



## Quality Wine Terms

1. Quality wine terms of Australia:

Term	Conditions of use	Wine type <sup>1</sup>
Cream	"Cream" describes a style of Australian fortified sweet wine of not less than 5 beaume. The wine will be pale yellow to light amber in colour, rich and sweet to taste and typically with a vinous to fruity aroma. The wine can be blended from more than one vintage and typically does not exhibit age-derived characters. Ageing takes place in a variety of vessels. Fortification must be from Australian grape spirit. In addition, for the export market, the wine will be produced using the solera system, including being aged in oak barrels for at least three years.	Australian fortified wine
Crusted/Crusting	Crusted/Crusting describes a fortified wine in which deposits may develop in the bottle.	Australian fortified wine

<sup>1</sup> The Contracting Parties acknowledge that the Australian wine type "fortified wine" is equivalent to the Community product "liqueur wine" as defined in point 14 of Annex I to Council Regulation (EC) No 1493/1999.



Ruby	<p>Ruby describes a style of Australian fortified wine that receives only a few years of ageing prior to bottling. At bottling the wine retains a deep ruby colour and tends to be robust in character, full bodied and fruity. The wine can be blended from more than one vintage, with a view to sustaining the primary characteristics of colour and aroma. Fortification must be from grape spirit.</p> <p>In addition, for the export market, the ageing of the wine will include, as a minimum, ageing in oak barrels for four months.</p>	Australian fortified wine
Term	Conditions of use	Wine type
Solera	<p>Solera describes a system of using casks/barrels containing wines of varying ages. The wines from the barrel containing the oldest mix of vintages is taken from the solera. All of the wines in the barrels of the solera then cascade in order of age and the barrel containing the youngest mix of wines refreshed with new wine. The process gives a blended product, ranging from pale straw to a dark amber colour depending on the style being produced. This process is reserved for the production of fortified wines.</p>	Australian fortified wine



Tawny	Tawny describes a style of Australian fortified wine that receives varying years of ageing prior to bottling. At bottling the wine has a red-gold or "tawny" hue. The wines should reflect the characteristics of careful aging showing "developed" rather than "fresh" fruit characters. However, many show the fresh well developed "fruit" characteristics of younger wine. The wine is usually blended from more than one vintage, may be matured in oak containers and reaches an optimal age before sale. Fortification must be from grape spirit.	Australian fortified wine
-------	--	---------------------------



<p>Vintage</p>	<p>Vintage describes a style of Australian fortified wine that is produced from a single vintage year. These high quality wines are characterised by relatively long periods of bottle maturation. They are generally deep in colour, full bodied and smooth. They are entitled to bear the designation "vintage" and the corresponding year. These wines are characterised by the ability to improve with age in bottle and benefit from prolonged cellaring. Such wines are aged for a minimum of twenty months prior to release. Fortification must be from Australian grape spirit. In addition, for the export market, the ageing of the wine will include, as a minimum, ageing in oak barrels for four months.</p>	<p>Australian fortified wine</p>
----------------	---	----------------------------------