Discover Australian Wine

Regions and Varieties
Discover Australian wine

There’s nothing in the world like Australian wine because there’s nothing like the climate, soils and regions of Australia. We have some of the oldest geology and most complex soils in the world.

The Australian wine community today is founded on the explorers of the past, who identified the optimal vineyard sites and the sophisticated winemaking techniques that make our fine wines so special.

Australian winemaking and grapegrowing is constantly evolving. Our winemakers and viticulturists are curious, willing to experiment and to challenge convention to ensure that they craft authentic wines that are a true expression of place. From the iconic to the lesser known, our 65 wine regions each boast distinct characteristics that are expressed in wines made by talented winemakers attuned to their land. This brochure provides a snapshot of that regional diversity, and of the main wine styles for which Australia is renowned.

Wine is the sum of its parts. There’s nothing like Australian wine because there’s nothing like the people and the places of Australia. We invite you to discover more about what makes Australian wine authentic, unique and exciting.

Andreas Clark
CEO Wine Australia

Discover a snapshot of our regions from page 5. Explore eight of our wine styles from page 37.
Regional snapshot

A taste of some of our wine regions

Adelaide Hills • 6
Barossa Valley • 8
Canberra District • 10
Clare Valley • 12
Coonawarra • 14
Granite Belt • 16
Heathcote • 17
Hunter • 18

Langhorne Creek • 20
Riverland • 21
Margaret River • 22
McLaren Vale • 24
Mornington Peninsula • 26
Rutherglen • 28
Tasmania • 30
Yarra Valley • 32
Orange • 34
The wines from Adelaide Hills are shaped by the coolness of the region’s altitude, its changing seasons and the skill and passion of its winemakers. There were vines planted in the Adelaide Hills as early as the 1870s but due to the challenges of cool-climate viticulture in those early days, most vines were removed by the 1930s. The rebirth of the Adelaide Hills region started in 1970s and gained pace with the rise in popularity of cool climate wines in the 1980s and 1990s.

The cooler climate defines the Adelaide Hills and provides them with a distinctive point of difference to other South Australian regions that has allowed it to spearhead the evolution of Australian wine in recent years. Its winemaking evolution continues to this day, and it is now a hotbed of creativity; home to bold, boundary-pushing grape growers and winemakers.

While still a young wine region, the Adelaide Hills has been acclaimed around the world for many years for wonderful expressions of Chardonnay, Pinot Noir, Sauvignon Blanc and Shiraz. The region has played a vital part in the evolution of Australian wine and is itself constantly evolving. Emerging varieties are finding a home in the Hills and it is home to cutting-edge winemakers pushing the boundaries and expanding the possibilities for fine Australian wine.

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Discover Australian Wine

Regions • 7

Adelaide Hills

Climate
- Altitude creates various mesoclimates but overall the climate is cool
- The region is very hilly with various valleys and sub-valleys
- Some west-facing slopes in the northern area are warm enough to ripen Cabernet Sauvignon
- Most of the region is best suited to early ripening varieties

Soil
- Predominantly grey-brown or brown loamy sands
- Some patches of mostly sandy soils

Top varieties grown

Chardonnay
- Complex medium weight wines with good natural acidity. A decent amount of Chardonnay, especially from the cooler sites, is used in the production of sparkling wine.

Pinot Noir
- Adelaide Hills is the leading region in South Australia for the production of high quality Pinot Noir. The style is typically medium-bodied with ripe cherry and strawberry fruit with soft tannins. A proportion of Pinot Noir contributes to the production of high quality sparkling wines.

Sauvignon Blanc
- This is the most widely planted white variety in the Adelaide Hills and is often referred to as the benchmark for Sauvignon Blanc in Australia. The style tends towards ripe tropical flavours with hints of gooseberry and herbaceousness, with crisp acidity, great length and intensity.

Shiraz
- While the concept of Shiraz and Pinot Noir performing well in the same region may be a beguiling concept to some, the success of these varieties in the Adelaide Hills speaks volumes for the size of the region and diversity of microclimates available to grape growers and winemakers. In recent years the region has become a leader in cool climate Australian Shiraz, producing wines with elegance, length and balance.

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to adelaidehillswine.com.au
If you could only choose Australian wine region to truly showcase the history, evolution and revolution of Australian wine then you could do a lot worse than pick the Barossa Valley. There are sixth generation grape growing families in the region, custodians to Australia’s largest collection of old vines with blocks dating back to the 1840’s.

In recent years, traditional Barossa varieties like Shiraz, Grenache and Mataro have been joined by a new wave of Mediterranean varieties, suited to the region’s soils and climate. The region has also been invigorated by a new breed of winemakers who have challenged the status quo while still maintaining an inherent love and respect for the Barossa traditions and culture.

With a rich vine and wine history dating back to 1842, the Barossa Valley is one of the most historic wine producing regions in Australia. The region was pivotal in the evolution of Australian wine in the 1970s and 1980s, helping to bring fine Australian wine to a global audience. The diverse range of wines from the region have won over the world’s wine lovers, from wine writers and sommeliers to wine geeks and novices. Shiraz is the Barossa’s star performer, but varieties like Grenache, Mourvedre/Mataro, Riesling and Semillon all have a long and distinguished history of producing exceptional wines.

Today, there’s a generation of winemakers who are, once again, helping to change the face of wine in the Barossa Valley. Some come from families that have been part of the fabric of the region since the 1800s. Others have been drawn from afar, coming from around the world to explore the rich tapestry of soils and terroirs that make the region world renowned.

They are exploring innovative choices of grape varieties and experimenting with grape growing and winemaking styles. Organic and biodynamic farming, earlier picking dates, whole bunch fermentation, extended skin contact, fermentation in amphorae and minimal intervention winemaking are just some of the ways that people are innovating in a traditional wine region like the Barossa Valley.
Barossa Valley

Climate
- The region has a Mediterranean climate ideal for full-bodied red wines, excellent fortified wines and generally robust white wines.
- The climate ranges from warm on the valley floor to cool at the higher altitudes in the hills surrounding the Valley.
- The region has a large diurnal temperature range, high maximum temperatures, high sunshine days and low humidity and rainfall.

Top varieties grown

Cabernet Sauvignon
- Tends to do best in the cooler sites and in cooler vintages in this region. The Barossa Cabernet style is generally richer with riper fruit character and softer tannins than Coonawarra and Margaret River.

Grenache
- Often blended with both Shiraz and Mataro (GSM) to produce classic complex and textured red wines. Grenache is also made as a single varietal wine with rich with ripe raspberry and peppery spice character.

Riesling
- The most important white variety of the region with classic lime flavours and aromas. Can age gracefully for 10 years or more.

Shiraz
- Occupies 50% of the vineyard plantings and is the most famous variety in the Barossa. The Barossa has some of the oldest Shiraz vines in the world dating back to 1843. The style is typically full-bodied with ripe fruit and plush tannins; the very best examples moderate this natural richness with balanced acidity and a focused pure fruit character.

Soil
- The complex system of valleys and twisting hills results in a variety of slopes, aspects and sites.
- The soils vary widely, but fall in a family of relatively low-fertility clay loam through to more sandy soils, ranging through grey to brown to red.
- As in so much of south-east Australia, acidity increases in the subsoils, restricting root growth and vigour.

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to barossa.com
Canberra District

Wines with elegance and spice

While the Canberra District may not be Australia’s best known region, its wines have already made an impact on wine lovers and critics. The region produces some of Australia’s most loved cool climate Shiraz, Viognier, Pinot Noir, Riesling and Chardonnay.

Now a new wave of excitement is sweeping through the region as established winemakers are joined by a new generation of winemakers, ones who are setting the scene for a future of new varietals and revolutionary winemaking that will increase the region’s fame through the decades ahead.

