

**AUSTRALIAN WINE
MADE OUR WAY**

MORNINGTON PENINSULA

EDUCATOR GUIDE



Photo © Mornington Peninsula Vignerons Association

AUSTRALIAN WINE DISCOVERED

The background is split vertically. The left side is a vibrant red with a vertical wood-grain texture. The right side is solid black. A jagged, torn-paper edge separates the two colors, running from the top to the bottom of the frame.

PREPARING

F O R Y O U R C L A S S

THE MATERIALS

As an educator, you have access to a suite of teaching resources and handouts, including this educator guide:

EDUCATOR GUIDE

This guide gives you detailed topic information, as well as tips on how to best facilitate your class and tasting. It's a guide only – you can tailor what you teach to suit your audience and time allocation. To give you more flexibility, the following optional sections are flagged throughout this document:



ADVANCED NOTES

Optional teaching sections covering more complex material.



COMPLEMENTARY READING

Optional stories that add background and colour to the topic.



SUGGESTED DISCUSSION POINTS

To encourage interaction, we've included some optional discussion points you may like to raise with your class. Consider asking them to work in small groups to answer the question and then report back to the class. If you would like more movement in your classroom, ask them to write the group responses down on sticky notes (one idea per note) and attach them to a wall or whiteboard.



VIDEOS

You will find complementary video files for each program in the Wine Australia Assets Gallery. We recommend downloading these videos to your computer before your event. Look for the video icon for recommended viewing times.

Loop videos

These videos are designed to be played in the background as you welcome people into your class, during a break, or during an event. There is no speaking, just background music. Music can be played aloud, or turned to mute. Loop videos should be played in 'loop' or 'repeat' mode, which means they play continuously until you press stop. This is typically an easily-adjustable setting in your chosen media player.

Feature videos

These videos provide topical insights from Australian winemakers, experts and other. Feature videos should be played while your class is seated, with the sound turned on and clearly audible.

PRESENTATION SLIDES

The presentation follows the content in your guide and is designed for your attendees, using visuals and photography to convey key points. We recommend projecting it on a big screen so it's clearly visible to all attendees.

There is a separate version of the presentation available with space for student notes. You may like to print a copy of this for each participant prior to the event.

An editable PowerPoint version of the presentation is available on request.

COMPLEMENTARY HANDOUTS

You will find downloadable handouts in the Wine Australia Assets Gallery. These can be printed and distributed to your class.

TASTING LIST

A editable tasting list template is available in the Wine Australia Assets Gallery. We strongly recommend filling this in to give to your class, so they have a record of what wines they tasted and where it can be purchased.

CERTIFICATE

A downloadable participation certificate is also available in the Wine Australia Assets Gallery. You can add your logo and fill in the relevant course details before presenting to attendees.

This guide and other complementary materials were produced by Wine Australia in 2018. Information and statistics were correct at time of publication, but more up-to-date information may be available.

*Please note these documents, and any information, diagrams or images contained therein, must not be extracted, reproduced, or distributed except to the extent it has been expressly authorised under license from Wine Australia.

SUGGESTED TIMINGS

This program is designed to be taught in one to two hours. How long you spend on each topic – or whether you cover it at all – will depend on your attendees as well as time allocation. Below are two different examples of how you may wish to divide your time.

ONE-HOUR CLASS

Topic	Time (mins)
Welcome and introduction	5 mins
The history of Mornington Peninsula	5 mins
Geography, climate and soil	5 mins
Viticulture	5 mins
Winemaking	5 mins
Noteworthy varieties (including tasting)	30 mins
Summary and class close	5 mins

TWO-HOUR CLASS

Topic	Time (mins)
Welcome and introduction	5 mins
The history of Mornington Peninsula	10 mins
Geography, climate and soil	10 mins
Viticulture	10 mins
Winemaking	10 mins
Break	10 mins
Noteworthy varieties (including tasting)	45 mins
Mornington Peninsula by numbers	10 mins
Summary and class close	10 mins

PREPARING FOR YOUR EVENT

3 WEEKS PRIOR

- Confirm event time and book venue
- Confirm equipment availability (glasses, projector, mats, etc.)
- Invite attendees (recommend setting an RSVP for 1 week prior to event).

