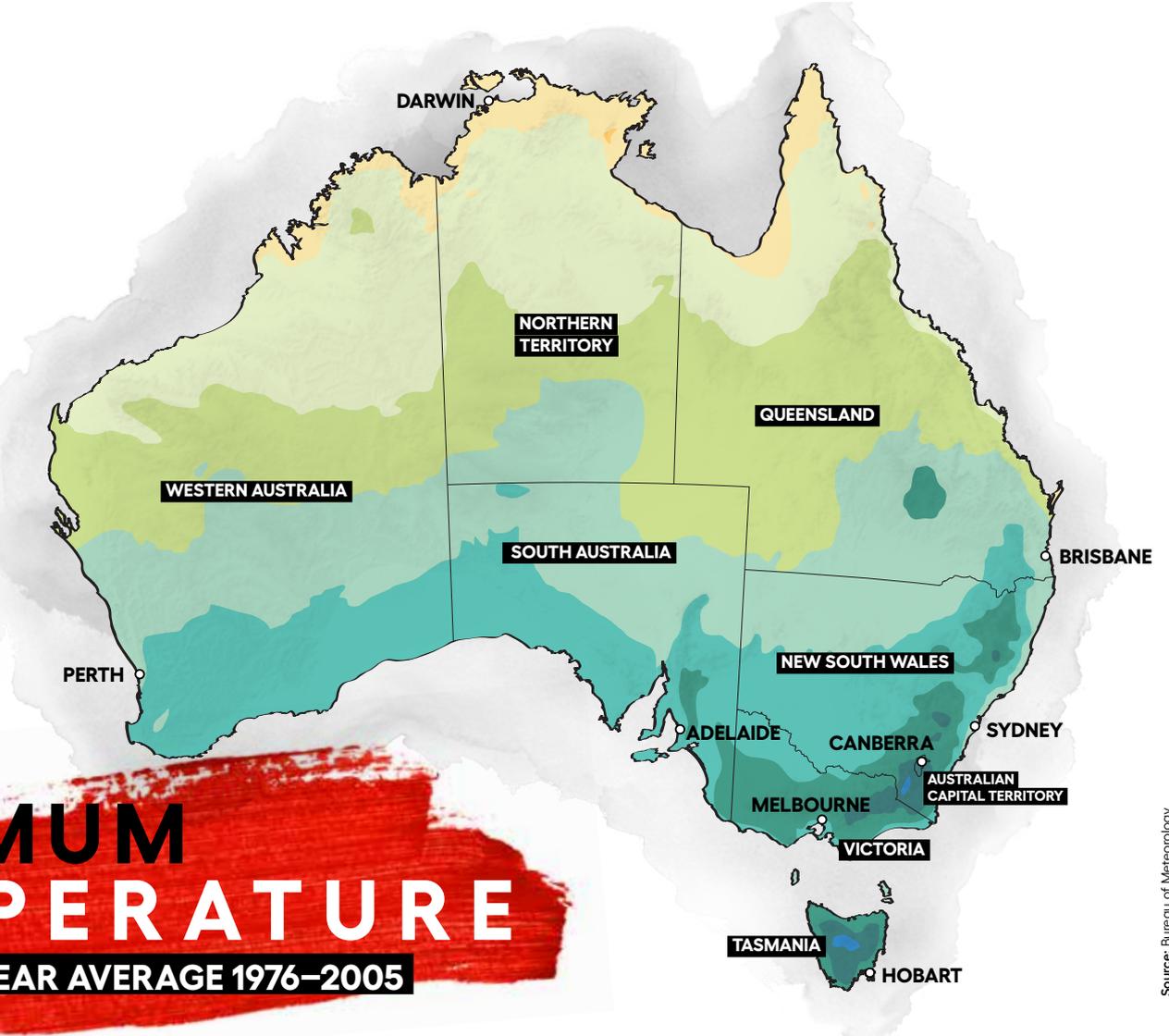


- Australia's latitude, maritime influences and elevation all contribute to a surprising diversity of climates
- Premium wine regions located in the country's temperate areas
- Concentrated in NSW, South Australia, Tasmania, Victoria and Western Australia

**THE VARIED
CLIMATES
OF AUSTRALIA'S WINE REGIONS**



Temperature



Source: Bureau of Meteorology

MINIMUM TEMPERATURE

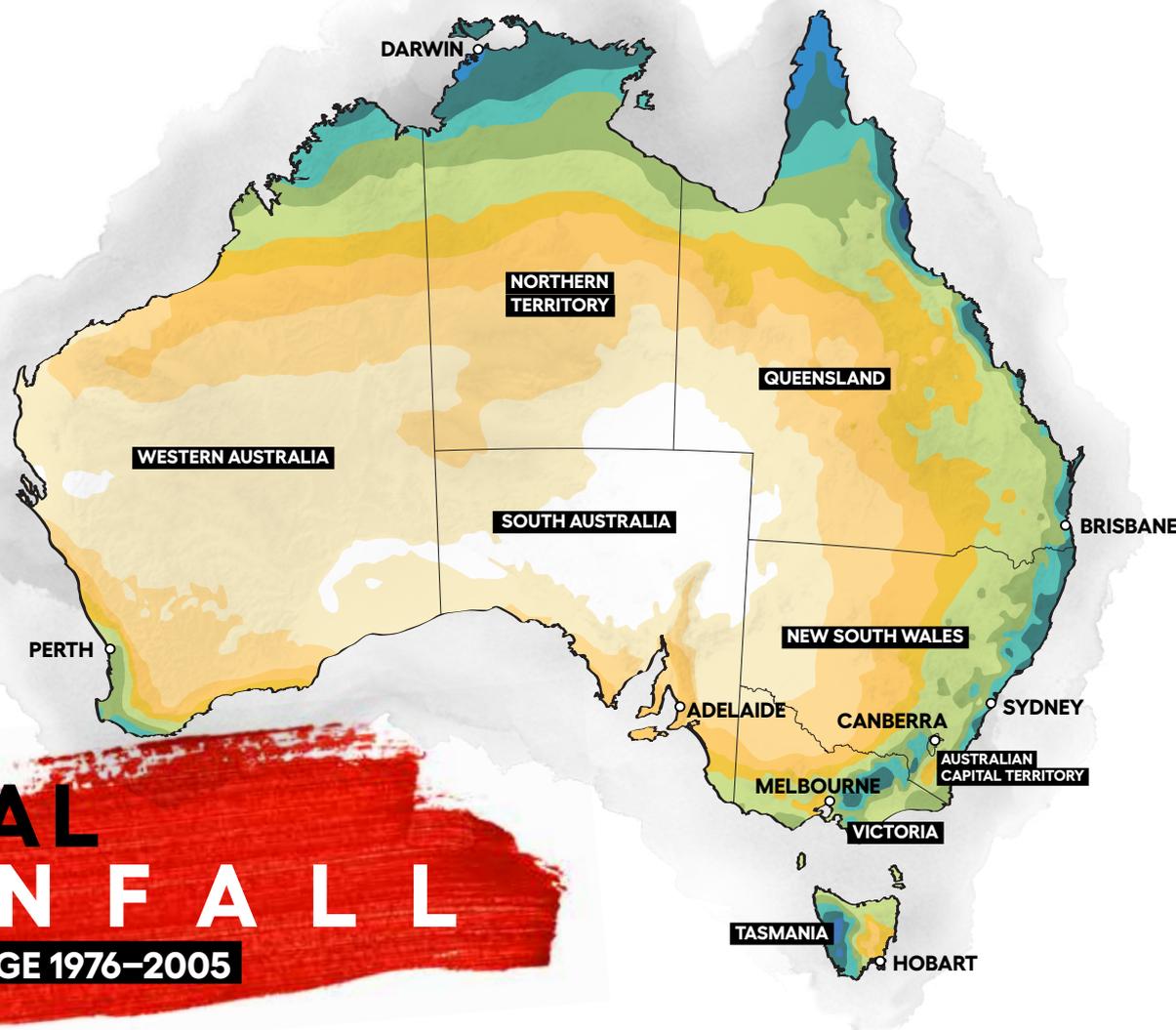
ANNUAL 30-YEAR AVERAGE 1976–2005

THE VARIED CLIMATES OF AUSTRALIA'S WINE REGIONS

Australia's latitude, maritime influences and elevation all contribute to a surprising diversity of climates, with extremely variable rainfall.

Broadly speaking, there are three types of climates in the world: tropical, subtropical and temperate, with most of the world's wine regions found in temperate climates. This is also the case in Australia, with the areas most suited for wine production in the temperate southeast and southwest of the country, in the states of New South Wales, South Australia, Tasmania, Victoria and Western Australia.

Rainfall
millimetres / inches



Source: Bureau of Meteorology

ANNUAL RAINFALL

30-YEAR AVERAGE 1976-2005

KEY FACTORS

INFLUENCING CLIMATE IN PREMIUM VITICULTURAL AREAS

LATITUDE



Areas at higher latitudes – which are further from the equator – are cooler, making southern Australia much cooler than the north

COOLING WEATHER PATTERNS



COLD WINDS OF THE SOUTHERN OCEAN MODERATE THE WEATHER IN MANY OF AUSTRALIA'S FAMOUS WINE REGIONS

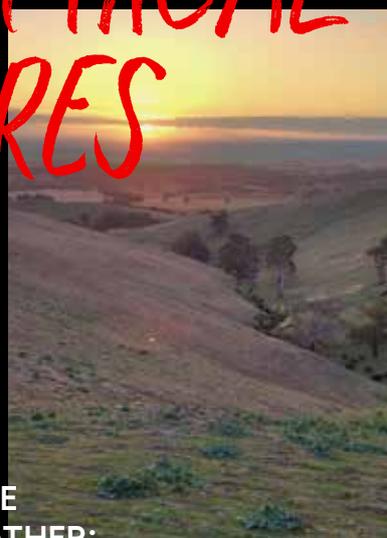
ALTITUDE



Temperatures decrease by approximately **0.65°C (33°F)** for every **100 metres (328ft)** in altitude; the highest Australian wine regions are up to

1000–1200M
(3281–3937FT)

GEOGRAPHICAL FEATURES



THREE MOUNTAIN RANGES INFLUENCE CLIMATE AND WEATHER:

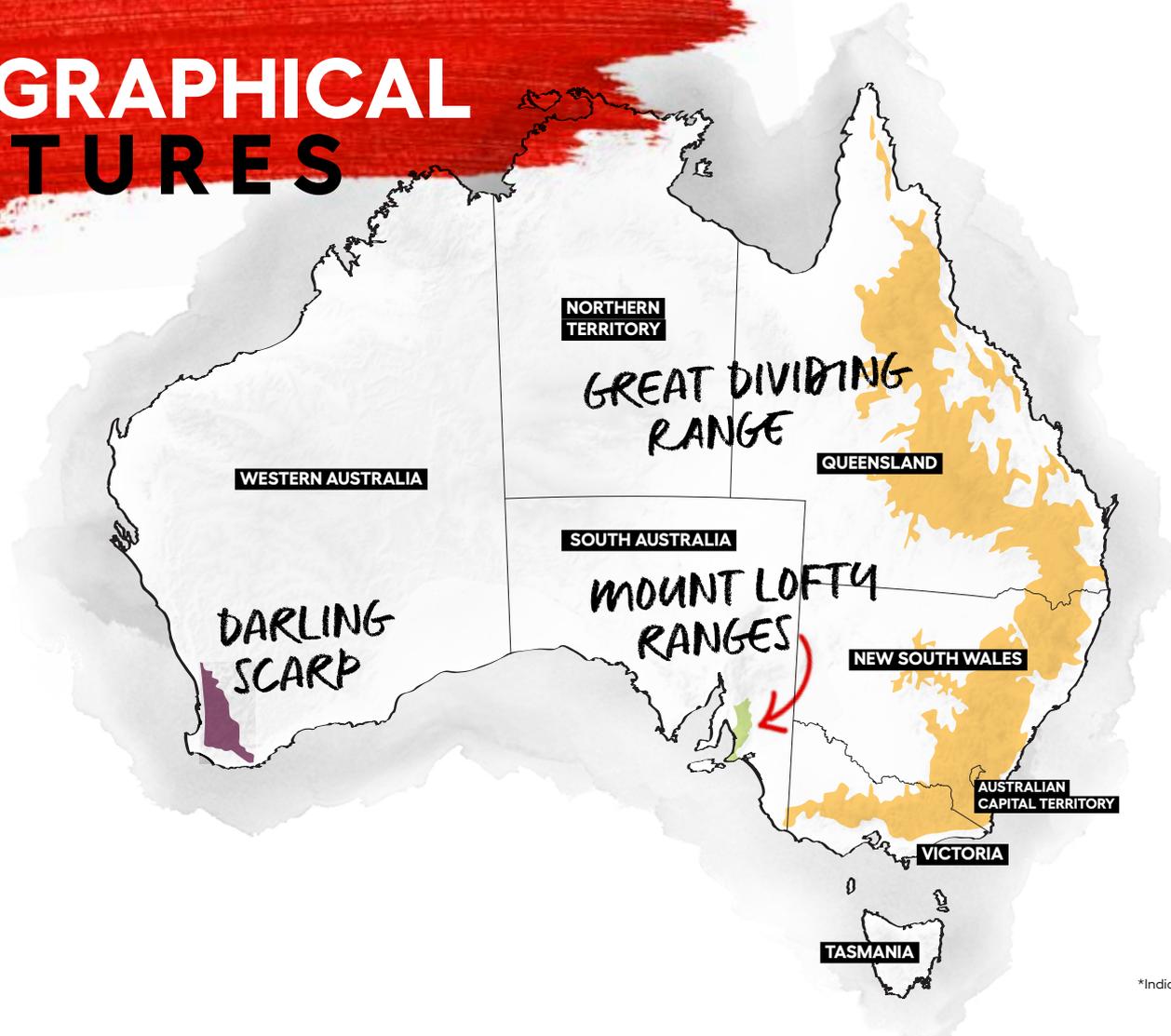
- **DARLING SCARP (WA)**
- **MOUNT LOFTY RANGES (SA)**
- **THE GREAT DIVIDING RANGE (QLD, NSW, VIC)**

KEY FACTORS INFLUENCING CLIMATE IN AUSTRALIA'S PREMIUM VITICULTURAL AREAS

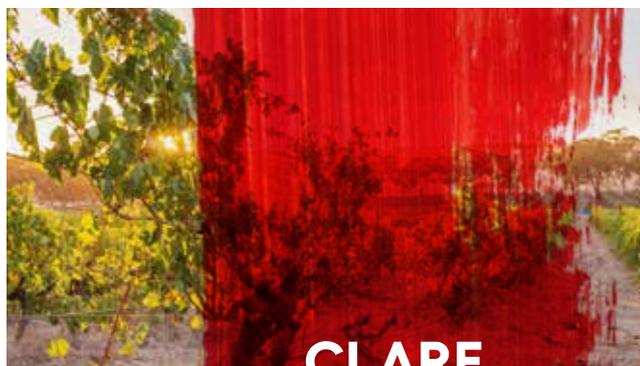
- **Latitude:** Areas at higher latitudes – which are further from the equator – are cooler, making southern Australia much cooler than the north. Grapevines favour temperate climates, which mostly fall within latitudes of 30° and 50° from the equator – and most of Australia's wine regions sit within this range.
- **Cooling weather patterns:** The cold winds of the Southern Ocean moderate the weather in many of Australia's famous wine regions. Cooling influences in the south, southeast and southwest of the country are similar to cooler Mediterranean and maritime climates, such as those in regions of Italy and New Zealand.

- **Altitude:** Temperatures decrease by approximately 0.65°C (33°F) for every 100 metres (328ft) increase in altitude. Australian wine regions can be found up to 1000–1200m (3281–3937ft) above sea level at their highest points.
- **Geographical features:** Three mountain ranges influence climate and weather in Australia's wine regions: the Darling Scarp in Western Australia, the Mount Lofty Ranges in South Australia and the Great Dividing Range – the third longest land-based range in the world, running through Queensland, New South Wales and Victoria. These mountain ranges influence rain, snow and wind patterns in the surrounding areas.

GEOGRAPHICAL FEATURES



Regions in the centre of large land masses that tend to have hotter summers and colder winters.



CLARE VALLEY

RUTHERGLEN

PARTS OF
GREAT SOUTHERN

CANBERRA DISTRICT

CONTINENTAL CLIMATE



Regions near the coast, where the climate has a narrower range of temperatures and rainfall is spread more evenly throughout the year.



**ADELAIDE
HILLS**

COONAWARRA

**MORNINGTON
PENINSULA**

TASMANIA

MARITIME CLIMATE



CONTINENTALITY

The temperature difference between winter and summer is referred to as continentality. There are three types of grape-growing climates – continental, maritime and Mediterranean – and these all exist within Australia's wine regions.

Continental-climate regions

These are regions in the centre of large land masses that tend to have hotter summers and colder winters. They are better suited to early-ripening varieties, such as Riesling and Pinot Noir. Cool continental climates can be at risk of spring frosts and low temperatures during the growing period. They can have dry summers and the vineyards may need to be irrigated.

Regions with continental climates include:

Clare Valley (SA), Rutherglen (Vic), parts of Great Southern (WA), Canberra District (NSW).

Maritime-climate regions

These are regions near the coast, where the climate has a narrower range of temperatures and rainfall is spread more evenly throughout the year, which helps moderate temperatures and sunlight levels. Growing seasons are longer, so are suited to varieties that need longer ripening times, such as Cabernet Sauvignon. Australia has many maritime-influenced regions and a small number with true maritime climates.

Regions with maritime climates include:

Mornington Peninsula (Vic), Tasmania, Adelaide Hills (SA) and Coonawarra (SA).

Similar to maritime climates, but summers tend to be warm and dry. There is less temperature variation between the hottest and coldest months.

MEDITERRANEAN CLIMATE



**BAROSSA
VALLEY**

.....
GEOGRAPHE

.....
**McLAREN
VALE**

.....
**MARGARET
RIVER**
(+ STRONG MARITIME
INFLUENCES)

Mediterranean-climate regions

These are similar to maritime climates, but their summers tend to be warm and dry. There is less temperature variation between the hottest and coldest months, and the warmth and sunlight lead to wines that are fuller with lower acidity and higher alcohol.

Regions with Mediterranean

climates include: Barossa Valley (SA), Geographe (WA), McLaren Vale (SA), Margaret River (WA), which also has strong maritime influences.

AUSTRALIA'S GRAPE GROWING SEASONS



AUTUMN

(MARCH – MAY)
VERAISON AND
HARVEST

.....

SUMMER

(DECEMBER – FEBRUARY)
BERRY SET
AND VERAISON

.....

SPRING

(SEPTEMBER – NOVEMBER)
BUD BURST, GROWTH
AND FLOWERING

.....

WINTER

(JUNE – AUGUST)
PRUNING AND
DORMANCY

AUSTRALIA'S GRAPE-GROWING SEASONS

As in all wine regions around the world, the seasons and weather in each individual region determine when things are done in the vineyard. Being in the Southern Hemisphere, Australia's seasons are different to those of the Northern Hemisphere.

Winter (June – August)

Pruning: Vines are pruned, leaving a small number of buds.

Dormancy: Vines rest.

Spring (September – November)

Bud burst, growth and flowering: The buds burst, becoming shoots that bear new leaves and flowers. The shoots continue to grow.

Summer (December – February)

Berry set and veraison: The flowers start to form grape berries. Ripening begins and grape size increases dramatically.

Autumn (March – May)*

Veraison and harvest: Ripening continues until growers decide the grapes are ready for harvest. This varies depending on grape variety, region and desired wine style. The grape bunches are picked and vintage begins. This is the busiest and most exciting time of year for growers and winemakers. After harvest, the leaves change colour and fall from the vine.

***Note:** Some harvests begin in January or February, depending on the wine region.



UNEARTHING AUSTRALIA'S ANCIENT SOILS

- Australia has been a land mass for over 100 million years
- Its soils are some of the most ancient on Earth
- There are also younger sand and limestone soils, and fertile volcanic soils
- Soil types can vary greatly between wine regions and within the regions themselves – even across a single vineyard block

UNEARTHING AUSTRALIA'S ANCIENT SOILS

Australia has been a land mass for more than 100 million years, and its soils are some of the most ancient on Earth. Although they're rich in biodiversity, many of the soils are relatively nutrient-poor. However, grapevines grow best in soils that aren't too nutrient-rich – lower-fertility soils generally result in grapevines producing less fruit that is more concentrated in flavour.

During the last ice age, around 20,000–26,000 years ago, many of Earth's land masses were covered by ice sheets, which scraped away the soil as they moved over the continents and created new, nutrient-rich soils. But only a small amount of Australia was covered by ice during this period, leaving the soils largely intact and continually exposed to weathering.

A lack of significant seismic activity has also contributed to the ancient soils. Australia is geologically stable, being located in the middle of a tectonic plate away from the plate boundaries, and so it's characterised by a lack of volcanic and earthquake activity.

However, Australia does have some younger soils made up of sand and limestone, as well as some fertile volcanic soils. Like so many aspects of Australia, its soil profile is characterised by diversity. Soil types can vary greatly between wine regions and within the regions themselves – even across a single vineyard block. This can make it hard to describe the typical soils of Australia's wine regions.

GEOLOGICAL CLASSIFICATIONS

MARITIME DEPOSITS (LIMESTONE)

Southeast South Australia, Western Victoria, Murray Valley

GRANITE

Margaret River, Mount Barker, Grampians, Northeast Victoria

VOLCANIC (BASALT)

Central Victoria, Northern Tasmania, Hunter Valley, Orange

PRE-CAMBRIAN AND CAMBRIAN METAMORPHOSED SEDIMENTARY STRATA

Barossa Valley, Eden Valley, Clare Valley, Adelaide Hills, Fleurieu Peninsula, Kangaroo Island

GEOLOGICAL CLASSIFICATIONS

Most of the soils in Australia's viticultural regions are derived from maritime deposits (limestone), granite, volcanic deposits (basalt) and pre-Cambrian and Cambrian metamorphosed sedimentary strata.