Canberra’s wine industry is relatively young by Australian standards. While South Australia and Victoria were already established as wine regions by the end of the 1800s, Canberra only had a few small, unremarkable vineyards planted near Yass. This changed when Dr Edgar Riek, a pioneer of the region, planted vineyards in 1971. One thing that attracted Riek was the unique climate of the region. Canberra’s continental climate is one of extremes: cold, crisp winters and hot, dry summers. This high diurnal temperature range is what excites winemakers — long, warm days for grape ripening with a sudden drop in night temperature to give the vines some rest. The topography of the region is quite varied, with undulating hills and distant views of the Snowy Mountains forming a picturesque backdrop to many of the vineyards. Slope, aspect and air drainage are all important.

Along with the pioneer winemakers who have been part of the Canberra District’s fabric for more than 40 years, a new generation of winemakers are pushing the boundaries to bring a sense of excitement and anticipation to the Canberra district wine story. These new-wave winemakers are pushing the limits and setting the scene for a future of new varietals and revolutionary winemaking that will increase the region’s fame through the decades ahead.

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Canberra District

**Climate**
- Extreme Continental climate. Very warm, dry days but cold nights during summer
- Cool Autumn temperatures with rain at harvest not uncommon

**Top varieties grown**

**Riesling**
- Crisp, dry and age-worthy.

**Shiraz**
- This is the region’s strong suit. Medium-bodied, spicy and savoury with distinct licorice and black cherry character. Clonakilla’s Shiraz Viognier is a benchmark for the style.

**Soil**
- Predominantly hard red duplex soils with shallow clay loam top soils

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to canberrawines.com.au
Discover Australian Wine

**Clare Valley**

Wines of brilliance and innovation

Situated in the northern Mt Lofty Ranges, South Australia’s Clare Valley was settled in the late 1830s, with the first vineyards planted and wines produced in the early 1840s. The same features that make the Clare Valley inherently beautiful are also the foundation of Clare’s famed vineyards. The climate features a warm to hot summer, but cooling afternoon breezes play a major role in slowing down the ripening process.

Some of Australia’s finest Riesling is grown in the Clare Valley, and the region also produces many other wine styles, including Cabernet Sauvignon and Shiraz. With a cornerstone of classic, traditional producers and a new era of winemakers’ keen to throw away the rulebook and try a new approach, Clare Valley’s reputation for quality and consistency looks set to continue.

The Clare Valley is considered one of the most picturesque wine regions in South Australia, renowned wine critic James Halliday has described the Clare Valley as one of Australia’s most beautiful wine-producing regions. Hills fold in on themselves, streamlets meander and lines of gumtrees are forever twisting through pockets of vineyards and around old stone houses. The geographical advantages that make the Clare Valley such a lucrative farming and agricultural region also provide the basis for fine wine production.

The region enjoys a warm, moderate continental climate, with warm to hot summer days moderated by cooling afternoon and night breezes. This diurnal variation, where night temperatures plummet, helps keep the average temperature lower and gives vines respite from the heat of the day, slowing ripening and adding complexity – especially to aromatic vines such as Riesling.

The soils of the Clare Valley range from classic terra rossa red topsoil over limestone in the Watervale district to the broken slate of Polish Hill River. The vineyards at the northern end of the valley are planted in deep fertile alluvial ground, where there is little or no need for irrigation. Vineyards in the Skillogalee Valley, to the west of the main valley, are planted into sandy loams with varying amounts of degraded quartz. This combination of variation in soil, aspect and altitude provides the framework for the regions diverse range of wine styles – from some of Australia’s finest Riesling through to earthy and savoury reds like Shiraz and Cabernet Sauvignon.

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Growing season rainfall
Mean temperature (Jan)
Heat degree days

250mm
21.9°C
1770
Discover Australian Wine

Regions • 13

Clare Valley

Climate
- The temperature data is often said to be very misleading due to the large diurnal variation
- Drops of temperatures from 40°C during the day to 1°C at night are common during main ripening months
- Altitude and aspect within the valley important
- Protection from or exposure to cooling maritime breezes

Top varieties grown

Cabernet Sauvignon
- Also does very well in Clare displaying dark, rich black fruit characters with firm but plush tannins. Often blended with Shiraz and sometimes a little Malbec.

Riesling
- This variety has become synonymous with Clare Valley. The typical style is quite restrained and austere when young with lime and mineral notes. Most benefit from 5–7 years of bottle age and can evolve for decades. Clare Riesling represents 20% of total Riesling crushed each year in Australia.

Shiraz
- Clare Valley Shiraz is typically full flavoured with ripe blackberry, spice and mint characteristics. The strong diurnal temperature shifts allow for acid retention and vibrant fruit quality.

Soil
- 11 different recognised soil types
- Polish Hill is known for broken slate
- Watervale has limestone in sub-soils

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to clarevalley.com.au
Discover Australian Wine

Regions • 14

Coonawarra’s agricultural history began in the mid-1800s when settlers recognised the potential of the flat, fertile plains for sheep farming and fruit growing. Enterprising Scottish settler John Riddoch planted Coonawarra’s first grapevines in 1891, thirty years after establishing a lucrative sheep farm at Penola. Thanks to the work of pioneering work of people like David Wynn and Bill Redman today Coonawarra is, perhaps alongside Margaret River, Australia’s most famous cool-climate region for Cabernet Sauvignon.

The grape varietal has found a home in the terra rossa soils of Coonawarra, producing rich, firmly structured red wines that are renowned around the world. But the region is by no means a one trick pony, producing a diverse range of varieties and styles. And the established winemaking families have been reinforced by a new generation of winemakers in recent years, continuing the tradition of elegant cool climate winemaking and bringing the region to a new audience.

Coonawarra is only 100 kilometres (60 miles) inland and so a predominantly maritime climate prevails in the region, with dry and moderately cool summers ripening most grape varieties to perfection. Its maritime location does not, however, prevent the occurrence of spring frosts that are occasionally quite severe. The extensive cloud cover that moderates the most important ripening period temperatures also sets the region apart from others. While not unique to the region, the terra rossa of Coonawarra is Australia’s most famous soil. Vivid red in colour, it is either friable subplastic clay or a shallow friable loam derived from and lying on top of a bed of soft limestone.

The terra rossa strip is just one-kilometre-wide and runs for 12 kilometres northwest through Coonawarra. This tiny stretch of land is among the most valuable – and controversial – patches of earth in Australian wine. But rather than creating a climate of elitism this is a region where the production of world-class wines is woven into the community. Coonawarra is home to well-established names that have endured and continue to succeed alongside newer names that are reinvigorating the region. And while Cabernet holds the Coonawarra crown, there is a lot more to this classic region than first meets the eye.

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Discover Australian Wine

Coonawarra

Regions • 15

Climate
- Coonawarra experiences a maritime influence due to upwelling of cold ocean currents at certain times of the year
- Cold winters and cool summer night temperatures
- Consistent cloud cover contributes to temperature reduction

Top varieties grown

Cabernet Sauvignon
- Coonawarra is considered to be the pre-eminent producer of Cabernet Sauvignon in Australia creating medium to full-bodied wines with cassis, blackberry, plum and dark cherry flavours. Firm but plush tannins the very best versions can age gracefully for decades.

Merlot
- Does not have a long tradition in Coonawarra but has been a very successful blending partner for Cabernet Sauvignon and makes interesting, elegant varietal wine.

Shiraz
- Up until the 1950s Shiraz was the main variety grown in Coonawarra, so it has a long history in the region. The style is medium-bodied with spice and raspberry-toned fruit. A Coonawarra tradition is to blend Shiraz and Cabernet Sauvignon.