1 WEEK PRIOR

- Reconfirm venue availability – check tables/chairs if being provided by venue
- Confirm number of attendees
- Review course content and make any required edits to presentation slides
- Select the wines (one bottle per 16 attendees). See suggested mix below
- Draft and print your tasting list in order of presentation (blank template provided).

1 DAY PRIOR

- Print attendee list
- Fill in and print relevant class handouts, including tasting sheets and participation certificates
- Collect and clean glassware
- Put wines in fridge to chill overnight, if required
- Double-check you have all equipment required to run the event.

3 HOURS PRIOR

- Check wines are at an appropriate temperature, with white and sparkling wines in the fridge
- Set up room
- Set up and test projector/laptop/iPad
- Ensure the venue manager is aware of the start time and location for the event and can direct attendees if necessary.

30 MINUTES PRIOR

- Gather the wines, using ice buckets with a 50:50 mix of ice and water for white and sparkling wines.

YOU WILL NEED

PER ATTENDEE

- 1 glass for each wine you'll be tasting
- 600mL bottle of water
- 1 spittoon (plastic cups are suitable)
- Palate cleansers, such as water crackers
- Tasting mats, wine list and other relevant handouts
- Pen.

TO SET UP YOUR TRAINING ROOM

- Tables and chairs to seat all participants
- A table (or barrel) at the front for the wines
- Ice and ice buckets to hold wines
- Corkscrew
- Wiping cloth or paper towel for spills
- Projector and screen/wall
- Some classes may require microphone and speakers.

Tip:

Arrange tables and chairs to encourage discussion. U-shaped room with a round table format is ideal.

SUGGESTED WINES TO TASTE

Pinot Gris

- Scorpo Mornington Peninsula Pinot Gris
- Moorooduc Estate Mornington Peninsula Pinot Gris
- Yabby Lake 'Single Vineyard' Mornington Peninsula Pinot Gris
- Kooyong 'Beurrot' Mornington Peninsula Pinot Gris
- Ocean Eight Mornington Peninsula Pinot Gris

Chardonnay

- Moorooduc Estate Mornington Peninsula Chardonnay
- Garagiste 'Merricks' Mornington Peninsula Chardonnay
- Portsea Estate 'Stonecutters Block' Mornington Peninsula Chardonnay

Pinot Noir

- Stonier Mornington Peninsula Pinot Noir
- Garagiste 'Red Hill' Mornington Peninsula Pinot Noir
- Foxeys Hangout 'Red Fox' Mornington Peninsula Pinot Noir
- Paringa Estate Mornington Peninsula Pinot Noir
- Scorpo Mornington Peninsula Pinot Noir
- Moorooduc Estate Mornington Peninsula Pinot Noir
- Willow Creek Mornington Peninsula Pinot Noir

Should you wish to extend the tasting, the following wines are recommended:

Chardonnay

- Moorooduc 'Robinson' Mornington Peninsula Chardonnay
- Yabby Lake 'Single Vineyard' Mornington Peninsula Chardonnay
- Main Ridge Mornington Peninsula Chardonnay

Pinot Noir

- Main Ridge 'The Acre' Mornington Peninsula Pinot Noir
- Main Ridge 'The Half Acre' Mornington Peninsula Pinot Noir
- Yabby Lake 'Single Vineyard' Mornington Peninsula Pinot Noir
- Moorooduc 'Robinson' Mornington Peninsula Pinot Noir

Note:

- Allow 1 bottle per 16 participants.
- Have a second bottle on hand for any wines sealed with cork to allow for cork taint issues.
- You can pre-pour red wine in advance if time is tight – wine should be served at 15°C (60°F). Avoid pre-pouring white or sparkling wine so it can be served chilled.

AUSTRALIAN WINE DISCOVERED

EDUCATION PROGRAM

The comprehensive, free education program providing information, tools and resources to discover Australian wine.