Maritime deposits (limestone): Southeast South Australia (including Coonawarra, Langhorne Creek and McLaren Vale), Adelaide Plains and foothills, Western Victoria, Murray Valley.

Granite: Margaret River, Mount Barker, Grampians, Northeast Victoria.

Volcanic (basalt): Central Victoria, northern Tasmania, Hunter Valley, Orange.

Pre-Cambrian and Cambrian metamorphosed sedimentary strata: Barossa Valley, Eden Valley, Clare Valley, Adelaide Hills, Fleurieu Peninsula, Kangaroo Island.

THE MAIN SOIL GROUPS

IN AUSTRALIA'S WINE REGIONS



SAND

Gritty, free-draining soils that retain heat. Easy to cultivate but can lack nutrients.



CLAY

Heavy, poor-draining soils that are rock-hard when dry and tend to stay cooler.



SILT

Smooth, fine-grained soils that promote water retention and can be richer in nutrients than sandy soils.

LOAM

Nearly an equal mix of silt, clay and sand as well as organic matter. Well-drained fertile soils that promote vigorous vine growth, making rigorous pruning important.



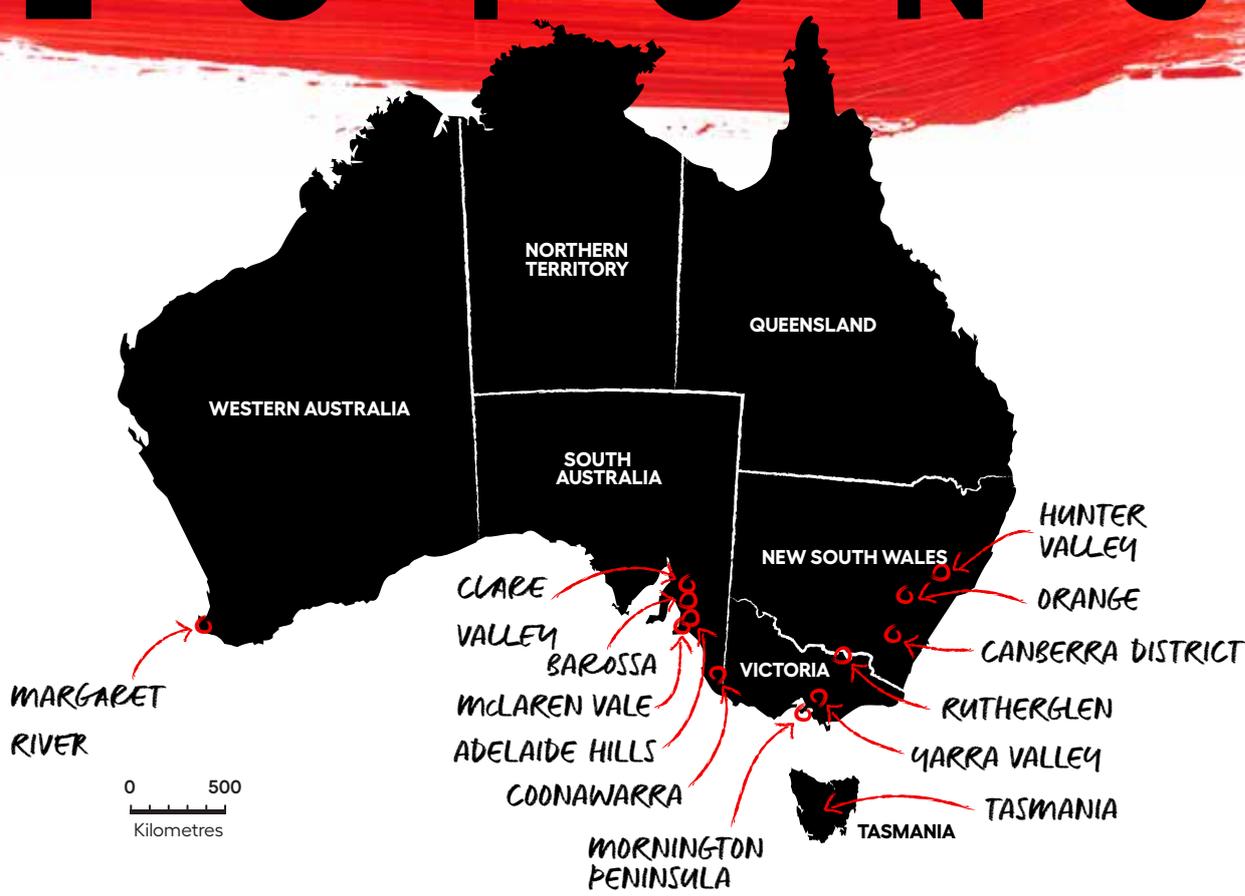
SOIL TYPES

The UN's Food and Agriculture Organisation recognises more than 100 soil types, and there are 77 types found in Australia. The soils in Australia's wine-growing areas can be broadly categorised into four groups:

- **Sand:** Gritty, free-draining soils that retain heat. These are easy to cultivate but can lack nutrients.
- **Clay:** Heavy, poor-draining soils that are rock-hard when dry and tend to stay cooler. These soils have tiny particles and can become easily waterlogged.
- **Silt:** Smooth, fine-grained soils that promote water retention and can be richer in nutrients than sandy soils.
- **Loam:** These well-drained soils are nearly an equal mix of silt, clay and sand, as well as an organic matter called humus. These are fertile soils that promote vigorous vine growth and can lead to grapes with little flavour and colour, making rigorous pruning important.



REGIONS



WINE REGIONS OF AUSTRALIA

Australian winemakers craft wines that are an expression of place. There are more than 100 grape varieties growing in 65 wine regions across the country. Regionality is the cornerstone of the Australian wine community: each region has its own characteristics and wine styles.

Australia's vineyards are grouped into Geographical Indications (GI) – these are the names of Australia's wine-producing areas, and are broken down into zones, regions and subregions. The GI system is similar to the naming system used in Europe and is recognised by international law that's designed to protect the use of regional names.

The largest volume of wine is produced from grapes grown in the warm-climate powerhouse regions of Riverina in New South Wales and Riverland in South Australia. In general, higher-value premium wines come from smaller and more temperate-climate regions.

DID YOU KNOW

Australian GIs (Geographical Indications) are internationally protected and defined as a single tract of land that usually produces at least 500 tonnes of wine grapes in a year, and comprises at least five independently owned vineyards of at least five hectares each. The area of land must be discrete and homogeneous in its grape-growing attributes. An 85% rule applies in Australia, which means at least 85% of the wine must be from the region in order for it to appear on the label. This percentage varies from country to country.

ONE OF
AUSTRALIA'S
MOST ELEVATED
AND COOL-
CLIMATE WINE
REGIONS

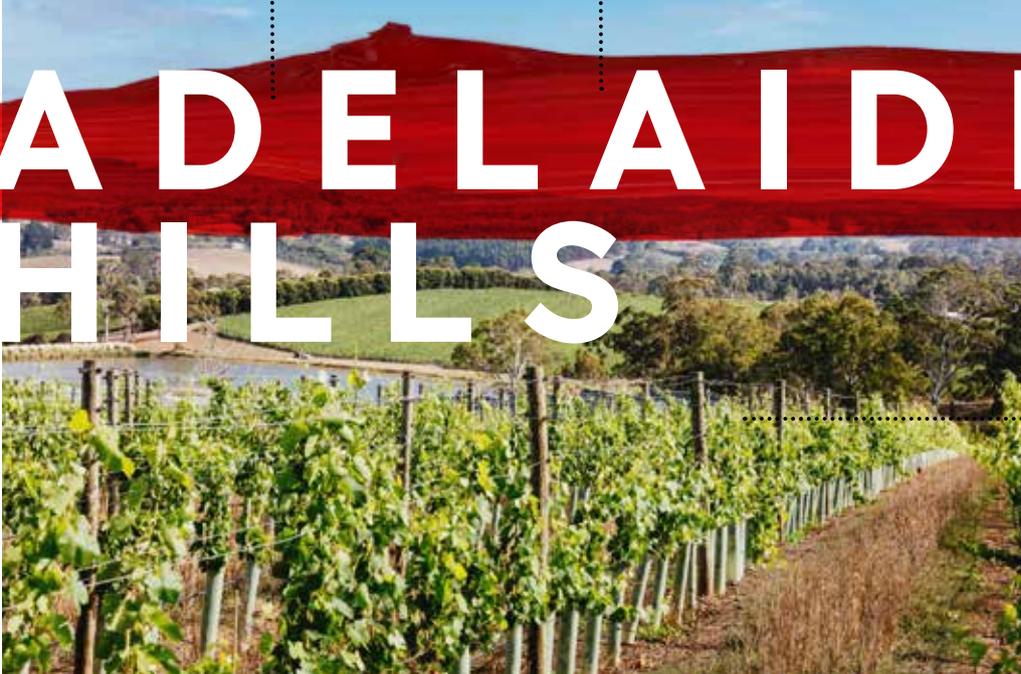
REBORN IN THE 1970S

when vines were re-planted. Today it's key to the evolution of Australia wine

MODERATE MARITIME CLIMATE

with cool-climate characteristics

ADELAIDE HILLS



KEY VARIETIES

- Sauvignon Blanc
- Chardonnay
- Pinot Noir
- Shiraz
- plus various alternative varieties

SOUTH AUSTRALIA

ADELAIDE HILLS

The Adelaide Hills landscape is as diverse as its wines. It's one of the coolest and most elevated regions in Australia, with its steep terrain creating an array of valley microclimates. It's home to Australia's oldest-surviving German settlement and as a wine region was reborn in the late 1970s, after most vines were removed by the 1930s. Today, the region produces premium wines and plays a vital role in the evolution of Australian wine.

Climate: Overall the climate is moderate with cool-climate characteristics in certain areas, including at higher elevations.

Altitude: 230–650m (755–2133ft).

Soil: Soils vary with a mixture of grey-brown or brown loamy sands, and patches of sandy soils over clay subsoils. Low-lying areas with heavy soils provide potential for greater vigour, while higher, well-drained stony soils allow vigour control.

Key varieties: Adelaide Hills is acclaimed for its Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz, which are well suited to the region's cool climate. It's also known for its innovative winemakers who are exploring a growing range of alternative varieties, such as Grüner Veltliner, Sangiovese and Nebbiolo.



BAROSSA

ONE OF AUSTRALIA'S

most celebrated
and historic
wine regions

HOME TO
SOME OF THE
OLDEST VINES
IN THE
WORLD

KEY VARIETIES

BAROSSA VALLEY

- Shiraz
- Cabernet Sauvignon
- Grenache

EDEN VALLEY

- Riesling
- Chardonnay
- Shiraz
- Cabernet Sauvignon

BAROSSA VALLEY

warm, Mediterranean
climate

EDEN VALLEY

cooler Mediterranean
climate with various
mesoclimates

BAROSSA

This is one of Australia's most celebrated and historic wine-producing areas, renowned worldwide for its quality wines. It encompasses the Barossa Valley and Eden Valley regions and is home to some of the oldest continuously producing Shiraz, Cabernet Sauvignon, Mataro, Grenache and Riesling vines in the world, dating back to the 1840s.