Soil
- A flat region famous for its terra rossa soils
- Thin iron-oxide based top soil over limestone

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to coonawarra.org
Centered around the town of Stanthorpe, the Granite Belt has a long history of viticulture and winemaking and is one of the highest wine regions in Australia, with vineyards at more than 1000 metres above sea level.

The region has many vineyards and orchards, a comprehensive calendar of events and stunning national parks which combine to make it a popular short break destination for wine tourism.

**Climate**

- An altitude of more than 800 metres on the eastern spine of the Great Dividing Range allows the Granite Belt to overcome the hurdles to producing premium quality wine that come from its subtropical climate.
- Sub zero winter nights, spring frosts, cold nights at the beginning and end of the season, relatively low humidity, peak summer temperatures moderated by sub-tropical monsoon influences and intermittent heavy late season rainfall all contribute to the unusual climate in the Granite Belt.

**Top varieties grown**

**Cabernet Sauvignon**
- Like Shiraz, this wine is full, dark and rich in flavour. Cassis, red berry and sweet fruit flavours predominate, attesting to the warm climate and the use of rich, vanillin oak.

**Chardonnay**
- This variety performs well in the region. The wine tends to be soft but have pleasant and clear varietal character in a nectarine and melon spectrum. Many wineries produce both oaked and unoaked Chardonnay to good effect.

**Shiraz**
- This is the one consistently distinctive wine style of the region; dark in colour, strong in body, flavour and tannins. Above all else, is its redolent of spice when young, developing into a soft, sweet velvety fruit with time in bottle, reminiscent of the Shiraz from the Hunter Valley.

**Verdelho**
- This variety appears to be well suited to the warmer days and cool night the region offers. Wines are often aromatic, with herbaceous and tropical fruit flavours.

**Viognier**
- Plantings of Viognier have increased rapidly over the past five years. These wines are often dry, with a fruity, citrus palate. Small quantities of Viognier may be added to Shiraz to give lightness, delicacy and perfume to the red wine.

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**Growing season rainfall**

519mm

**Altitude**

810m

**Latitude**

28° 40'S

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Plan your trip

- To find out more about the region’s wineries and events and how to get around, go to granitebeltwinecountry.com.au
Founded in the 1850s, the heritage streetscapes of Heathcote reflect the town’s gold rush past but it’s the wineries of the area that are the major drawcard today. The first vines appeared in the 1860s, but it was not until the 1960s that the real wave of development occurred.

The Shiraz grape is the main planting, with the Heathcote Shiraz being renowned for its unique character. Visitors to the region can taste the wines and meet the winemakers at cellar doors all year round.

**Climate**

- Heathcote’s climate and soils are strongly influenced by the Mt Camel Range, providing natural tunnelling for the prevailing cool, south to south-east winds that blow throughout the growing period from October to March.
- The result is a cooler mean January temperature with summer temperatures two to three degrees lower than the peaks for nearby Bendigo.
- Rainfall is surprisingly even during the year and, thanks to the hillside location of most vineyards, spring frost is seldom a problem.

**Top varieties grown**

**Cabernet Sauvignon**

- Further proving that this is red wine country, the Cabernet Sauvignon style is rich and generous, with blackberry aromatics and flavours. Some of the classic central Victorian eucalypt-mint character is present in some vintages.

**Shiraz**

- Few would argue that Heathcote’s climate and soil produces world-class Shiraz with a unique character. It is deep, rich and velvety, with cascades of dark cherry plum and sweetly spicy fruit. The ripe but fine tannins give texture, sustaining length and a superb ability to age.

**Plan your trip**

- To find out more about the region’s wineries and events and how to get around, go to heathcotewinegrowers.com.au
Put simply, the Hunter Valley is the birthplace of Australian wine. Returning from Europe with 20,000 vine cuttings in 1832 James Busby was vital in helping establish the Hunter Valley as a key wine region and in turn vital in establishing Australia as a grape growing country.

Famous Australian wine names like Audrey Wilkinson, Maurice O’Shea, Murray Tyrrell, and famous wine families like Drayton and Tulloch are all borne of the Hunter Valley and its winemaking traditions.

Fast forward to today this is an Australian wine region that is defined by its rich historical tapestry and complimented by a new generation of innovative young winemakers.

The Hunter Valley is Australia’s oldest producing wine region with vineyards dating back to the 1860s still in production, some of the oldest vine stock in the world. Iconic vineyards are dotted through the region, with names like Graveyard, Old Hill and Old Paddock, Braemore and Old Patch becoming legend amongst Australian wine lovers. The warm and humid climate of the region is unique in Australian wine, leading to unique wine styles like long lived Semillon and earthy Shiraz.

Today the Hunter Valley, one of Australia’s most visited wine region, is all about peeling back layers of discovery. Learning that Hunter Valley Semillon is a unique Australian white wine which keeps getting better with age. Understanding that the region’s warm and humid growing conditions combined with red clay loam soils produce some of Australia’s most famous Shiraz. Discovering that the region’s young winemakers are exploring innovative new varieties and styles such as Tempranillo, Barbera and Fiano.

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Climate
• One of the wettest, most humid and technically warmest climates of any region in Australia
• Most of the annual rain falls during harvest
• Rain, humidity, cloud cover and gentle sea breezes mitigate the warmth

Top varieties grown
Chardonnay
• One of the first regions to produce Chardonnay commercially. Full flavoured, richer, peachy style.

Semillon
• The best versions come from the Lower Hunter Valley. This is one of Australia’s classic and most unique dry white wine styles: high acid, low alcohol and unoaked. Fresh, tart and lemony when young, capable of ageing for decades.

Shiraz
• Very distinctive moderate alcohol, medium-bodied, savoury style.

Soil
• Quite varied soils across the region
• Shiraz does best on friable red duplex and loam soils
• Semillon does best on the sandy alluvial flats

Plan your trip
• To find out more about the region’s wineries and events and how to get around, go to winecountry.com.au
One of the best-kept secrets in Australian viticulture, Langhorne Creek is one of Australia’s oldest wine regions. The region is nestled among gum trees on the Bremer and Angas rivers. Langhorne Creek is less than a one-hour drive from Adelaide.

Here you can escape to picturesque vineyards and spend a day among the vines tasting sumptuous food, drinking premium wines and meeting the winemakers.

Climate

- The growing season climate is predominantly shaped by the onshore southerly winds blowing directly from the Southern Ocean across Lake Alexandrina. The prevailing southerlies reduce daytime temperature fluctuations.
- These southerlies also decrease sunshine hours and overall summer temperatures, while increasing the relative humidity.
- The majority of rainfall occurs in winter and spring.
- Irrigation is universally practised, in part by the unique method of diverting the Bremer River and deliberately flooding the land in late winter.

Top varieties grown

Cabernet Sauvignon and Blends
- Generally the wines are immediately accessible, soft and fragrant. Flavours are in the red berry spectrum, often with gentle minty and chocolate overtones. As in the Clare Valley, Malbec adds a particular dimension when added to the blend, providing a juicy wine with loads of cassis and dark berry flavours.

Shiraz and Blends
- Often released as a single varietal but also blended with Cabernet Sauvignon, Merlot or Malbec, Shiraz produces strikingly fruity wines with flavours/aromas of cherry and mint. Its hallmark regional softness finishes with a hint of spice.

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to langhornecreek.com
In the Riverland, grape growers and winemakers are encouraging new styles and making full-flavoured wines that are popular the world over. Set within a panoramic backdrop of limestone cliffs, with their layers of colour and texture, the Riverland follows the twists and turns of the Murray as it rolls toward the Ocean.