To access course presentation, videos and tasting tools, as well as other programs, visit

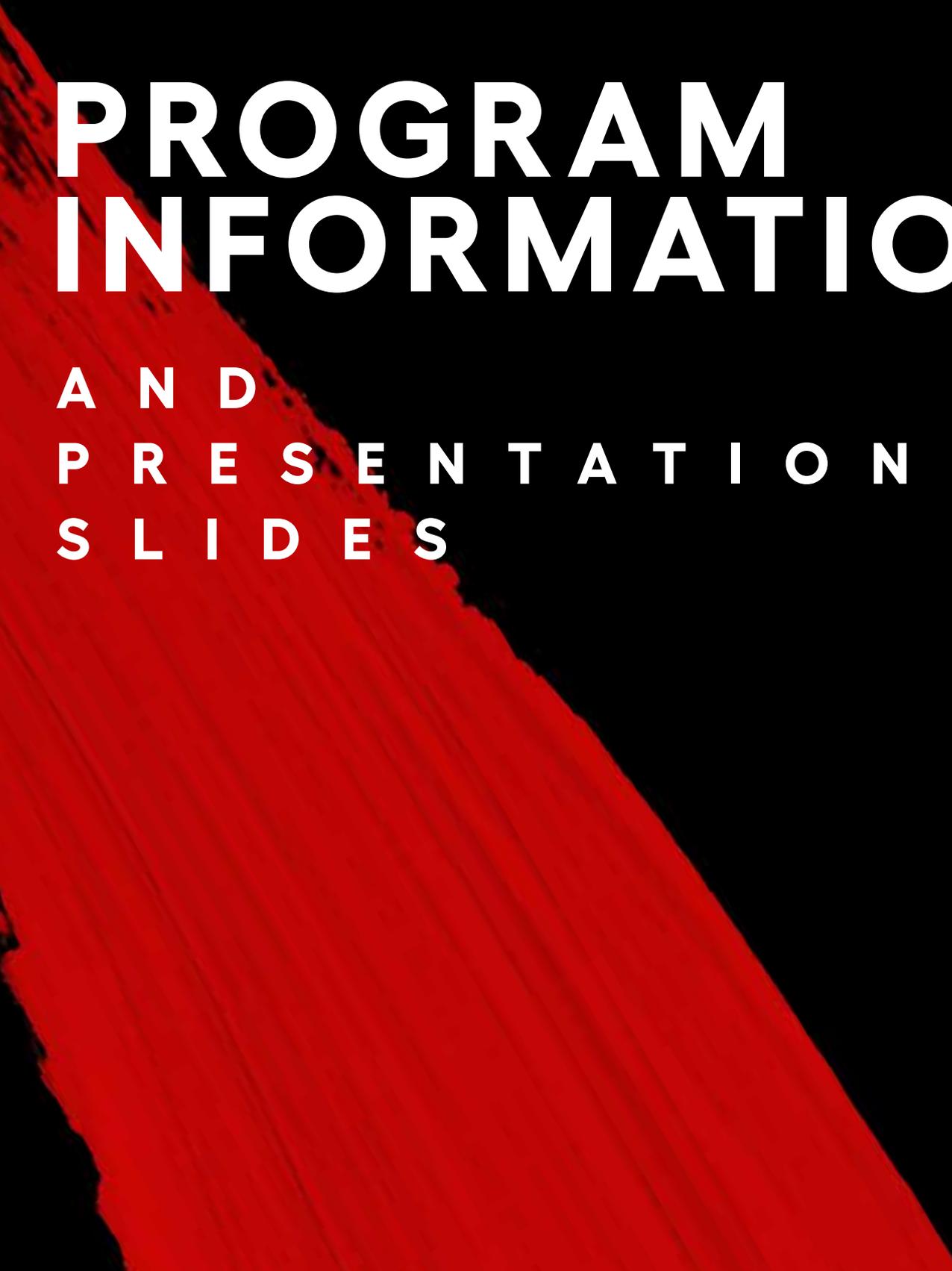
www.australianwinediscovered.com

For enquiries, email
discovered@wineaustralia.com



Wine Australia supports the responsible service of alcohol.



A large, vibrant red brushstroke graphic that starts from the left edge and sweeps diagonally across the page, partially overlapping the text. The background is solid black.

PROGRAM INFORMATION

A N D
P R E S E N T A T I O N
S L I D E S

**AUSTRALIAN WINE
MADE OUR WAY**

M O R N I N G T O N P E N I N S U L A



Photo © Mornington Peninsula Vignerons Association

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 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.





MORNINGTON PENINSULA: A STAR ON THE RISE

The Mornington Peninsula is a small seaside region making waves with its elegant cool-climate wines.