Climate: *Barossa Valley* – warm Mediterranean climate with high sunshine days. *Eden Valley* – at higher altitude, Eden Valley has a cooler climate, with various mesoclimates due to varying altitudes, aspects and slopes.

Altitude:

Barossa Valley – 130–430m (427–1411ft).

Eden Valley – 310–540m (1017–1772ft).

Soil: *Barossa Valley* – soils vary widely, but are typically rich and deep. All fall within a family of relatively low-fertility clay loam through to more sandy soils, ranging from grey to brown to red. *Eden Valley* – the varied terrain means there are a number of soil types. The most common are shallow and rocky, and range from grey to brown in colour, and from loamy sand to clay loams.

Key varieties: *Barossa Valley* – the region's warm climate is conducive to full-bodied red wines, excellent fortified wines and generally robust whites. It's particularly noted for its Shiraz, Cabernet Sauvignon and Grenache.

Eden Valley – the cool climate produces elegant wines, with a focus on Riesling, Chardonnay, Shiraz and Cabernet Sauvignon.

**CORNERSTONE OF
CLASSIC, TRADITIONAL
PRODUCERS COUPLED
WITH HISTORY OF
EXPERIMENTATION**

GLOBAL REPUTATION

for Riesling, setting the benchmark for classic, age-worthy wines

WARM, MODERATELY CONTINENTAL CLIMATE

with significant diurnal variation and cooling breezes

CLARE VALLEY



KEY VARIETIES

- Riesling
- Shiraz
- Cabernet Sauvignon

CLARE VALLEY

The Clare Valley is a picturesque region with a global reputation for its delicate whites and full-bodied reds. It's an influential wine region thanks to its cornerstone of classic, traditional producers coupled with a history of experimentation.

Climate: Warm, moderately continental climate. However, altitude, significant diurnal variation and cooling afternoon and night breezes create varying conditions and cooler-climate sites. This is particularly important for growing Riesling.

Altitude: 250–550m (820–1804ft).

Soil: The Clare Valley has 11 recognised soil types, ranging from classic terra rossa red topsoil over limestone (Watervale) to broken slate (Polish Hill River).

Key varieties: Some of Australia's finest Riesling is grown here, with the region's winemakers setting the benchmark for classic Riesling flavours and internationally acclaimed, age-worthy wines. Other notable varieties include Shiraz and Cabernet Sauvignon.



KEY VARIETIES

- Cabernet Sauvignon
- Shiraz
- Merlot

COONAWARRA

RENOWNED

for producing premium, age-worthy red wines

FAMED FOR ITS STRIP OF TERRA ROSSA ('RED SOIL')

MARITIME

CLIMATE

influenced with cooling effects of the Southern Ocean

COONAWARRA

On South Australia's Limestone Coast, Coonawarra is famed for its strip of valuable terra rossa soil. It's also renowned for producing premium, age-worthy red wines.

Climate: Coonawarra is only 100 kilometres (62 miles) inland from the coast, so a moderate ocean-influenced climate prevails in the region, with a dry and moderately cool summer that ripens many grape varieties to perfection.

Altitude: 50–110m (164–361ft).

Soil: Although terra rossa (red soil) is not unique to the region, Coonawarra's distinctive vivid strip is one of the most valuable patches of soil in Australia. It's either friable clay or a shallow friable loam derived from and lying atop a bed of soft limestone.

Key varieties: A diverse range of wines are produced here, but Cabernet Sauvignon is king – Coonawarra is one of Australia's most important regions for this variety. Other key varieties are Shiraz and Merlot.

THE
BIRTHPLACE
OF WINE
IN SOUTH
AUSTRALIA

ONE OF THE MOST
PROGRESSIVE

and environmentally
conscious wine
communities in Australia

WARM
MEDITERRANEAN
CLIMATE

with a range of
mesoclimates
and microclimates

MCLAREN VALE

KEY VARIETIES

- Shiraz
- Cabernet Sauvignon
- Grenache

MCLAREN VALE

The birthplace of wine in South Australia, today McLaren Vale is home to one of the most progressive and environmentally conscious wine communities in Australia.

Climate: Mediterranean climate characterised by warm summers and mild winters.

However, the proximity of Mount Lofty and Gulf St Vincent play an important role in moderating the climate, and they are largely responsible for many mesoclimatic and microclimatic differences.

Altitude: 10–350m (33–1148ft).

Soil: McLaren Vale is one of the most geologically diverse regions in the world, with its wide variety of soil types reflecting its varied terrain. The one thing these soils have in common is that they are fairly free draining, which makes them ideal for producing top-quality grapes.

Key varieties: Around 90% of grapes grown are red varieties, with the big three being Shiraz, Cabernet Sauvignon and Grenache. However, all manner of vines thrive here, and experimentation with alternative varieties is a major focus, such as Barbera, Fiano, Sangiovese, Vermentino and Zinfandel.



MARGARET RIVER

KEY VARIETIES

- Semillon Sauvignon Blanc blends
- Chardonnay
- Cabernet Sauvignon

ONE OF THE WORLD'S YOUNGEST WINE REGIONS, BUT HAS QUICKLY BUILT A GLOBAL REPUTATION

GEOGRAPHICALLY ISOLATED

with ideal grape-growing conditions

MEDITERRANEAN CLIMATE

with strong maritime influences, with ocean on three sides

WESTERN AUSTRALIA

MARGARET RIVER

Margaret River is one of the world's younger wine regions. From its first vintages in the early 1970s, it has rapidly built an international reputation as a home of quality wine. It's also one of the world's most geographically isolated wine regions, providing a pristine environment for producing high-quality grapes.

Climate: Mediterranean climate with strong maritime influences due to the ocean surrounding it on three sides. Most marked maritime climate in terms of rainfall of any region in Australia.

Altitude: 0–231m (0–757ft).

Soil: Predominantly deep, well-drained, red gravelly loams on granite and gneiss. These ancient soils are low in nutrients and ideal for growing high-quality grapes.

Key varieties: With a relatively equal mix of red and white varieties, Margaret River wines are renowned for their elegance and refinement. Notable varieties include Semillon Sauvignon Blanc blends, Chardonnay and Cabernet Sauvignon.



CANBERRA DISTRICT

KEY VARIETIES

- Riesling
- Shiraz

RELATIVELY YOUNG

region producing
premium wines

ENCOMPASSES
VINEYARDS
IN ACT
AND NSW

CONTINENTAL CLIMATE OF EXTREMES

NEW SOUTH WALES AND AUSTRALIAN CAPITAL TERRITORY

CANBERRA DISTRICT

The diverse landscape and cool climate of the Canberra District is ideal for producing high-quality wines. It encompasses vineyards in the Australian Capital Territory and New South Wales. This relatively young wine region is an increasingly popular tourist destination, due to its premium wines and proximity to Canberra.

Climate: The region has a continental climate of extremes, with cold, crisp winters and hot, dry summers.

Altitude: 426–850m (1,398–2,789ft).

Soil: Soils are mainly hard red duplex with shallow clay loam top soils.

Key varieties: The region produces elegant, cool-climate wines, with the most noteworthy varieties being Riesling and Shiraz – including blends such as Shiraz Viognier. There's also a growing focus on alternative varieties.

AUSTRALIA'S
FIRST
COMMERCIAL
WINE REGION

HOME TO SOME
OF THE OLDEST
VINE STOCK IN
THE WORLD

SUBTROPICAL
CLIMATE

with maritime
influences



HUNTER VALLEY

KEY VARIETIES

- Semillon
- Chardonnay
- Shiraz

HUNTER VALLEY

The Hunter Valley was Australia's first commercial wine region and today is one of the best-known and most-visited wine regions. It's home to some of the oldest vine stock in the world, with vineyards dating back to the 1860s.

Climate: Subtropical climate with maritime influences, characterised by warm, humid days in spring and summer, and cold nights in autumn and winter.

Altitude: 22–254m (72–833ft).

Soil: Soils in the Lower Hunter Valley area range from sandy alluvial flats to deep loam and friable red duplex soils; in the Upper Hunter, the rivers and creeks contribute to the area's black, silty loam soils often overlaid on top of alkaline clay loam.

Key varieties: The region is known for creating some of the best and most unique Semillon in the world, alongside outstanding Chardonnay, Shiraz and a growing list of alternative varieties suited to its warm climate.



KEY VARIETIES

- Chardonnay
- Sauvignon Blanc
- Shiraz
- Cabernet Sauvignon

ORANGE

COOL-CLIMATE REGION ON THE RISE

producing a growing range of premium wines

SOME OF
THE HIGHEST
ALTITUDE
VINEYARDS IN
AUSTRALIA

CONTINENTAL CLIMATE

featuring warm summer days, cool nights and dry autumn conditions

ORANGE

Orange is a cool-climate region on the rise, with one of the highest-altitude vineyard areas in Australia and a growing range of premium wines. Its undulating landscape is dominated by the extinct volcano, Mount Canobolas.

Climate: Continental climate featuring warm summer days, cool nights and dry autumn conditions, which make it ideal for grape growing.

Altitude: 606–1046m (1988–3432ft).

Soil: The rich, volcanic soils of Orange vary widely but largely fall into clays, loams and patches of terra rossa.

Key varieties: Orange is capable of producing a diverse range of wines and styles. Chardonnay is the signature variety, with styles ranging from crisp and elegant to full-bodied and rich. Other important varieties are Sauvignon Blanc, Shiraz and Cabernet Sauvignon.

SMALL SEASIDE
REGION
SURROUNDED BY
THREE BODIES
OF WATER

BOUTIQUE WINERIES

and vineyards
producing premium
cool-climate wines

TRUE MARITIME CLIMATE

with an array of
mesoclimates
and microclimates

MORNINGTON PENINSULA

KEY VARIETIES

- Pinot Noir
- Chardonnay
- Pinot Gris/Grigio

VICTORIA

MORNINGTON PENINSULA

Tucked into the southern corner of mainland Australia, the Mornington Peninsula is a small seaside region producing some of the country's best cool-climate wines. Most of the region's 200 or so vineyards are small and many are family run, with the region's proximity to Melbourne allowing boutique wineries to thrive.

Climate: Surrounded by three bodies of water, this is one of Australia's only true maritime wine regions. Altitude, aspect and exposure to prevailing breezes significantly affect each vineyard site, creating an array of mesoclimates and microclimates.

Altitude: 10–260m (32–853ft).

Soil: Diverse soils ranging from yellow and brown soils over friable, well-drained clay to volcanic red clay to deep, fertile sandy soils in the northern area.