Riverland winemakers are encouraging style development and making full-flavoured, generous and approachable wines that are popular the world over. The Riverland offers an abundance of riches for visitors - whether it’s the juicy harvests of citrus fruits, the wines from world-class vineyards or the majestic Murray River itself.

Climate

- The Riverland climate is Continental, resulting in long sunny days and noticeably cooler nights.
- Long sunshine hours ensure fruit ripens fully and low relative humidity results in little or no disease pressures.

Top varieties grown

Alternative Varieties

- From Arneis to Zinfandel: As the region continues to grow and adapt to new conditions, grape growers and winemakers continue to explore new grape varieties with the view to delivering high-quality and delicious wines. Southern Mediterranean varieties such as Montepulciano, Vermentino and Nero d’Avola are showing real promise.

Cabernet Sauvignon and Merlot

- Cabernet Sauvignon and Merlot are also grown extensively. Each is used as single varietal wines and in blends. The region’s warm temperatures tend to bring out the richer raspberry characteristics in the wines, while in cooler years the overall profile can demonstrate mint and blackcurrant.

Chardonnay

- The Riverland boasts more Chardonnay plantings than the combined total of other regions in South Australia. Riverland Chardonnay often exhibits vivacious and ripe flavours. Oak is often used, and this supports the richness of the wines as well as adding further complexity.

Shiraz

- Shiraz is currently the most significant red variety. It responds well to the region’s conditions and the resulting wines are often very approachable. Dark berries and plums are terms commonly used to describe the scent of Riverland Shiraz.

Plan your trip

To find out more about the region’s wineries and events and how to get around, go to riverlandwine.com.au

Riverland

© SATC/Adam Bruzzone
Margaret River, located in the far south-west corner of Western Australia, is one of the most geographically isolated wine regions in the world. But this isolation has been no barrier to the development of the region as it has grown and evolved into a place dedicated to the pursuit of great food, exceptional lifestyle and fine wine.

In the years since it was established as a fine wine region Margaret River has grown to become home to over two hundred wineries in the region.

They produce around twenty per cent of Australia’s premium wine from only three per cent of Australia’s total grape crush. Adding diversity to the region in recent years, a new generation of producers redefining the possibilities for Margaret River ensuring it remains vibrant and vital for years to come.

The Margaret River region was once an isolated slice of paradise, home to dairy farmers and a few surfers drawn to some of the most spectacular waves on earth. And it could still be that way today if it wasn’t for the work of two research scientists. Professor Harry Olmo in the 1950s and Dr John Gladstones in the 1960s identified the region as having tremendous potential, exhibiting superb conditions for viticulture. The areas’ high winter rainfall, a dry, warm summer and low risk of frosts and hail, combined with soils grey loam on a subsoil of clay, have proven Olmo and Gladstones to be correct in their belief in the regions potential.

From the first vintages in the early 1970s, by amateur vigneron new to grape growing and winemaking, the Margaret River region quickly stamped itself as one to watch.

The region gained a reputation for producing powerful, yet elegant, wines producing standout Cabernet blends, Chardonnay and Semillon/Sauvignon Blanc blends. Names like Leeuwin Estate, Vasse Felix, Cullen and many, many more are beacons for fine Australian wine. Today they are joined by the next generation of producers pushing boundaries and changing perceptions of the region. From organic and biodynamic farming methods to whole bunch fermentation in amphora to extended skin contact to experimenting with alternative varieties the next generation of Margaret River producers are finding a new audience for the region around the world.

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Margaret River

Climate
- Overall Margaret River climate is similar to Bordeaux in a dry year
- Has the most marked maritime climate of any region in Australia in terms of rainfall
- Low diurnal temperature range leads to very even heat accumulation

Top varieties grown

**Cabernet Sauvignon**
- This is the variety that has the strongest reputation in Margaret River. Merlot is often used in small proportions in blends. Medium to full-bodied with earthy, gravelly characters and ripe cassis and violet aromas.

**Chardonnay**
- Typically rich with ripe, complex flavours but never cloying due to a consistent backbone of lime-like acidity.

**Semillon and Sauvignon Blanc**
- Often blended together in varying proportions. Always crisp lively and juicy and sometimes oak fermented and/or oak matured.

Soil
- The ridge from Cape Naturaliste to Cape Leeuwin is predominantly gravelly loam on granite and gneiss
- Overall water holding capacity is low

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to margaretriver.wine
McLaren Vale is one of the great and oldest names of Australian wine. The birthplace of wine in South Australia, it lies just south of the capital city of Adelaide and offers a multiplicity of soils which bask under a Mediterranean climate.

Today, although it has over 7,500 hectares under vine and with demand for its wines at an all-time global high, it retains much of the innovative spirit that it was born with.

Much of that spirit of innovation stems from the fact that the Vale still has many boutique wineries who are continuing to push the boundaries in the search for perfection.

McLaren Vale is one of South Australia’s oldest and most picturesque regions, nestled between the Mount Lofty Ranges and the white, sandy beaches of the Gulf of St Vincent. It offers exceptional wines and regional produce all set amongst rolling vineyards, a rugged coastline and a charming collective of villages. With so much to offer winemakers and with its natural propensity toward change and experimentation, it’s not surprising that that McLaren remains a draw for some of the most creative winemakers around.

These winemakers add to the vibrancy of a region that for decades has been lauded for its ability to produce brilliance from an array of noble varietals like Shiraz, Grenache and Cabernet Sauvignon to newer arrivals like Nero d’Avola, Fiano and Vermentino.

McLaren Vale is a region of beauty with a focus on quality and innovation that ensures its reputation will continue to grow and grow. McLaren Vale is also one of the more environmentally conscious regions in Australia with a large percentage of producers farming organically, biodynamically or employing sustainable farming methods.
Discover Australian Wine

### McLaren Vale

#### Climate
- The cooling effect from the ocean creates substantial meso-climate variation
- Exposure to or protection from ocean influence dictates success of varieties planted
- Low summer rainfall

#### Top varieties grown

**Cabernet Sauvignon**
- This variety shines in the cooler sites and cooler vintages. Full-bodied with ripe, soft tannins and classic blackcurrant/blackberry aromas and flavours.

**Chardonnay**
- Although it doesn’t get the attention of the red varieties Chardonnay is the most planted white variety in the region. Various styles are produced, depending on site, but range from lighter bodied citrus flavoured through to more full-bodied peach and melon flavoured with varied oak use.

**Grenache**
- Grenache is grown in several parts of McLaren Vale and there are many very old vines dating back to the late 1800s and early 1900s. It is still used as the backbone in classic GSM blends but single-varietal wines are very exciting. Typically high in alcohol but with lively, juicy raspberry-scented fruit and spicy flavours.

**Shiraz**
- While many varieties do well in McLaren Vale Shiraz is still considered king and still accounts for almost 50% of the total crush each year. A range of sub-regional styles exist but dark chocolate, blueberry and spice characters are common. The best examples are typically medium to full-bodied with vibrant, pure fruit.

**Vermentino**
- Like Fiano, this is a relatively new arrival to the region but is already showing promise. The variety is perfectly suited to the region’s Mediterranean climate, producing wines with bright citrus flavours complemented by a refreshing minerality.

#### Soil
- Wide range of soils but red/brown loamy sand quite common
- Sandy soils on hillsides around Blewitt Springs
- Some areas with terra rossa

#### Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to mclarenvale.info
The Mornington Peninsula landscape with its gently undulating hills, rolling green pastures and tranquil vineyards is as stunning as the range of wines produced by its wineries. Wine production in this region dates to 1886, when a wine from won an honourable mention in the Intercontinental Exhibition in London. The modern revival of the region began in earnest in 1972 when a small group of aspiring vigneron practi found the dormant potential of the Mornington Peninsula for producing high quality, cool climate wines.