- Diverse maritime climate and soils create an array of microsites
- Around 200 small-scale vineyards and boutique producers
- World-class Pinot Noir plus top-quality Chardonnay and Pinot Gris/Grigio
- Popular tourist destination and foodie hotspot

MORNINGTON PENINSULA: A STAR ON THE RISE

Tucked into the southern corner of mainland Australia, the Mornington Peninsula is a small seaside region making waves with its elegant cool-climate wines. Its winemaking history stretches back to the late 1800s, but it wasn't until the 1970s that commercial production was revived and the Mornington Peninsula really started to shine. Today it is one of Australia's premium regions, home to a collaborative community of winemakers intent on realising the location's potential and producing consistently world-class wine.

Terroir diversity

The region's array of meso and microclimates, ancient soils and elevations creates a complex network of microsites capable of growing a range of varieties including Pinot Noir, Chardonnay, Pinot Gris/Grigio, Shiraz and Tempranillo.

Boutique producers

The Mornington Peninsula is a multi-tonal patchwork of around 200 small-scale vineyards, many of which are family run. Forward-thinking growers and winemakers work together to produce pristine, vineyard-expressive fruit that requires minimal handling in the winery.

Pinot paradise

One of the world's most difficult grapes to grow thrives in this cool, maritime climate under the care of passionate growers in pursuit of perfection. The region is renowned for producing world-class Pinot Noir defined by its elegance and refinement.

Melbourne's seaside playground

Located only 70 kilometres from Melbourne, the Mornington Peninsula is a popular weekend destination and one of Australia's food and wine hotspots. It offers stunning coastal views, luxury accommodation and award-winning restaurants dotted among coastal villages and hinterland hamlets.



- The history of the Mornington Peninsula
- Geography, climate and soil
- Viticulture
- Winemaking
- Prominent varieties
- Mornington Peninsula by numbers



DID YOU KNOW

There's more going on than just the grape in the Mornington Peninsula, with a number of craft breweries, cider makers and boutique distilleries offering a tempting detour from the wine trail.

A U S T R A L I A



VICTORIA



THE HISTORY OF THE MORNINGTON PENINSULA: QUIET START, RAPID RISE

1970s

A small band of winemakers establish a modern wine industry. Baillieu Myer plants at Elgee Park in Merricks North. Nat and Rosalie White build the first commercial winery at Main Ridge Estate. They have the council regulations changed to allow cellar-door sales.



Late 1800s

Grapes are first planted as Victoria's wine market flourishes during the gold rush. But an economic downturn and the popularity of fortified wines cause its temporary demise.

1980s

The second wave of Peninsula producers make their mark. Moorooduc Estate and Paringa Estate are established and become leading wineries.

1990s

Peninsula winemakers refine the signature varieties of Pinot Noir and Chardonnay, and experiment with new varieties including Pinot Gris/Grigio. New vineyards continue to be planted.



1982

The Mornington Peninsula Vignerons Association is incorporated.

TODAY

The Mornington Peninsula is a premier cool-climate region creating world-class Pinot Noir and Chardonnay. Winemakers are spending more time in the vineyard and intervening less in the winery.

THE HISTORY OF THE MORNINGTON PENINSULA: QUIET START, RAPID RISE

In the beginning

The traditional custodians of the Mornington Peninsula were the Indigenous tribe known as the Boonwurrung people. Aboriginal people occupied these lands for thousands of years before European settlement was established near the town of Sorrento in 1803.

Late 1800s

Grapes were first planted as Victoria's wine market flourished in the excitement of the gold rush, and the Mornington Peninsula became a promising wine region. In 1886, wine made with fruit from the region received an honourable mention at the Intercontinental Exhibition in London. By 1891, there were six registered vineyards.

Unfortunately, this rising star was soon to fade, with a perfect storm causing the temporary demise of the nascent wine region. The end of the gold rush led to a severe economic downturn in Victoria, trends favoured fortified wines over table wines and warmer-climate regions rose to prominence. As a result, this cool-climate gem of a region halted grape growing and winemaking for nearly 80 years.

1970s

A small band of winemaking pioneers brought new life to the region and began to establish a modern wine industry. In 1972, Baillieu Myer planted vines at Elgee Park in Merricks North with a goal of producing high-quality, cool-climate wines like those of the famous wine regions of France. A few years later, Nat and Rosalie White planted the first Pinot Noir and Chardonnay vines and built the Mornington's first commercial winery at Main Ridge Estate.