Key varieties: Pinot Noir is the undisputed star, produced in an impressive range of expressions. Other important varieties are Chardonnay and Pinot Gris/Grigio. For all varieties grown here, the consistent factor is the clear varietal character that is pronounced throughout the different sites.



KEY VARIETIES

- Muscat and Muscadelle (fortified wines)
- Shiraz
- Durif

RUTHERGLEN

HISTORIC REGION

and Australia's capital of fortified wines

FIFTH- AND SIXTH-GENERATION WINEMAKERS PRODUCE A RANGE OF AWARD-WINNING WINES

CLASSIC CONTINENTAL CLIMATE

with cooling influences from the foothills of the Victorian Alps

RUTHERGLEN

Rutherglen is the capital of fortified wines in Australia, with many of its great wines recognised throughout the world. It's a historic region where fifth- and sixth-generation winemakers produce award-winning white, red and fortified wines.

Climate: Classic continental climate featuring hot summers, cool winters and a long dry autumn. The nights are cool due to airflow from the foothills of the Victorian Alps.

Altitude: 130–320m (427–1050ft).

Soil: Soils range from red loam over clay through to sandier soils closer to the Murray River.

Key varieties: Rutherglen's fortified wines made from Muscat and Muscadelle are uniquely Australian and among the best in the world. Other important varieties are Shiraz and Durif, a rare red variety producing full-bodied, age-worthy wines.

BIRTHPLACE
OF VICTORIA'S
WINE
INDUSTRY

DIVERSE LANDSCAPE

with continental climate and substantial mesoclimatic variations

LEADING

COOL-CLIMATE REGION

with winemakers embracing both classic and boundary-pushing techniques

YARRA VALLEY

KEY VARIETIES

- Chardonnay
- Pinot Noir
- Shiraz
- Cabernet Sauvignon

YARRA VALLEY

Known as the birthplace of Victoria's wine industry, the Yarra Valley is one of Australia's leading cool-climate regions. Its vast and diverse landscape is home to winemakers embracing both classic and boundary-pushing techniques.

Climate: Continental with Mediterranean influences. Bordered by mountain ranges, it's one of Australia's cooler wine regions. Differences in altitude and aspect create substantial mesoclimatic variations.

Altitude: 30–400m (98–1312ft).

Soil: Two prominent and radically different soil types create regional diversity.

The northern area features soils of grey to grey-brown on the surface, with red-brown clay subsoils often filled with rock, while the southern area features much younger, immensely deep, fertile red volcanic soil.

Key varieties: The climatic variation allows a number of varieties to excel. Yarra Valley has long been famous for its Chardonnay and Pinot Noir, but it also produces world-class Cabernet Sauvignon and Shiraz, along with a promising line-up of alternative varieties.

TASMANIA

KEY VARIETIES

- Pinot Noir
- Chardonnay
- Riesling

MODERN WINE INDUSTRY

started in 1970s and has quickly built a global reputation, particularly for sparkling wines

THIS PRISTINE ISLAND IS ONE OF AUSTRALIA'S FINEST COOL-CLIMATE WINE REGIONS

TEMPERATE CLIMATE

with maritime influence (from Tasman Sea, Bass Strait and Indian Ocean)

TASMANIA

The pristine island of Tasmania is one of Australia's finest cool-climate wine regions. The modern wine industry started in the late 1970s and has quickly built a global reputation.

Climate: This is Australia's coolest-climate wine region. It has a moderate maritime climate influenced by westerly winds off the Southern Ocean.

Altitude: 10–330m (32–1083ft).

Soil: Soil types vary greatly. On the lower slopes, the vineyard soils are formed from ancient sandstones, mudstones and soils of volcanic origin. Sandstone and schist appear in Derwent Valley. Peaty alluvial and sandy low humus soils appear in Coal River Valley. Pipers River boasts deep, free-draining, friable soils, while Tamar Valley is gravelly basalt on a clay and limestone base.

Key varieties: Tasmania boasts ideal growing conditions for developing naturally elegant, intensely flavoured and aromatic wines. Riesling, Chardonnay and Pinot Noir lead the charge, with a good proportion of cooler-grown Chardonnay and Pinot Noir going into sparkling wines.



DID YOU KNOW

MULTI-REGIONAL BLENDING

Multi-regional blends take the best from multiple regions to create balanced and consistent wines. They have long been part of Australia's revolutionary winemaking history. They take advantage of regional strengths and allow the winemaker to develop the style, lessening the effect of vintage variation on the wine.



NOTEWORTHY

**VARIETIES
AND
STYLES**



SPARKLING WINE: RIVALLING THE WORLD'S BEST

- Australia has been making sparkling wine since the late 19th century
- Today, Australia is a world-leading producer of a range of styles
- Sparkling wine represents a small but significant proportion of production
- Considerable growth in recent years

SPARKLING WINE

Australia has been producing sparkling wine since the late 19th century. Today, it's one of the world's leading producers of sparkling wine in a range of styles, and prestige sparkling wines from cool-climate, high-altitude regions are taking their place as the celebratory wine of choice.

Sparkling wine represents a small but significant proportion of the Australian wine community's total production, and it's a market niche for which there is excited consumer interest. In the past few years, sparkling wine consumption has seen considerable growth.

Styles and characteristics

Australia produces three main sparkling wine styles. Most Australian sparkling wine consists of Chardonnay and Pinot Noir grapes, with the most common style a blend of the two. Some winemakers also make single-varietal (100%) sparkling Chardonnays, known as Blanc de Blancs (French for 'white of whites'). Australian Blanc de Blancs tend to be elegant, savoury, floral and dry, with robust acid. Aged Blanc de Blancs – like all sparkling wines that have spent extended time on lees – can also develop toasty notes. Some winemakers also produce single-varietal (100%) sparkling Pinot Noirs, known as Blanc de Noirs.

In addition to Pinot Noir, Australian winemakers blend Chardonnay with Pinot Meunier; sparkling wine blends that include red varieties such as Pinot Noir or Pinot Meunier tend to be fuller-bodied and show more delicate red fruit notes than those made from just Chardonnay.

STYLES AND CHARACTERISTICS

KEY REGIONS

DRY BRUT STYLE

the most popular; aromas include biscuit, dough, toast, apple and grapefruit

THREE MAIN STYLES

SPARKLING RED, ESPECIALLY SHIRAZ

a uniquely Australian style; crimson coloured, juicy, fruity and refreshing

SPARKLING ROSÉ

a niche style; aromas include floral, rose petal, strawberry, raspberry and red currant



ADELAIDE HILLS

One of Australia's most exciting sparkling wine regions where crisp, cool-climate wines meet subtlety and style

TASMANIA

Produces sparkling wines of impeccable structure and style, many of which are premium, Traditional Method wines

YARRA VALLEY

Cool climate and good soil have made it a magnet for exceptional sparkling wine producers

Key regions

From bright and fresh Prosecco to complex and powerful Traditional Method (Méthode Traditionelle) styles, Australian sparkling wines rely on pristine wine-growing regions and skilful winemakers.

Adelaide Hills: The altitude provides ideal conditions for sparkling wine grapes Chardonnay and Pinot Noir to retain their acid levels and develop their fruit flavours. This makes it one of Australia's most exciting sparkling wine regions – where crisp, cool-climate wines meet subtlety and style.

Tasmania: A true star in the Australian sparkling wine community. Its pristine, cool environment produces wines of impeccable structure and style, many of which are premium, Traditional Method wines.

Yarra Valley: The region's cool climate and good soil have made it a magnet for exceptional sparkling wine producers including Domaine Chandon.



RIESLING: DIVERSE AND DISTINCTIVE

- Australia is one of the world's top Riesling producers
- Long history in Australia; today one of the most renowned varieties
- Planted in most wine regions; best examples from cooler areas
- Minimal-intervention winemaking approach is common

RIESLING

Riesling has a long history in Australia. From humble beginnings, it has grown into one of the country's most renowned varieties. Australia is one of the world's top Riesling producers, with production figures similar to the United States and higher than France (Germany takes top spot).

It is planted in most of Australia's wine regions, with the best examples coming from cooler areas. In the winery, capturing and preserving the vibrant, pure aromas and flavours is key. This often means a less-is-more approach, including cool fermentation in stainless steel tanks and early bottling.

STYLES AND CHARACTERISTICS



Styles and characteristics

The most common style in Australia is dry, with off-dry and some dessert wines also produced:

- **Dry:** Lean, citrus-driven, low residual sugar.
- **Off-dry:** A hint more residual sweetness balanced by acidity.
- **Dessert wine:** Sweet, age-worthy, rich.

Australian Rieslings are some of the most pure and elegant dry white wines in the world. Riesling grapes produce aromatic light-bodied to medium-bodied wines with high acid presence. These crisp wines are unoaked and generally have a floral perfume, with strong citrus, green apple, and apple/orange blossom characters.

Australian Riesling is zippy, fresh and drinkable when it's very young, but the best wines can mature for decades. The vibrant, citrus-based characters transform into flavours of honey, toast and lemon curd, while the perception of acidity softens over time, giving the wines a smoother texture and richer mouthfeel.

KEY REGIONS

CANBERRA DISTRICT

Typical style is crisp and dry; off-dry styles are making a comeback. Excellent ageing potential

CLARE VALLEY

Some of Australia's best Riesling; signature notes of lemon and lime, with fruit richness and a long, lingering persistence

GREAT SOUTHERN

Rieslings of great intensity that are fresh and nervy in their youth and age superbly

EDEN VALLEY

Signature slate, mineral character, strong lime juice and fragrant floral aromas; can take 10+ years to reach peak

SOUTH WESTERN VICTORIA

Fine, lime-accented and age-worthy wines

TASMANIA

Great length with citrus and mineral characters and high levels of natural acidity



Key regions

Canberra District: Home to a thriving cool-climate wine culture, with Riesling leading the white-wine charge. Typical style is crisp and dry, however off-dry styles are making a comeback. These wines have excellent ageing potential.

Clare Valley: Produces some of Australia's finest Riesling, setting the benchmark for classic Riesling flavours and internationally acclaimed, age-worthy wines. Style is typically medium-bodied with fruit richness and a lingering acid sensation.

Eden Valley: Rieslings typically display a signature slate, mineral character, strong lime juice and fragrant floral aromas, and great intensity of flavour on the palate. Good Eden Valley Riesling can take 10 years or more to reach its peak.

Great Southern: Known for producing Rieslings of great intensity, typically in the citrus spectrum with an underlay of herbs. Fresh and nervy in their youth, many will age superbly. The three northern areas of Frankland River, Mount Barker and Porongurup have particularly strong reputations for Riesling.

South Western Victoria: These cool, ocean-influenced regions, including the Grampians and Henty, are well suited to Riesling, producing fine, lime-accented and age-worthy wines.

Tasmania: The inherent cool climate right across the island makes it ideal for the production of high-quality dry Riesling. Typical Tasmanian style has great length, with citrus and mineral characters and high levels of natural acidity.