Since then the region has built a global reputation for producing a range of fine wines, complimenting perfectly its long-standing reputation as a seaside playground thanks to its beaches, calm bays, natural beauty and world-class golf courses. Surrounded by Bass Strait, Port Phillip Bay and Western Port Bay, the Mornington Peninsula is one of Australia’s true maritime wine regions.

The predominance of the surrounding water, and the cooling winds that blow up from the south, east and west, combine to give the region a wonderful climate that makes it ideal for growing the noble, late ripening varieties like Pinot Noir and Chardonnay. For what is a relatively small growing area there is a surprising array of soils to be found: from mottled yellow duplex and red volcanic soils to sandier soils around the Peninsula’s geographic centre of Moorooduc. This delightful diversity of soils, a microclimates and the cool, ocean informed climate creates a complex network of microsites capable of producing famed Pinot Noir and Chardonnay to high quality Shiraz to Arneis.

Chardonnay, possibly more than any variety, benefits from the extraordinary natural acidity that the cool Mornington Peninsula climate can produce and accentuates the restraint and tight structure for which the region is renowned. While for Pinot Noir there is an enormous range of styles to the region’s flagship variety, from a haunting elegance and lingering intensity through to the more complex, structured and rich expression of the land. For all varieties grown here, the constant factor is the clear varietal character which is clearly pronounced throughout the different sub regions of the Peninsula.

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Mornington Peninsula

Climate
- Strongly maritime but site specific
- No vineyard site is further than 7 km from the ocean
- Relative humidity is high
- Frost is rare due to consistent winds

Top varieties grown

Chardonnay
- Creates very distinctive styles with typical flavours of melon, citrus and fig.

Pinot Gris
- The cool climate is ideal for this variety. The best examples are medium-bodied with stony, mineral notes and vibrant fruit.

Pinot Noir
- The most planted variety in the region. Light to medium-bodied with delicate cherry strawberry fruit notes, vibrant acidity and soft tannins.

Soil
- Yellow and brown soils over friable, well drained clay
- Red volcanic based soils
- Deep fertile sandy soils in northern area

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to mpva.com.au
Winemaking has been a family tradition in Rutherglen since the 1850s and today fourth, fifth and sixth generation winemakers produce outstanding, award-winning wines. Vines came to Rutherglen along with the Gold Rush of the 1850s and today crisp whites, rich reds and world-famous fortified wines are produced with a unique regional character. Rutherglen is the unchallenged capital of fortified wines in Australia, with many of its great wines recognised throughout the world.

Grand brick buildings and wineries such as All Saints Estate and Fairfield House speak of the prosperity of the late Victorian era and the glory days of the 19th century. The crop of new, young winemakers respect the wonderful heritage of the region, and have added a new level of innovation, quality and excitement.

Rutherglen is a historic region in North Eastern Victoria with a history of winemaking tracing back to the 1850s. By the 1880s over 3000 acres of vines are planted within the region and producing one third of Australia’s entire production. International shows success soon followed with awards in London, Paris and Bordeaux firmly placing Rutherglen on the world wine stage and a powerhouse of Australian production. The climate is strongly Continental, with very hot summer days and cold nights. When conditions are favourable, the exceptionally high sugar levels needed for fortified wines (and which power the full bodied red table wines) are attained. These great fortified wines are grown on a band of loam on the lower slopes of the gentle local hills, snaking its way around the centre of the town.

The legendary winemaking families of the region have been joined in recent years by a crop of young sixth and seventh generation winemakers added a new level of innovation, quality and excitement that are turning heads; new varieties and styles have been introduced into the region with considerable success. Marsanne, Roussane, Viognier, Tempranillo are all now widely planted along with Portuguese varieties Tinto Cao and Touriga Nacional. However, it is Durif, Cabernet and Shiraz that continue to form the back bone of Rutherglen table wine production and some of its most exciting wines.

Liquid gold

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Rutherglen

Climate
- Classic Continental climate
- Warm summer days and cool nights due to air flow from the foot hills of the Victorian Alps
- Autumnns are typically long and dry. Rain at harvest sometimes a threat. Spring frosts are an issue

Top varieties grown

Durif
- Ripe, spicy wines with great balance and age-worthiness.

Fortified Wines
- Absolutely classic, unrivalled sweet and fortified wines made from Muscat and Muscadelle.

Shiraz
- Full flavoured, rich wines with ripe fruit and supple tannins.

Soil
- Ranges from red loam over clay through to sandier soils depending on proximity to the Murray River

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to winemakers.com.au
Coolest of the cool

Renowned as one of Australia’s finest cool climate wine growing areas, Tasmania is turning heads as one of the world’s hottest wine regions. The first commercial vineyards were planted in Tasmania in 1865 but these vines were short lived. A resurgence of interest started again in the late 1970s and one gets the feeling that it’s only just beginning to realise its winemaking potential.

The climate and soils of the region combine to create ideal growing conditions for developing naturally elegant, intensely flavoured and aromatic wines, with Chardonnay and Pinot Noir the region’s most renowned varieties. Tasmania produces Australia’s finest sparkling wines, reflecting high-levels of winemaking expertise and the advantages of a naturally pristine, cool environment.

As you might expect from an island laying at 41° south, Tasmania’s climate is dominated by its latitude and its proximity to water. The climate is temperate with a distinct maritime influence provided by the Tasman Sea to the west, the Bass Straits to the north and the Indian Ocean to the east. The Tasmanian landscape is dominated by dolerite-capped mountains that shelter the state’s vineyards from high winds and rainfall. On the lower slopes, the vineyard soils are formed from ancient sandstones and mudstones and from more recent river sediments and igneous rock of volcanic origin.

Of course, the greatest natural resources don’t equate to great wines by themselves, the human factor is key. Third generation family wineries sit alongside corporate outposts and young winemakers pushing the boundaries, creating a diverse and innovative winemaking scene that will ensure the region’s prominence for many years to come. The wines are as beautiful as the land from which they come, and with winemakers learning more about their climates with each passing vintage, the future could hardly be brighter.
Discover Australian Wine

Regions • 31

Tasmania

Climate

- Very similar to Champagne and parts of the Rhine Valley
- 40% of the annual rainfall comes during the growing season
- High humidity, spring frosts

Top varieties grown

Chardonnay
- Elegant, complex and subtle style with high natural acidity. Also used extensively in sparkling wine production.

Pinot Noir
- Light to medium-bodied, delicate and fragrant style. Also used in the production of sparkling wines.

Sparkling Wine
- Top notch Traditional Method wines made primarily with Pinot Noir and Chardonnay. Considered to be the best in Australia.

Others
- The overall cool climate is well suited to the production of high quality, age worthy Riesling, vibrant Sauvignon Blanc and crisp Pinot Gris.

Soil

Extremely varied soils from north to south:
- Sandstone and schist in Derwent Valley
- Peaty alluvial and sandy low humus soils in Coal River Valley
- Pipers River has deep, free-draining, friable soils
- Tamar Valley is gravelly basalt on a clay and limestone base

Plan your trip

- To find out more about the region’s wineries and events and how to get around, go to winetasmania.com.au
The Yarra Valley was Victoria’s first wine growing district with a history stretching back 170 years and is known as the birthplace of Victoria’s wine industry. Vines were first planted in 1838 and viticulture spread rapidly through the 1860s and 1870s. However, increased demand for fortified wine saw Yarra Valley wine production cease in 1921. Replanting began in the late 1960s with pioneers like Dr Bailey Carrodus, Dr John Middleton and Guill de Pury laying the foundations that have led to the Yarra Valley being recognised as one of Australia’s foremost cool climate regions, capable of making classic styles from a wide range of varieties.