Inspired by a visit to Château Pommard in Burgundy, and seeing climatic similarities, they planted an experimental vineyard of seven grape varieties in an old lemon orchard in Red Hill. Their first vintage was pressed through a kitchen moulis in 1979

and the first commercial vintage took place a year later at the newly built Main Ridge Estate Winery in 1980. They also had local council regulations changed to allow cellar-door sales.

1980s

The second wave of Peninsula producers began to make their mark on Australia's wine community. Richard and Jill McIntyre established Moorooduc Estate in 1982, a small family-run winery that is now a leading name in the region. Richard coined the description "natural, with a touch of quality control" to describe a combination of getting top-quality fruit to the winery in pristine condition and doing as little as necessary to turn it into wine.

Also in 1982, the Mornington Peninsula Vignerons Association was incorporated, which today holds an important role in the region and represents the vast majority of vineyards and wineries.

Paringa Estate was another second-wave pioneer that is now one of the region's biggest names. The winery was established in 1984 by Lindsay McCall and his wife, who bought a derelict orchard in Paringa Road.

1990s

The region developed further as winemakers refined the signature varieties of Pinot Noir and Chardonnay, and experimented with varieties new to the region including Pinot Gris/Grigio. Vineyards continued to be planted, and exciting producers such as Kooyong, Ten Minutes by Tractor, Montalto and Yabby Lake became additional regional drawcards.

Today

The Mornington Peninsula's second wave of estates have secured the region's future and produced a new generation of winemakers committed to realising its potential. Today it is a premier cool-climate region creating world-class Pinot Noir and Chardonnay, and a range of other varieties including Pinot Gris/Grigio, Shiraz, Tempranillo and Gamay. Winemakers are spending more time in the

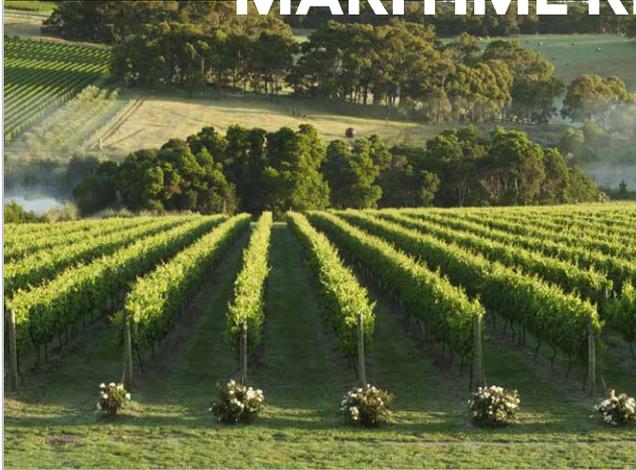
vineyard and intervening less in the winery as they deepen their understanding of the region's diverse soils, mesoclimates and microclimates to create wines that tell a story of this unique Australian region.



SUGGESTED DISCUSSION POINTS

- What might the Mornington Peninsula's relatively short commercial history mean for its approach to viticulture and winemaking?
- The region has shot to prominence in Australia – and increasingly internationally – in little more than four decades. What are the reasons for its rapid rise?

GEOGRAPHY, CLIMATE AND SOIL: A DIVERSE MARITIME REGION



- Just over 70 kilometres from Melbourne
- Surrounded by three bodies of water
- Undulating landscape and fertile soils due to volcanic activity 60 million years ago
- Incredibly varied microclimates