SEMILLON: A TRULY UNIQUE EXPRESSION OF A CLASSIC

- Long history in Australia
- Delicate, versatile grape produced in a range of styles
- Potential to age for many years
- Lends itself to botrytis, or 'noble rot', to produce one of Australia's most celebrated sweet wine styles

SEMILLON

A true Australian original

Semillon is a delicate, versatile grape with a long history in Australia, where it's produced in a range of styles. What makes this iconic white especially exciting is its long ageing potential and the opportunities it affords winemakers to experiment with different expressions. It's also one of the few grapes that lends itself to botrytis, or 'noble rot', to produce one of Australia's most celebrated sweet wine styles.

STYLES AND CHARACTERISTICS



Styles and characteristics

There are four distinct styles of Semillon in Australia:

- Unoaked.
- Oaked.
- Blended (unoaked or oaked).
- Dessert wine.

Typically, Semillons are light-bodied to medium-bodied dry wines that you can enjoy early while crisp and fresh. They typically have citrus, green apple and herbal characteristics. But many can also age well for many years, developing flavours of toast and honey. Oak-fermented and aged versions tend to be a little richer. Dessert Semillon is rich, succulent and honeyed.

Semillon blends

Fresh, delicate Semillon provides a tempting canvas for some winemakers, who influence aroma, flavour and texture through blending it with other varieties, including Chardonnay and, most commonly, Sauvignon Blanc.

Semillon and Sauvignon Blanc are inherently complementary, with Semillon contributing flavour and roundness to the more austere, sharper Sauvignon Blanc notes to create a wine that's greater than the sum of its parts. These broadly appealing blends are crisp, clean, elegant and fruit-driven, and generally made for early drinking.

KEY REGIONS

BAROSSA VALLEY

Typically riper, richer styles that are often barrel fermented, however styles are becoming more crisp and delicate

HUNTER VALLEY

Unoaked Hunter Valley Semillon is unique in the wine world, capable of ageing gracefully for well over 20 years



MARGARET RIVER

Semillon Sauvignon Blanc blend is a signature style, known for its liveliness and bright personality

RIVERINA

Produces gloriously sweet, intense and complex botrytis Semillon dessert wines

Key regions

Barossa Valley: Typically riper, richer styles that are often barrel fermented. However, as tastes move towards crisp, fresh whites, more Barossa winemakers are picking earlier and avoiding oak to create lighter, more delicate styles.

Hunter Valley: Hunter Valley Semillon is unique in the wine world, capable of ageing gracefully for well over 20 years, transforming from a zesty, crisp youngster into an aged wine of deep golden hue, with nutty, honey and straw characters – almost as if the wine has spent time in oak, even though it hasn't.

Margaret River: The Semillon Sauvignon Blanc blend is one Margaret River's signature styles. It's a distinctive style known for its liveliness and bright personality with tropical fruit characters, lemony notes and pronounced herbal, grassy tones.

Riverina: The region that produces most of Australia's high-volume, everyday drinking wine is also home to gloriously sweet, intense and complex botrytis Semillon dessert wines.



CHARDONNAY: AUSTRALIA'S CLASSIC WHITE



- The most planted white variety and accounts for more than half of white wine production
- Australia has some of the oldest plantings in the world
- This versatile variety is vinified into all manner of expressions
- Evolved from the big, oaky wines of the 1980s and '90s to more restrained and elegant styles

CHARDONNAY

There's no such thing as a typical Australian Chardonnay. The most planted white variety, it accounts for well over a third of Australia's white wine production. Some of the oldest Chardonnay plantings in the world sit alongside more recent clones planted for sparkling wines.

Chardonnay is vinified into all manner of expressions, informed by the climate and soils in which it is grown, and by the input of the winemaker. It has been greatly influenced in the past decade by the shift to lower-intervention winemaking and a growing focus on retaining a pure expression of vineyards and regions. Previously known for the big, oaky styles of the 1980s and '90s, many modern Australian Chardonnays are about acidity, restraint and elegance.

STYLES AND CHARACTERISTICS



Styles and characteristics

Australia produces three broad styles of Chardonnay:

- **Unoaked:** Fresh, floral, vibrant, lean.
- **Oaked:** Full bodied, smooth, creamy, complex, toasty.
- **Sparkling:** Dry, elegant, savoury.

Versatile Chardonnay can express the vineyard in which its fruit was grown, but it can also be a canvas for the winemaker's experimentation. Australian winemakers have embraced all flavours and characteristics of this variety, from lean and light-bodied cool-climate expressions to fuller-bodied, rich and ripe versions from warm climates.

Key regions

Chardonnay grows in virtually every winemaking region in Australia – from the cool crispness of the Yarra Valley and Tasmania, to Mediterranean-like regions such as Margaret River. Warmer climates such as the Barossa Valley and Hunter Valley continue to produce rich, ripe styles in contrast to lean cool-climate styles.

Adelaide Hills: This elevated region produces elegant, textured and lean Chardonnays with the acid structure to age and stand up against the finest cool-climate Chardonnays in the world.

Hunter Valley: The previously oaky, rich and buttery wines have evolved over the past 15 years or so, with producers still delivering full-flavoured Chardonnays but with a lighter-handed oak treatment and less use of malolactic fermentation. Flavours typically range from white peach to citrus, with a slatey acidity.

KEY REGIONS

ADELAIDE HILLS

Elegant, textured and lean, these wines stand up against the finest cool-climate Chardonnays in the world

HUNTER VALLEY

The previously oaky and rich styles of this warm-climate region have evolved into elegant and restrained yet full-flavoured wines

MORNINGTON PENINSULA

Styles range from delicate and unoaked through to medium-bodied wines with rich complexity. Typical flavours of melon, citrus and fig

MARGARET RIVER

World-class, age-worthy wines with fruit ripeness, flavour depth and refreshing acidity

TASMANIA

Dry, delicate wines with piercing natural acidity and intense fine flavours

YARRA VALLEY

Elegant and age-worthy cool-climate wines with high levels of acidity and flavours of citrus and stone fruit



Margaret River: The region's premium wines are among the world's best. Chardonnay displays fruit ripeness, flavour depth and roundness of texture, with refreshing acidity that allows the wines to age gracefully.

Mornington Peninsula: Styles range from delicate and unoaked through to medium-bodied wines with rich complexity. Expect typical fruit flavours of melon, citrus and fig. Chardonnay benefits from the extraordinary natural acidity that the cool climate can produce, and emphasises the restraint and tight structure for which the region is renowned.

Tasmania: Tasmania's cool climate and suitable soils produce dry, elegant Chardonnays with piercing natural acidity and intense fine flavours. They are restrained and delicate, generally without oak treatment or overly ripe fruit forwardness. Chardonnay is also used in the production of premium sparkling wines.

Yarra Valley: Grapes are often picked earlier, at lower sugar levels, to keep acid levels high. Aromas and flavours span citrus and stone fruit, and are mineral and floral. With age, these wines can develop appealing flavours of fig.



PINOT NOIR: COOL-CLIMATE CHARM

- Relative latecomer to the commercial wine community but now an integral variety
- One of the hardest grapes to grow
- Best examples come from cool-climate regions
- Clonal diversity has been linked to an increase in wine quality and complexity

PINOT NOIR

Thriving in some of Australia's coolest corners, Pinot Noir is a relative latecomer to the commercial wine community but has become an integral variety. Through crafting unique Australian expressions, winemakers have secured Pinot Noir's place among Australia's prominent reds.

Pinot Noir is one of the hardest grapes to grow, but carefully grown on the right site and handled with skill in the winery, it produces outstanding wines of subtlety, elegance and finesse. Clonal diversity has been linked to an increase in quality and complexity in Pinot Noir wines. Dijon clones have been widely credited as being particularly suited to Australia's diverse wine-growing regions. Today, Australian Pinot is steadily making headway on the world wine stage as producers hone their craft.

STYLES AND CHARACTERISTICS



Styles and characteristics

The challenges of growing and making Pinot Noir mean the most successful wines are inherently premium in style and quality, characterised by subtlety and finesse. Pinot Noir is influenced by regional characteristics, however top Australian Pinot Noir is typically light-bodied to medium-bodied and restrained in nature.

When it's young, Australian Pinot Noir has fine cherry, red berry and herbal notes. Its texture is often silky, satiny or soft, and lightweight to medium-weight styles are most common. With maturity, some Australian Pinot Noir will develop classic earthy or 'forest floor' savoury characters, adding extra dimensions to the wines.

As well as producing single-variety still wines, Pinot Noir is one of the three grape varieties used in Traditional Method sparkling wine. Around half of Pinot grown in Australia is used in sparkling styles.

KEY REGIONS

ADELAIDE HILLS

The elevation and cool climate produces medium-bodied styles with richer, ripe cherry and berry flavours

MORNINGTON PENINSULA

Cool, seaside region producing medium-bodied wines with characters of strawberry and cherry and a backbone of acidity



TASMANIA

Ideal for producing high-quality Pinot Noir due to its cool climate; typically light-bodied to medium-bodied with delicate cherry and strawberry flavours

YARRA VALLEY

Produces various expressions due to different elevations and aspects; typically light-bodied to medium-bodied, with flavours of cherry, strawberry and plum

Key regions

Pinot Noir grows best in Australia's coolest wine regions, producing elegant and restrained wines.

Adelaide Hills: With its elevation and cool climate, this is the leading region in South Australia for Pinot Noir – used in both still red wine styles and sparkling wines. It tends to be medium-bodied with richer, ripe cherry and berry flavours.

Mornington Peninsula: Pinot wines from this cool, seaside region are typically medium-bodied with vibrant varietal characters of strawberry and cherry, and a juicy backbone of acidity.

Tasmania: The island's cool climate makes it ideal for the production of high-quality Pinot Noir. Typical style is light-bodied to medium-bodied with delicate cherry and strawberry flavours.

Yarra Valley: This region produces a range of expressions due to its different elevations and aspects. It is typically light-bodied to medium-bodied, with flavours of cherry, strawberry and plum. Some of the cooler-grown fruit goes into the production of sparkling wine.



GRENACHE: REBIRTH OF A CLASSIC

- One of the original varieties planted in Australia
- Australia boasts some of the oldest Grenache vines in the world
- A workhorse grape somewhat overlooked in the early years
- Today its enjoying a revival as winemakers recognise its exciting potential

GRENACHE

Grenache was one of the original varieties planted in Australia and thrived in the warm, dry South Australian climate. But it was largely overlooked in the early years, used as a workhorse grape and forming the backbone of fortified wines and traditional blends.

Today, winemakers recognise the beauty of the ripe, spicy, cherry and raspberry-scented characteristics that Grenache can yield. Australia boasts some of the oldest Grenache vines in the world, dating back to 1850. It's a rare resource that produces incredible wines.