In addition to the second-wave of pioneers, the Yarra Valley is now also home to a bold and exciting new breed of revolutionary winemakers who are pushing the boundaries of grape growing and winemaking, while respecting the traditions of this beautiful region. The regional emphasis on the quality and flavour of the wines has spread to the local produce grown and tended in the same fertile soil, making the region a little slice of food and wine paradise.

The Yarra Valley is one of Australia’s coolest regions with elevation varying from 50 metres to 400 metres. Rainfall is winter/spring dominant, with the summer relatively cool, dry and humid. The traditional grape growing areas on the northern side of the valley are grey to grey-brown in colour on the surface and range from loamy sand to clay loam in consistency with red-brown clay subsoils, frequently impregnated with rock. The other major soil type is the immensely deep and fertile red volcanic soil to be found at Seville, Hoddles Creek and elsewhere on the southern (Warburton) side of the valley. The variation in altitude and soil types in this hilly region creates differences in climates and exposure which allows several varieties to excel.

The modern classic Yarra Valley varieties like Chardonnay, Pinot Noir, Cabernet Sauvignon and Shiraz have been joined in recent years by a selection of emerging varieties. Nebbiolo, Arneis, Gamay and Gruner Veltliner are all showing great promise. Running parallel to the emergence of these new varieties has been the emergence of a new breed of bold and exciting winemakers, challenging the status quo and pushing the boundaries of what is possible in the Yarra Valley. All of this makes for a very exciting future for one of Australia’s most historic wine regions.
Yarra Valley

**Top varieties grown**

**Cabernet Sauvignon**
- Often blended with small proportions of Cabernet Franc and Merlot, the style of Yarra Cabernet ranges from medium to full-bodied with silky tannins, to aromatic and floral with herbal characters.

**Chardonnay**
- Grows successfully in the Yarra Valley’s cool climate. Typical flavours of white peach, melon and fig. Fruit sourced from the coolest sites is also used for top quality sparkling wine production.

**Pinot Noir**
- One of the premier red varieties of the region. Ranging from light to medium-bodied with typical flavours of plum, strawberry and cherry. Some of the fruit from the coolest sites is used for high quality sparkling wine production.

**Shiraz**
- A rising star in the region, site selection is important. Often co-fermented with small percent of Viognier for aroma and texture. Some of the top small-production wineries are now choosing to label the wines Syrah.

**Climate**
- Difference in altitude and aspect leads to substantial variation in mesoclimate
- Even warmest sites are relatively cool
- Mean January temperature in Healesville is 19.4°C
- Of the annual rainfall of 1160mm, only 200mm falls October to April

**Soil**
- Grey-brown sandy loam with a mix of rocky clay sub-soil. Derived from the ancient sandstone of the Great Dividing Range
- Younger red soils of volcanic origin

Plan your trip
- To find out more about the region’s wineries and events and how to get around, go to wineyarravalley.com.au
Orange is at the heart of one of the most beautiful and productive areas in NSW. Orange and surrounding areas are enjoying a growing reputation for rare and exotic produce thanks to the cool climate and rich volcanic soils.

The produce ranges from stone fruits and sheep’s cheeses to fungi and grapes.

Top varieties grown

**Cabernet Sauvignon/Merlot**
- Usually blended, but sometimes produced as single varietal wines, these wines leave no doubt that the Orange region has a temperate climate. The flavours run through the herbaceous and earthy spectrum with dark berry sweetness. They are of medium weight and body and have fine tannins. They can also be very effectively blended with wines from warmer regions.

**Chardonnay**
- Chardonnay is a very important wine for this region. The style is a neat balance between fleshy, rich, quick-developing warm climate Chardonnay and the ultra fine, slow developing, citrus and cashew style of cooler climates. Melon, fig and nectarine flavours are set in a wine of medium weight and firm acidity, responding well to subtle use of oak and malolactic fermentation. Carefully made regional styles respond well to medium-term cellaring of four to five years.

**Sauvignon Blanc**
- Intense tropical fruit flavours develop when grown at high elevation above 750 metres (2460 feet). The more vigorous soils also produce fruit with a herbaceous character that complements the strong fruit flavours.

**Shiraz**
- This is a recently planted variety showing true varietal flavours and exceptional colour. As in many other regions of Australia, Shiraz is the most widely planted variety in Orange.

**Climate**

- The climate is strongly influenced by elevation. Overall, mild to warm midsummer mean temperatures, seldom rising above 32°C (90°F), are offset by cool to very cool nights during the growing season.
- The rainfall predominates in winter and spring, while the three driest months are February, March and April, making supplementary irrigation highly desirable.
- Wind is both friend and foe. It helps to reduce the major threat of spring frosts but also interferes with fruit set on sensitive varieties such as Merlot.
- Other than spring frosts and climatic aberrations such as light snow in December, the major threat is from birds, which relish the grapes as an extension to their diet.

Plan your trip

- To find out more about the region’s wineries and events and how to get around, go to winesoforange.com.au

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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 Wrattonbully
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 Tumburumba
43 Perriquita

Victoria
44 Murray Darling
45 Swan Hill
46 Goulburn Valley
47 Rutherglen
48 Glenrowan
49 Beachworth
50 King Valley
51 Alpine Valleys
52 Strathbogie 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*

*South Eastern Australia and Gippsland are zones, Tasmania is a state.

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Varieties

Eight of our very best wine styles

Cabernet Sauvignon • 38
Chardonnay • 40
Grenache • 42
Pinot Noir • 44

Riesling • 46
Sauvignon Blanc • 48
Semillon • 50
Shiraz • 52
Discover Australian Wine

Varieties • 38

Cabernet Sauvignon

Rebirth of an Australian Classic

Cabernet Sauvignon has a long history in Australia dating back to the mid 1800s. It is not a particularly adaptable variety and it took time to find success; moderate climate regions were the answer.

Coonawarra and Margaret River are globally regarded as premier Cabernet Sauvignon producing regions.

- Penfolds Block 42 vineyard in the Barossa was planted in 1885 and is thought to be to oldest surviving Cabernet Sauvignon vineyard in Australia.

- Cabernet Sauvignon is successful in Australia as a standalone single varietal wine and as a dominant feature in classic blends.

- It is a variety that can age gracefully for decades and is a feature in many of Australia’s most historic and successful wines.

Major regional expressions

BAROSSA VALLEY  COONAWARRA  LANGHORNE CREEK  MARGARET RIVER  MCLAREN VALE

Total plantings (2015)

24,682ha

First plantings

Mid 1800s
Cabernet Sauvignon

In the vineyard

- Originating in the Gironde in south west France, Cabernet Sauvignon is a cross between Cabernet Franc and Sauvignon Blanc.
- Very old Cabernet Sauvignon vines exist in Langhorne Creek and Barossa.
- Not a particularly adaptable variety. It prefers moderately warm climates – a mild maritime climate is ideal.
- Thrives on well drained soils – especially gravel based soils in Margaret River and classic terra rossa soils of Coonawarra.

Regions
- Heat stress and drought stress affect Cabernet Sauvignon’s success. It does best in moderate climate regions such as Coonawarra and Margaret River.

Styles
- Medium to full-bodied wines with firm, structured tannins. Regional expressions vary but Cabernet Sauvignon’s varietal character shines through no matter where it is grown.

Qualities
- A wide range of qualities exist. Affordable, every day drinking wines through to some of Australia’s most sought after, collectible fine wines.