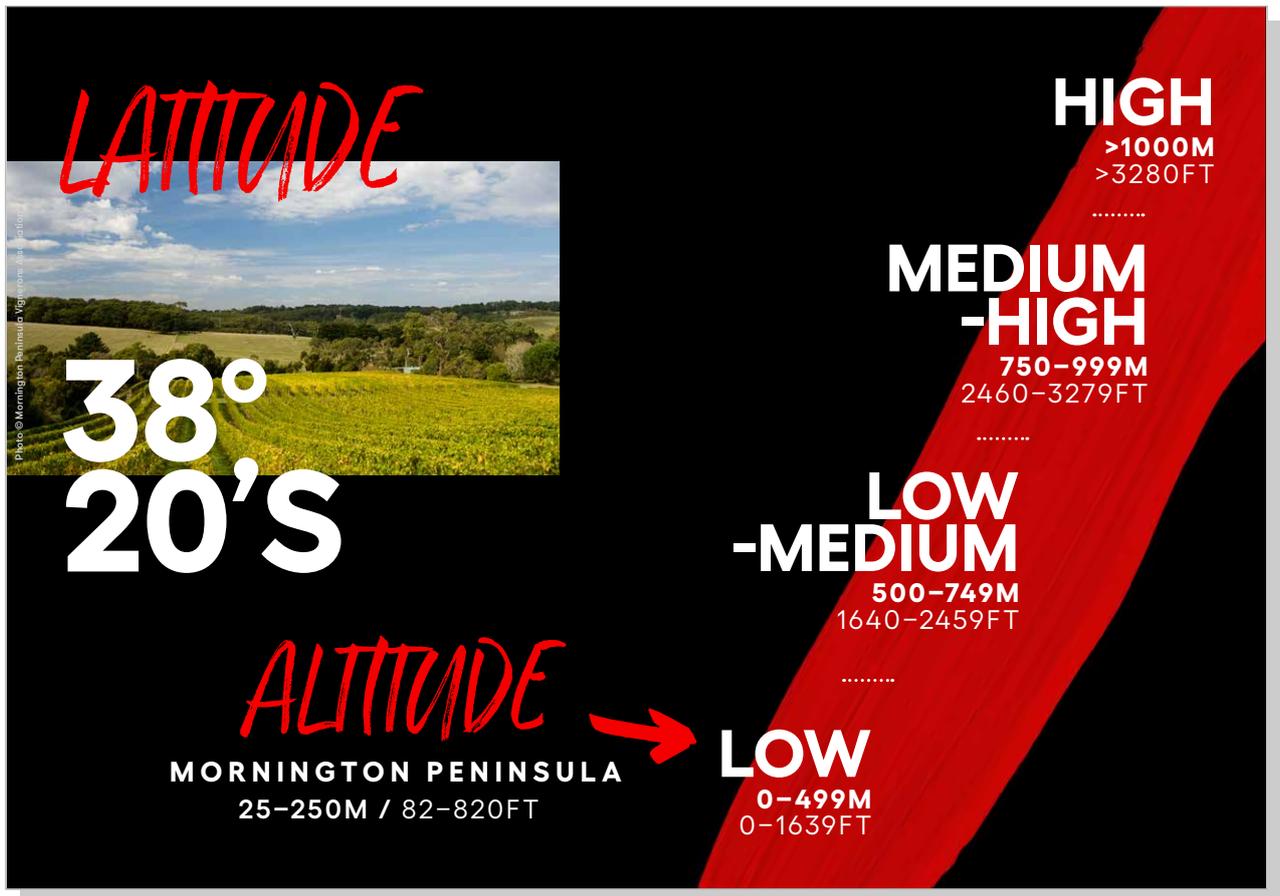
GEOGRAPHY, CLIMATE AND SOIL: A DIVERSE MARITIME REGION

You'll find the Mornington Peninsula right at the very bottom of mainland Australia. It's a maritime-influenced region of ancient soils, diverse mesoclimates and sweeping coastal vistas just over 70 kilometres south of Victoria's capital city of Melbourne.

The Mornington is surrounded by three bodies of water: Port Phillip Bay on the west side, Western Port Bay on the east, and Bass Strait at the bottom, providing crisp, cool breezes and a long growing season. Its ridges and undulating landscape are a result of volcanic activity 60 million years ago, followed by uplift through faulting in the last 15 million years.

The Mornington Peninsula has no official subregions, but there are subregional distinctions nevertheless. There is a clear distinction between elevations, with higher altitudes in areas local refer to as 'up the

hill' in the south, and lower elevations 'down the hill' in the north, with ripening happening weeks later 'up the hill'. Indeed, differences in climate, altitude, topography and soil structure have created such varied microclimates that distinctions are not made on a regional level or sub-regional level, but often vineyard to vineyard – and sometimes even row by row.



Latitude

Grapevines favour what can be described as 'temperate' climates, which mostly fall within distinct latitudes of 30° and 50° from the equator. The Mornington Peninsula falls close to the middle of this range.