STYLES AND CHARACTERISTICS

KEY REGIONS

USED IN SEVERAL WAYS: AS A VARIETAL RED WINE, IN BLENDS, IN ROSÉS AND IN FORTIFIED WINES

Typically medium-bodied to full-bodied
Perfumed, elegant and food-friendly

TYPICAL FLAVOURS

- Cherry
- Berry
- Spice

TODAY'S STYLES VARY FROM RICH AND INTENSE TO LIGHTER, BRIGHTER WINES



BAROSSA VALLEY

Warm conditions and cool nights produce medium-bodied to full-bodied wines with rich texture and notes of red fruit, earth and white pepper; GSM blends often consist of Grenache from old vines

MCLAREN VALE

Medium-bodied to full-bodied wines with rich texture, spice and ripe, juicy fruit; GSMs are full-bodied, with a juicy mouthfeel, fine tannins and great length

Styles and characteristics

Grenache is sometimes referred to as warm-climate Pinot Noir. Its skill is in making lighter-coloured, perfumed, elegant red wines, not lacking flavour, but with freshness, vibrant fruit and balanced structure. Today Australian Grenache varies in style, from rich and intense wines to lighter, brighter styles. These elegant reds are food-friendly and highly drinkable.

Grenache is a versatile variety that can be used in several ways:

- As a varietal dry red wine.
- As blending material, particularly with Shiraz and Mataro (Mourvèdre) in GSM blends.
- In rosés.
- In fortified wines, especially Tawny styles.

Key regions

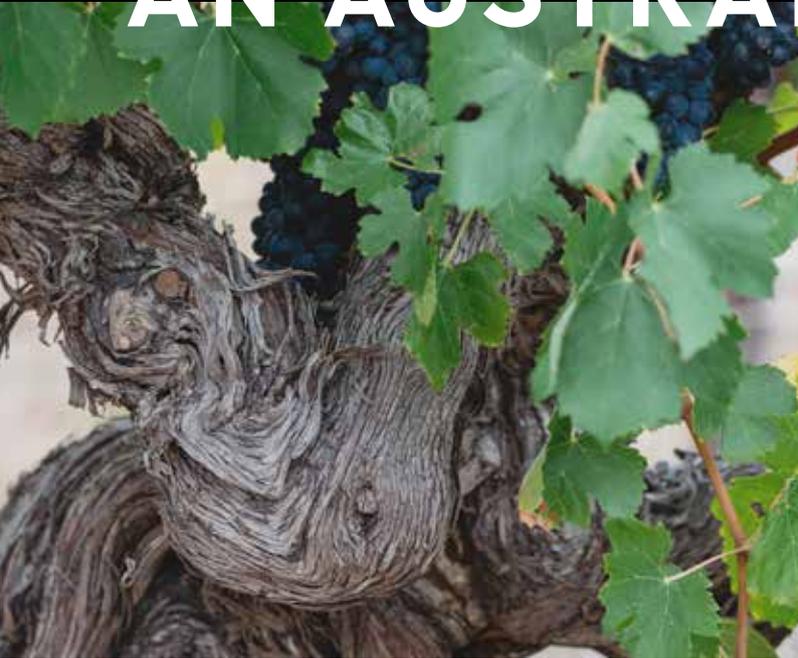
Grenache relishes warm climates and improves as the vines age, which is why the Barossa Valley and McLaren Vale, two of Australia's oldest regions, produce some of the best Grenache. It's a lively debate as to which region produces the best!

Barossa Valley: Warm conditions and cool nights help build weight and fruit richness, producing medium-bodied to full-bodied wines with rich texture and notes of red fruit, earth and white pepper. GSM blends often consist of Grenache from old vines and are bold, complex and age-worthy, with spicy and leathery notes.

McLaren Vale: There are many old-vine vineyards scattered throughout the region, producing medium-bodied to full-bodied wines with rich texture, ripe, juicy fruit, and spice. GSMs are generally full-bodied, with a juicy mouthfeel, fine, velvety tannins and great length.



SHIRAZ: AN AUSTRALIAN LEGEND



- Australia's iconic grape and its most famous wine export
- Grown in almost every region and accounts for nearly one-quarter of total wine production
- Produced in a wide range of expressions, from affordable, quaffable reds to age-worthy classics
- Australia has one of the oldest continuously producing Shiraz vines in the world

SHIRAZ

Shiraz is firmly established as Australia's iconic grape and its most famous wine export. It's grown in almost every region, except for a handful of cooler-climate regions where it struggles to ripen, and accounts for nearly one-quarter of total wine production. You can find everything from affordable, quaffable reds to magnificent, age-worthy classics that are truly world class.

Shiraz was one of the original varieties planted, and today Australia has one of the oldest continuously producing Shiraz vines in the world, with vineyards dating back to 1843. Australia adopted the name Shiraz in place of its French name, Syrah, in the 19th century.

STYLES AND CHARACTERISTICS



Styles and characteristics

Shiraz creates medium-bodied to full-bodied wines with varying flavour profiles and structure, depending on region, climate, vine age and winemaking techniques.

Many drinkers love traditional, warm-climate Shiraz, with its bold upfront flavour kick, juicy jammy fruits, seamless texture from ripe tannins and a high alcohol level all in balance. But many drinkers are also embracing the style shift to Shiraz grown in cooler climates. These more elegant wines are pure expressions of the variety and allow for more regional distinction to shine through. They make ideal food partners.

The best Australian Shiraz wines can age gracefully for many years. The ripe, primary fruit characters mature to give complex aromas and flavours of spice, tea, tar, liquorice and earth.

Australian Shiraz also makes an excellent blending partner. It is used as:

- Blending material in GSM. Shiraz is the 'S', Grenache is the 'G' and Mataró (Mourvèdre) is the 'M'.
- The equal partner in Shiraz Cabernet, a blockbuster style developed and made popular in Australia.
- The dominant variety in Shiraz Viognier. Adding Viognier delivers heightened aromas and supple texture.

KEY REGIONS

ADELAIDE HILLS

Moderate alcohol levels, pepper and spice aromas, fine tannins and acids

BAROSSA VALLEY

Bold Shiraz bursting with flavour and character

THE GRAMPIANS

Elegant, savoury and spicy; deeply purple in colour

EDEN VALLEY

Medium-bodied to full-bodied with classic berry, sage and pepper notes

CANBERRA DISTRICT

Powerful yet elegant Shiraz that's spicy, balanced and full-flavoured

HUNTER VALLEY

Evolved into medium-bodied wines that are savoury, complex and food-friendly

CLARE VALLEY

Plush, full-bodied and richly textured, with flavours of blackberry, plum and liquorice

MCLAREN VALE

Full-bodied with rich blueberry fruit and chocolate characters

MOUNT BARKER

Silky, elegant Shiraz with notes of liquorice, black cherry and peppery spice



Key regions

Adelaide Hills: Provides a stark contrast to South Australia's big, bold reds. This cool maritime-influenced region makes Shiraz with moderate alcohol levels, fragrant pepper and spice aromas, and fine tannins and acids.

Barossa Valley: Produces bold Shiraz bursting with flavour and character, thanks to its temperate Mediterranean climate.

Canberra District: Cool-climate region producing powerful yet elegant Shiraz that's typically spicy, impeccably balanced and bursting with flavour.

Clare Valley: Opulent and vibrant Shiraz that's plush, full-bodied and richly textured, with flavours of blackberry, black cherry, plum and liquorice.

Eden Valley: The Barossa Valley's cooler neighbour produces medium-bodied to full-bodied Shiraz with classic blackberry, blueberry, sage and pepper notes.

The Grampians: Produces elegant, savoury and spicy Shiraz that's deeply purple in colour and has all the sophistication of a cooler-climate Shiraz.

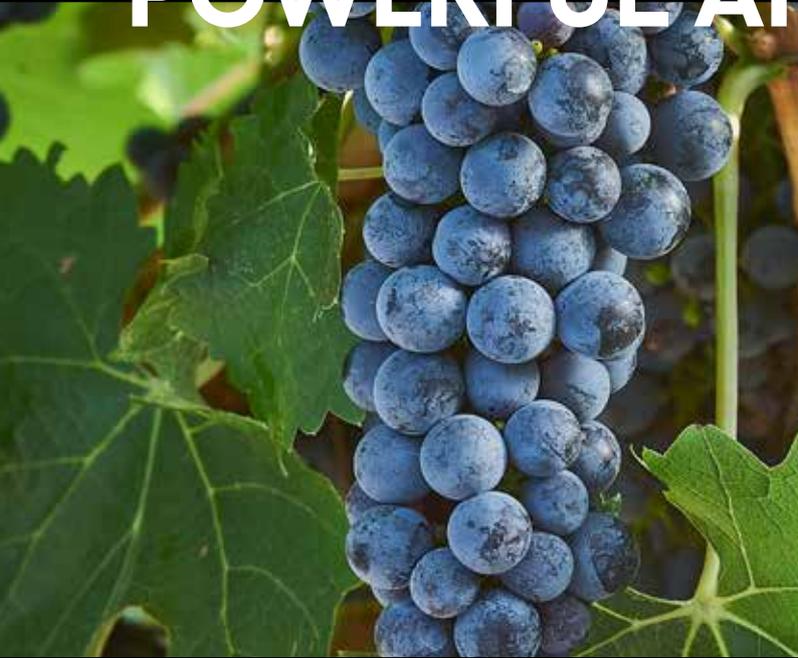
Hunter Valley: Shiraz from this warm, humid region was previously big and bold, but styles have evolved into medium-bodied wines that are savoury, complex and food-friendly.

McLaren Vale: Warm-climate region producing full-bodied Shiraz with rich blueberry fruit and chocolate characters.

Mount Barker: This subregion of Great Southern typically produces silky, elegant medium-bodied Shiraz with notes of liquorice, black cherry and peppery spice.



CABERNET SAUVIGNON: POWERFUL AND AGE-WORTHY



- Australia's third most planted grape variety
- Known for its intensity of colour, flavour, acidity and tannins, and its ability to age for many decades
- A fixture in a lot of Australia's most historic and successful wines
- Grows best in warm to cool, dry regions

CABERNET SAUVIGNON

Deeply hued Cabernet Sauvignon is Australia's third most planted grape variety and an integral part of Australia's wine heritage. It's known for its intensity of colour, flavour, acidity and tannins, and its ability to age for many decades. As a result, it has been a fixture in a lot of Australia's most historic and successful wines. Although Cabernet Sauvignon can grow in a variety of climates, it's a late-ripening vine that grows most successfully in warm to cool, dry regions.

STYLES AND CHARACTERISTICS

AUSTRALIA IS KNOWN FOR FULLER-BODIED, CONCENTRATED CABERNET, BUT ALSO PRODUCES MEDIUM-BODIED, TANNIN-DRIVEN STYLES

SUCCESSFUL AS BOTH A SINGLE-VARIETY WINE AND A DOMINANT FEATURE IN CLASSIC BLENDS



YOUTHFUL

Firm tannins, high acidity, flavours of cassis, blackberry and herbs

AGED

Tannins soften, mellow and smooth, characteristics of cedar, tobacco, earth, cocoa

TYPICAL FLAVOURS

- Blackberry
- Cherry
- Mint

Styles and characteristics

Australia is known for fuller-bodied, concentrated Cabernet Sauvignon, but also produces medium-bodied, tannin-driven styles. Cabernet is successful as both a single-variety wine and a dominant feature in classic blends. These include the full-flavoured Cabernet Shiraz, on which winemakers have put a uniquely Australian stamp.