In the winery

Vinification techniques
- Quite traditional vinification approaches
- Pre-fermentation, cold maceration techniques are used
- Pump-overs and use of header boards common for colour, flavour and tannin extraction
- 1–3 week post-fermentation maceration depending on producer

Maturation
- New French oak common for maturation
- Long maturation in oak quite common for 12–24 months

In the glass

Style and character
- Medium to full-bodied with strong varietal characteristics which shine through wherever it is grown.

Pairs with
- Lamb, beef, darker game meats, braised red meat dishes, firm cheeses.

Typical flavours
- Blackcurrant
- Mulberry
- Cedar
- Blackberry
Chardonnay first came to Australia in the 1920s but didn’t find popularity until the 1970s.

It is planted in virtually every region and makes a wide variety of wine styles from light-bodied, crisp and unoaked through to full-bodied, complex barrel matured versions.

- Premium Australian Chardonnay has evolved dramatically from the rich, ripe full flavoured versions of the 1980s and ’90s.

- The sourcing of fruit from cooler climate areas combined with a more gentle touch with oak use, lees contact and malolactic conversion has led to a more restrained balanced, age-worthy style.

Total plantings (2015)
24,682ha

First plantings
Mid 1800s

Major regional expressions
ADELAIDE HILLS | MARGARET RIVER | MORNINGTON PENINSULA | YARRA VALLEY
Chardonnay

In the vineyard

- Chardonnay is an adaptable variety and can be grown in cool regions as well as warm areas. It is a productive, early budding and early ripening variety.
- It is a thin-skinned variety, which makes it susceptible to botrytis bunch rot.

Regions
- Can be grown successfully in climates ranging from cool to warm.

Styles
- Cool climate versions tend to be lighter in body with higher acidity and more subtle flavours. Warm climate versions tend to be more full-bodied with richer, riper fruit and bolder flavours.

Qualities
- Wide range of qualities: from affordable everyday drinking wines with ripe peach and pear flavours through to complex, regionally expressive and age-worthy versions.

In the winery

Vinification techniques
- Extremely flexible with regard to various winemaking techniques
- Oak fermentation and maturation is common for top quality wines
- Attitudes toward malolactic fermentation are evolving – full versus partial versus none
- Overall shift toward less intervention

Maturation
- Less new oak and use of larger format barrels for more subtle and complex wines
- Unoaked Chardonnays tend to be fresh and vibrant styles for early drinking
- Extended lees contact during maturation is common, adding complexity and texture

In the glass

Style and character
- Chardonnay can be light-bodied, fresh, vibrant and easy drinking ranging through to complex, textured and age-worthy.

Pairs with
- Chicken, pork and white fish dishes, prawns, lobster and crab.

Typical flavours
- Peach
- Pear
- Apple
- Citrus
- Toasty
- Subtle oak
As one of the original varieties planted in Australia, there are many vineyard sites, especially in McLaren Vale and Barossa Valley with Grenache vines dating back to the late 1800s.

In the early years Grenache was often relegated to fortified wine production and basic blends, but in recent years growers have recognised the beauty of the ripe, spicy, cherry and raspberry-scented characters that single-varietal Grenache can yield.

- Australia is home to the oldest Grenache vineyards in the world with still productive vines dating back to 1850.
- Grenache has a long history as a workhorse red variety and was used extensively in fortified wine production.
- Single-varietal Grenache is currently in fashion and the varietal also forms the backbone of classic red blends, partnering beautifully with Shiraz and Mourvedre (GSM).
- Grenache is also used successfully in the production of Rose.

**Total plantings (2015)**

1507ha

**First plantings**

1840s

**Major regional expressions**

BAROSSA VALLEY  MCLAREN VALE
Grenache

In the vineyard
- Grenache is an early budding late ripening variety so is well suited to warmer zones
- It is a vigorous variety that can yield prolifically
- If over-cropped the wines can be simple and basic – keeping yields low results in higher quality, better structured wines

Regions
- Given that it buds early and ripens late, Grenache is best suited to warmer climate regions.

Styles
- A wide range of styles of Grenache have emerged, from medium-bodied to quite rich and flavourful. Grenache is important in blends and still a key component in fortified wine production.

Qualities
- A wide range of qualities exist. Affordable, every day drinking wines through to classically structured, old vine examples.

In the winery

Vinification techniques
- Use of cold soaks prior to fermentation for aroma enhancement
- Whole cluster and stem inclusion techniques being used for structure and aromatics
- Extended post-fermentation maceration for tannin integration and savouriness

Maturation
- Larger format barrels for ageing
- Older [neutral] oak barrels for maturation

In the glass

Style and character
- The style of Grenache has evolved in recent times. It can range from medium weight to full flavoured and rich.

Pairs with
- Grilled meats, game, lighter curries, light to moderately spiced dishes, charcuterie.

Typical flavours
- Cherry
- Dark raspberry
- White pepper
- Earth
- Spice
Pinot Noir was one of the varieties brought into Australia in the Busby collection in the 1830s. What was then labelled as the MV6 clone (Mother Vine 6) is still grown in many areas.

It has taken time for this notoriously difficult grape to find success but it is now thriving in the cooler viticultural regions across the country.

- The challenges of growing Pinot Noir are well documented.
- This notoriously fickle variety likes temperate climates so in Australia it creates the best wines in regions with cooling influences from either the ocean or high altitude.
- Pinot Noir is very successful in many regions in the state of Victoria and produces a wide range of styles across Australia.

**Finding a home in Australia**

**Total plantings (2015)**

4950ha

**First plantings**

1830s

**Major regional expressions**

- Adelaide Hills
- Mornington Peninsula
- Tasmania
- Yarra Valley
In the vineyard

- True origin is of the variety is still unknown – it is thought to have been around for 2,000 years
- Our ‘heritage clone’ MV6 is still widely cultivated today – newer Dijon clones arrived in the mid 1990s
- Pinot Noir is a notoriously fickle variety that is difficult to cultivate
- Early budding and relatively early ripening – susceptible to spring frosts as a result
- Produces the best results in temperate climates and when yields are kept low
- Delicate, thin skinned and prone to issue with Botrytis bunch rot, downy and powdery mildew

Regions

- Pinot Noir needs a temperate climate so it is most successful in regions where vineyards receive cooling effects from proximity to the ocean or altitude.

Styles

- Light to medium bodied wines with signature cherry and strawberry fruit. Regional differences abound but in general top Pinot Noir from Australia is restrained in nature.

Qualities

- The noted challenges of growing and making Pinot Noir mean that the most successful wines are inherently premium in style and quality.

In the winery

Vinification techniques

- Fermentation temperature is a topic of discussion – warmer versus cooler
- Pre-fermentation cold soaks are used to enhance aromatics
- Whole bunch fermentation and stem inclusion techniques to add structure and complexity
- Pinot Noir is an important grape for the production of Traditional Method sparkling

Maturation

- Pinot Noir has an affinity for new oak but care must be taken not to overwhelm the fruit profile
- Use of new French oak for maturation is common
- Move towards less new oak percentages and larger format barrels

In the glass

Style and character

- Light to medium bodied Pinot Noir wines show lively cherry and strawberry fruit flavours. The very best wines can age for 10–15 years.

Pairs with

- Very versatile. Pork, chicken, pheasant, quail, beef, salmon, charcuterie, pate and terrines.

Typical flavours

- Cherry
- Earth
- Strawberry
- Plum
- Roses
- Violets
Riesling has a long history in Australia. It likely arrived with the First Fleet and was one of the original grape varieties planted. The first recorded plantings were in 1838 near Penrith, New South Wales.

Australia is second only to Germany in terms of total plantings of Riesling. It is grown in many areas across the country, although certain regions have an international reputation for producing the best examples.

