One of the world’s youngest wine regions, Margaret River is something of a prodigy, achieving success, prestige and international acclaim at an early age.

- Powerful yet elegant Cabernet Sauvignon, Semillon Sauvignon Blanc blends and Chardonnay
- Grape-growing paradise
- One of the world’s most geographically isolated wine regions
- Minimal-intervention farming and a dynamic winemaking community

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 own way. We’re not beholden by tradition, but continue to push the boundaries in the pursuit of the most diverse, thrilling wines in the world. That’s just our way.
Harold Olmo, professor of viticulture at the University of California, takes the first step in establishing Margaret River as a wine region, recommending the planting of wine grapes in Australia’s south-west.

Dr Tom Cullity plants the first modern commercial vineyard at Vasse Felix. The vineyard’s original Cabernet Sauvignon and Malbec plantings still grow today.

Dr John Gladstones, an agronomist from the University of Western Australia, identifies that the climatic conditions of the region are ideal for producing premium wines.
Margaret River has grown steadily since its establishment as a wine region and is now renowned for producing many of our most premium wines.

1976
The first Chardonnay vines are planted at Leeuwin Estate, Cullen Wines and Moss Wood.

1982
International acclaim arrives when the second vintage of Leeuwin Estate’s Art Series’ 1981 is named “the best Chardonnay in the world” by Decanter magazine.

1983-84
Margaret River’s reputation as a producer of fine Cabernet Sauvignon is cemented when Cape Mentelle wins back-to-back Jimmy Watson Trophies at the Melbourne Wine Show.

1986
The Geographical Indication (GI) Margaret River is registered.

1996
The Geographical Indication (GI) Margaret River is registered.

1996
The Geographical Indication (GI) Margaret River is registered.

Notes

Notes
- Long, narrow region 270km from Perth
- Hugged by the Indian and Southern Oceans
- Geographically isolated, bestowed with ancient soils and a unique biodiversity
- Ideal grape-growing conditions
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.
- Minimal intervention to produce pristine fruit that expresses terroir
- Growing adoption of organic and biodynamic practices
- High-quality heritage clones
- Harvest: February–April
WINEMAKING

- Classic techniques influenced by the local environment
- Climate lends itself to low-intervention approach
- Most wines see oak but winemakers practise restraint
- New generation of innovative winemakers experimenting with alternative techniques
### SEMILLON SAUVIGNON BLANC

**BLENDS**

**TYPICAL FLAVOURS**
- Gooseberry
- Passionfruit
- Lime
- Lemon curd
- Grapefruit

**UNOAKED OR OAK**
- Low
- Medium
- High

**COLOUR**
- Semillon Sauvignon Blanc Blends

**BODY**
- Light
- Medium
- Full

**SWEETNESS**
- Dry
- Medium dry
- Sweet

**ACIDITY**
- Low
- Medium
- High

**ALCOHOL**
- 8%
- 12% – 13.5%
- 17%

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**Margaret River**

Helped Put Margaret River on the Wine Map.

Two varieties that are inherently complementary.

*Semillon* accounts for 15% of total annual crush

*Sauvignon Blanc* for 21%

Notes

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Notes
CHARDONNAY

**FLAVOURS**

**TYPICAL PRIMARY FLAVOURS**
- Mandarin
- Grapefruit
- Nectarine/white peach

**TYPICAL SECONDARY FLAVOURS**
- Toast
- Toasted almond
- Spice
- Chalk
- Gunflint
- Nougat
- Minerality

**COLOUR**

Chardonnay

**BODY**
- Light
- Medium
- Full

**SWEETNESS**
- Dry
- Medium dry
- Sweet

**OAK**
- Low
- Medium
- High

**ACIDITY**
- 8%
- 12.5% – 13.5%
- 17%

**ALCOHOL**
- 16% of total annual crush

Notes

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Notes
CABERNET SAUVIGNON

TYPICAL PRIMARY FLAVOURS
- Cassis
- Blackcurrant
- Blueberry
- Red currant
- Bay leaf
- Dried herbs

TYPICAL SECONDARY FLAVOURS
- Smoke
- Cedar

COLOUR

BODY

SWEETNESS

TANNIN

ACIDITY

ALCOHOL

8% 13% – 14% 17%

Notes

Notes
**Margaret River by Numbers**

**Wine Type**
- 60% Red
- 40% White

**Varieties**
- Top 5 Varieties
  - Cabernet Sauvignon: 22%
  - Sauvignon Blanc: 21%
  - Chardonnay: 16%
  - Semillon: 15%
  - Shiraz: 11%

**Crush**
- Approx. 42,000 tonnes per year of Australian total grape crush
- 2%

**Top 5 Export Destinations**
- China
- United Kingdom
- Singapore
- United States
- Canada

**Notes**

**Short History**

Fine wines and innovative winemaking techniques that are setting the standard for Australian wine.

**Long Future**

- Notes
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### AUSTRALIAN WINE MADE OUR WAY TASTING SHEET

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- Fill in the blanks with the details of the wines being tasted.