Australian Cabernet ages better than most other wines, with some expressions in need of age to open up and develop their flavours. High-quality examples have the tannin structure, concentration and complexity to age for decades. Young Cabernet Sauvignons have firm tannins, high acidity and flavours of cassis, blackberry and herbs. As the wines mature, their tannins soften, becoming mellow and smooth, and they take on characteristics of cedar, tobacco, earth, soy and cocoa.

KEY REGIONS

COONAWARRA

Powerful, complex Cabernet wines; medium-bodied to full-bodied with concentrated flavours of blackcurrant, mulberry, plum, blackberry and dark cherry

LANGHORNE CREEK

Full-bodied, rich, flavourful wines with soft tannins and ripe black-fruit flavours. Signature style blends Australian Shiraz with Cabernet



MARGARET RIVER

Medium-bodied to full-bodied; richer and more rounded in texture than those of Coonawarra; dark, blueberry fruit characters and bay leaf, bouquet garni or dried-herb aromas

Key regions

You can find Cabernet Sauvignon's brilliance all across Australia, and although regional expressions vary, the variety's character shines through no matter where it's grown. However, three Australian wine regions have established themselves as iconic, world-class producers of Cabernet Sauvignon.

Coonawarra: The moderate, maritime-influenced climate here produces powerful, complex Cabernet wines known for their intensity. They are medium-bodied to full-bodied and showcase bold, dark and red fruits, with concentrated flavours of blackcurrant, mulberry, plum, blackberry and dark cherry. Classic flavours of mint, eucalyptus and cassis are also present.

Langhorne Creek: The ocean-influenced climate is well suited to Cabernet Sauvignon, producing full-bodied, rich, flavourful wines with soft tannins and ripe black-fruit flavours. Langhorne Creek's signature style typically blends Australian Shiraz with the Cabernet.

Margaret River: This slightly warmer region produces medium-bodied to full-bodied wines that are richer in flavour and more rounded in texture than those of Coonawarra. They can show an astonishing balance of fruit ripeness, acidity and defined tannin structure. The wines are characterised by dark, blueberry fruit characters and bay leaf, bouquet garni or dried-herb aromas.



ALTERNATIVE VARIETIES: INNOVATION AND DIVERSITY



- Southern Mediterranean varieties well suited to Australia's climate, food and lifestyle
- Each year the number of alternative varieties being planted increases
- They currently account for only 4% of Australia's wine-producing vineyards, but are attracting attention worldwide

ALTERNATIVE VARIETIES

Innovation and diversity

The imagination and curiosity of winemakers has led to the success of many Southern Mediterranean varieties, and each year the number of varieties planted in Australia increases thanks to how well suited they are to the country's climate, food and lifestyle. Alternative varieties account for only 4% of Australia's wine-producing vineyards, but they're attracting the attention of critics and drinkers all over the world.

The spirit of experimentation has been alive in Australian wine since the first colonial vignerons planted vines in the 1800s, but it's only now that there is appetite for these alternative varieties. The combination of creative winemakers and a thirst for something 'new' from consumers means making wine from alternative varieties is today a smart business decision.

VARIETIES ON THE RISE

FIANO: Crisp, fresh and aromatic; flavours range from citrus to stone fruit to hazelnut



NEBBIOLO: Fruit-pure and fresh to powerful, aged and age-worthy



SANGIOVESE: Firm tannins; aromatic notes of plum, cherry, herbs



GRÜNER VELTLINER: Aromatic and refreshing; quite dry, savoury and somewhat fruity

NERO D'AVOLA: Medium-bodied, naturally fresh acidity, generous tannins, food-friendly

VERMENTINO: Ranges from fresh to textural; notes of almond, citrus, green apple and 'sea spray'

VARIETIES ON THE RISE

Fiano (Italy)

- **Characteristics:** Australian Fiano can display a crisp freshness with perfumed aromatics, and flavours ranging from lemon and grapefruit through to peach, hazelnut and apricot, with a palate that is viscous, textured and deep.
- **Key regions:** McLaren Vale, Clare Valley, Hunter Valley, Granite Belt.

Grüner Veltliner (Austria)

- **Characteristics:** Grüner Veltliner's natural acidity and citrus fruit flavours mean it strikes a balance between being aromatic and refreshing; it's quite dry, savoury and somewhat fruity.
- **Key regions:** Adelaide Hills, Canberra District.

Nebbiolo (Italy)

- **Characteristics:** Australian Nebbiolo comes in a variety of expressions, from fruit-pure and fresh to powerful, aged (and age-worthy) styles. The tar-and-roses aroma runs equally throughout most examples, and most are high in tannins and acidity.
- **Key regions:** King Valley, Mornington Peninsula, Beechworth, Yarra Valley, Adelaide Hills, McLaren Vale, Clare Valley.

Nero d'Avola (Italy)

- **Characteristics:** In Australia, Nero d'Avola is mostly produced as a medium-bodied wine, with its naturally fresh acidity, generous tannins and savoury edge making it a top food-friendly wine.
- **Key regions:** Riverland, Murray Darling, McLaren Vale.

Sangiovese (Italy)

- **Characteristics:** Australian Sangiovese displays aromatic notes of plum and cherry, along with herbs. On the palate, the tannic structure is firm, often showing another layer of plum, cherry and sour cherry.
- **Key regions:** King Valley, McLaren Vale, Beechworth.

Vermentino (Italy)

- **Characteristics:** The appeal of Australian Vermentino lies in its delicate nose and long, fresh palate. Styles range from fresh to textural. On the palate, expect notes of almond, lime, grapefruit, green apple and a typical 'sea spray' note.
- **Key regions:** McLaren Vale, Riverland, Hunter Valley, King Valley.

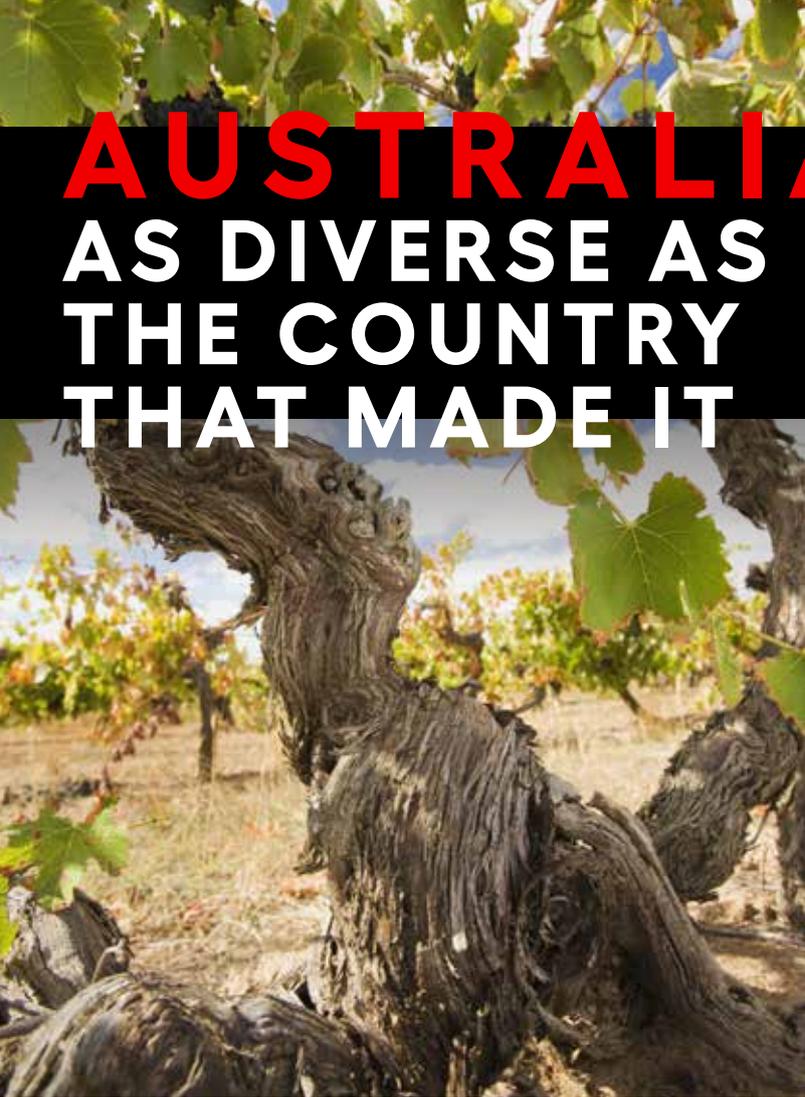


DID YOU KNOW

LABELLING LAWS

Rules apply to all variety claims stipulating the minimum amount of a single grape that a wine must contain for that wine to be labelled as a single variety. In Australia, at least 85% of the wine must be from the grape in question. This percentage varies from country to country – for example, it's 75% in the US and 85% in the EU.





AUSTRALIAN WINE: AS DIVERSE AS THE COUNTRY THAT MADE IT

KEY POINTS TO REMEMBER:

- The first vines were planted in Australia in 1788; today there are 65 wine regions growing more than 100 grape varieties
- Australia's climate and soils are extremely diverse, and wine is produced across the country, although it's concentrated around the southeast and southwest
- Australia has been a land mass for over 100 million years, and its soils are some of the most ancient on Earth; soils vary greatly between and within regions

AUSTRALIAN WINE: AS DIVERSE AS THE COUNTRY THAT MADE IT

There's nothing quite like Australian wine. The country's unique landscape, climate and soils are home to a community of passionate and fiercely independent winemakers and grapegrowers. Australian wine is defined by its diversity, creativity, authenticity and quality, with producers drawing on generations of experience while experimenting with new techniques, varieties and styles in order to make delicious wines.



- Latitude, maritime influences and elevation all contribute to a surprising diversity of climates – ranging from alpine zones, to Mediterranean areas, to the tropics, to the very dry centre
- Each of Australia's 65 wine regions has its own characteristics and wine styles; in general, higher-value premium wines come from smaller and cooler-climate regions
- Australia's most prominent varieties and wine styles are sparkling wines, Riesling, Semillon, Chardonnay, Pinot Noir, Grenache, Shiraz and Cabernet Sauvignon
- Alternative varieties – largely Mediterranean vines – are rapidly growing in popularity, adding to the diversity of Australian wine



Today, these wines are better than ever, with a strong focus on freshness, natural acidity, balance and regional distinction. As young wine regions mature and the established ones evolve, the Australian wine scene will only increase in quality and diversity.

AUSTRALIAN WINE MADE OUR WAY

Australia's unique climate and landscape have fostered a fiercely independent wine scene, home to a vibrant community of growers, winemakers, viticulturists, and vigneron. With more than 100 grape varieties grown across 65 distinct wine regions, we have the freedom to make exceptional wine, and to do it our way. We're not beholden to tradition, but continue to push the boundaries in the pursuit of the most diverse, thrilling wines in the world. That's just our way.

Discover more about Australian wine
at www.australianwine.com

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