Altitude

The altitude is low but quite varied at 25 to 250 metres (82–820ft) above sea level.

CLIMATE

MORNINGTON PENINSULA

↓

MARITIME

GROWING SEASON RAINFALL

MORNINGTON PENINSULA

MEDIUM

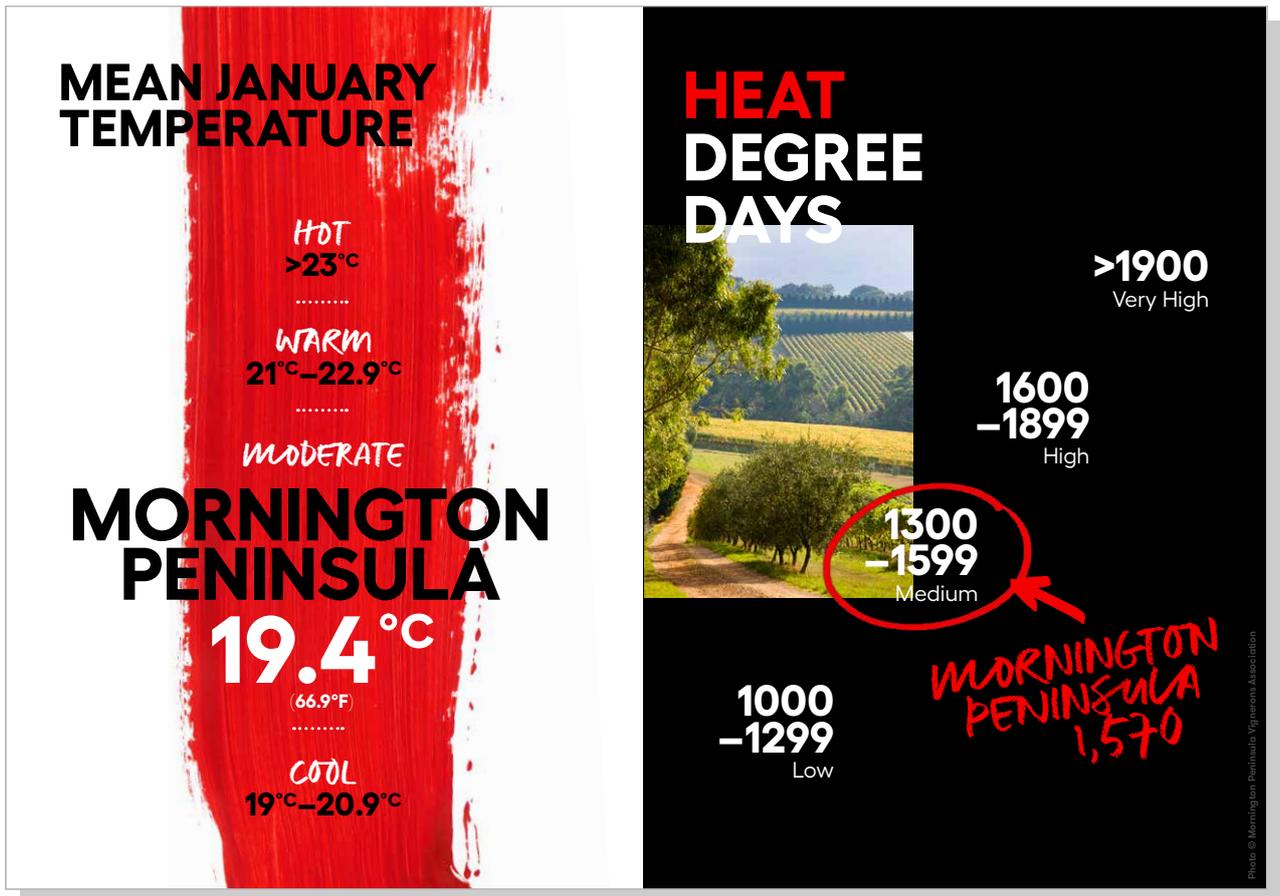
320-390MM
(12.5-15.3IN)

Climate

- One of Australia's only true maritime wine regions, with crisp, cool breezes and a low risk of spring frost.
- The altitude, aspect and exposure to prevailing breezes significantly affect each vineyard site, creating an array of mesoclimates and microclimates.
- The combination of wind and rain during the growing months of November and December can present a challenge for grapegrowers.