- Riesling is planted in most regions in Australia.
- Clare Valley and Eden Valley have the strongest reputation for consistently producing the highest quality and most age-worthy wines.
- Great Southern, Tasmania, Henty, Canberra District and Grampians also produce excellent wines.

**Total plantings (2015)**

3157ha

**First plantings**

1838

**Major regional expressions**

CLARE VALLEY EDEN VALLEY
Discover Australian Wine

Riesling

In the vineyard

- Riesling is a low to moderate vigour variety but is quite fruitful. Crop loads must be in balance to achieve optimum ripeness. The Pewsey and McWilliams clones are thought to be from the original vine material that came into Australia from Europe in the early 1800s.
- Riesling buds up to a week later than Chardonnay, Semillon and Sauvignon Blanc and is often one of the last of the white varieties to be harvested.

Regions

- Adaptable but creates finest wines in cooler regions.

Qualities

- Premium regional wines.

In the winery

Vinification techniques

- High quality Riesling is about purity of fruit expression and as such, vinification techniques remain relatively straightforward.
- The tradition has been to ferment Riesling to complete dryness, but off-dry and sweeter wines are emerging.
- Cool, temperature controlled fermentations in stainless steel are common.
- Winemakers are also experimenting with natural techniques such as extended skin contact and further ageing on lees as a way of building texture and weight.

Maturation

- Most Rieslings are bottled early to capture the typically vibrant fruit character.
- It is rare to find any Riesling produced in Australia that is not bottled under Stelvin (screwcap). Screwcap seals are a factor in capturing the purity of Riesling’s character.

In the glass

Style and character

- Light to medium-bodied with typically high acidity and vibrant citrus fruit.

Pairs with

- Fresh oysters, goat’s cheese, salads and lighter fish dishes.

Typical flavours

- Lime zest
- Preserved lemon
- Apple and orange blossom

Styles

- While the vast majority of Riesling is harvested for crisp, dry wine production, late-harvest sweet wines are also produced. Botrytis-affected wines are not as common in Australia as they are in Germany due to our generally drier climate. However from time to time the right conditions occur for this style to be made.
Cool-climate classic white

Although Sauvignon Blanc does not have as long a history in Australia as varieties like Shiraz or Riesling, it has found a very comfortable home in certain regions producing a range of styles.

- In 1970 there were only 20 hectares of Sauvignon Blanc in Australia. There are now 6,100 hectares planted in various regions across the country.
- Sauvignon Blanc is a particularly important variety in Adelaide Hills and Margaret River.
- Excellent wines are also produced in Tasmania, Orange and Yarra Valley.

Total plantings (2015)
6100ha

First plantings
Unknown

Major regional expressions
ADELAIDE HILLS  MARGARET RIVER
# Sauvignon Blanc

## In the vineyard
- Sauvignon Blanc is a relatively early ripening variety that does well in cool but sunny regions.
- Can tend toward excess production of foliage so canopy management is critical.

### Regions
- Sauvignon Blanc does best in cool but sunny regions – areas influenced by the cooling effects of ocean breezes or elevation.

### Styles
- Typically light-bodied with fresh, vibrant and distinctive flavours. Oaked and unoaked versions depending on the desired style.

### Qualities
- Ranges from easy drinking and affordable through to medium priced, premium wines.

## In the winery

### Vinification techniques
- Stainless steel temperature control fermentations are common.
- Blended with Semillon in some regions – notably Margaret River.
- Barrel fermented and/or aged styles tend to be richer and more full-bodied.

### Maturation
- The vast majority of Sauvignon Blanc is bottled shortly after fermentation.
- Some styles see a few months of maturation in oak.

## In the glass

### Style and character
- Light to medium bodied wines with vibrant aromatic fruit and juicy acidity.

### Pairs with
- Shellfish, fresh oysters, white fish dishes, chicken, pork, goat’s cheese, salads.

### Typical flavours
- Citrus
- Passionfruit
- Guava
- Grassiness
- Grapefruit
Discover Australian Wine

Varieties • 50

A true Australian original

The origin of Semillon can be traced back to the Bordeaux region in France. Semillon also has a long history in Australia but still flies under the radar in terms of popularity.

It is made as a single varietal wine in Barossa and the Hunter Valley and is commonly blended with Sauvignon Blanc in many regions, especially Margaret River.

- Semillon is grown in many regions across Australia
- The Barossa and Hunter Valley have old Semillon vines dating back to the early 1900s
- Semillon can be made as a single-varietal wine or blended with Sauvignon Blanc

Total plantings (2015)

4570ha

First plantings

Early 1900s

Major regional expressions

BAROSSA VALLEY  HUNTER VALLEY  MARGARET RIVER
Semillon

In the vineyard
- Semillon is a thin-skinned variety
- Conditions in Australia aren’t conducive for the production of botrytis affected wines
- Often picked early to preserve natural acidity
- Semillon is often harvested early and made into a dry, light-bodied style of wine

Regions
- It is a mid-ripening variety and adaptable to various climates and regions

Styles
- Light to medium-bodied dry wines. Oak fermented and aged versions tend to be a little richer.

Qualities
- Affordable and easy drinking approachable styles through to the classic age-worthy Hunter Valley versions.

In the winery

Vinification techniques
- Cool temperature, stainless steel fermented is common for certain styles
- Barrel fermented approach is also used but rarely in the Hunter Valley

Maturation
- Some styles, such as those from Barossa Valley and Margaret River, spend time in oak barrels

In the glass

Style and character
- Light to medium weight wines that can be enjoyed early while crisp and fresh but also have the capacity to age for decades.

Pairs with
- Fresh oysters, shellfish, white fish dishes, chicken, salads, goat and sheep’s milk cheeses.

Typical flavours
- Toasty, Lemon, Herbal
- Waxy, Honey, Fig
Shiraz was one of the original varieties brought into Australia and is firmly established as our iconic grape.

It is grown in all regions and these different terroirs in combination with creative winemaking results in a complex array of styles and qualities.

- With vineyards dating back to 1843 Australia has the world’s oldest Shiraz vines still in production
- There are ungrafted, pre-phylloxera Shiraz vineyards spread across Australia with the single largest repository in the Barossa Valley

The classic Australian red wine

Major regional expressions

BAROSSA VALLEY  CLARE VALLEY  EDEN VALLEY  HEATHCOTE  HUNTER VALLEY  MCLAREN VALE
Discover Australian Wine

Shiraz

In the vineyard
- Shiraz is Australia’s best known and most widely planted variety
- Grown in virtually every wine region in Australia
- Shiraz is relatively adaptable and can be grown in moderate to cool regions as well as warm areas

Regions
- Shiraz thrives in moderate to warm climate areas.

In the winery

Vinification techniques
- Vinification techniques vary depending on style and quality
- Whole bunch use has increased – destemming still very common
- Shiraz partners well with several other varieties. The classic blend of Grenache, Shiraz and Mourvedre (GSM) in varying proportions has a long tradition, as does the Shiraz Cabernet blend
- Co-fermenting a small proportion of Viognier with Shiraz has led to the trendy Shiraz Viognier style

Maturation
- Oak use common for maturation
- Less reliance on new oak especially American, more use of French oak and combinations of different oak types for complexity
- Use of older barrels for subtlety – some fresh, early-drinking styles see no oak at all

In the glass

Style and character
- Shiraz creates wines with medium to full-bodied character and varying flavours and structure depending on region, climate and techniques.

Pairs with
- Charcuterie, grilled and roasted meats (lamb, beef and game), stews and casseroles, firm, aged cheeses.

Typical flavours
- Spice
- Red fruit
- Pepper
- Black fruit
Wine
Australia
for
Australian
Wine