Growing season rainfall

Calculated from October to April in Australia, growing season rainfall is a good indication of how much water is available to the vine. Peninsula rainfall increases with both altitude and latitude, and the region's highest monthly totals are recorded during winter and summer.



Mean January temperature

Mean January temperature refers to the mean temperature of the warmest month. Heat is quite evenly accumulated in the Mornington Peninsula with temperatures moderated by the sea, resulting in little variation between mean temperatures throughout the warmer months of January, February and March. By April, the mean typically drops to around 15°C (59°F), but is often still warm enough for later-ripening varieties such as Shiraz.

Heat degree days

Heat degree days is an indicator of the warmth of a climate during the vine-growing period.

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.

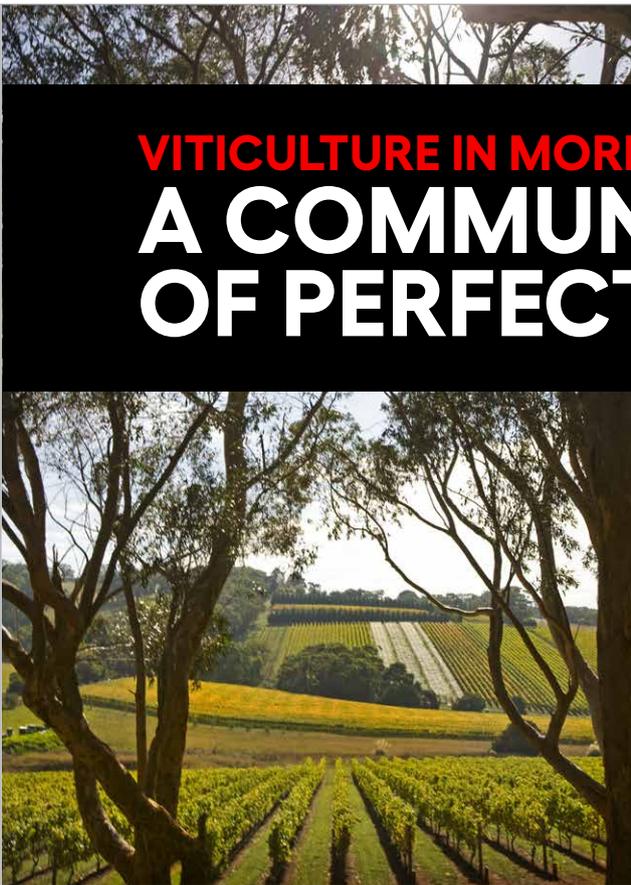


Soil

The region's ancient soils range from yellow and brown soils over friable, well-drained clay to volcanic red clay to deep, fertile sandy soils in the northern area. For a relatively small area there is surprising variety to be found, and this contributes to an exciting diversity of wine styles.

SUGGESTED DISCUSSION POINTS

- How do the Mornington Peninsula's diverse geology and mesoclimates guide the decisions made by grapegrowers and winemakers?
- How might a Pinot Noir from a maritime climate such as the Mornington Peninsula differ from Pinot Noir from a climate with no or minimal ocean influences, such as the Yarra Valley? Does the sea have an impact on the wine?



VITICULTURE IN MORNINGTON PENINSULA: A COMMUNITY OF PERFECTIONISTS

- Small-scale vineyards, many family run
- Pinot Noir accounts for almost half of the total annual crush
- Viticulture practices influenced by the demands of Pinot Noir
- Harvest: late February to early April

VITICULTURE IN THE MORNINGTON PENINSULA: AN INNOVATIVE COMMUNITY OF PERFECTIONISTS

The Mornington Peninsula is home to purists, perfectionists and passionate individualists of the highest order, for whom the region is a lifetime infatuation.

The adage “great wine is made in the vineyard” is especially apt here. Producers take advantage of cool-climate conditions and unique site characteristics, along with a focus on experimentation and continuous improvement to produce pristine fruit requiring minimal intervention in the winery.

The majority 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. Almost 60% of the wine produced is red, and Pinot Noir makes up almost half (46%) of the total annual crush. Pinot Noir is a notoriously difficult grape to grow, requiring specific

climatic and site conditions. The Mornington Peninsula is ideal for producing this noble variety, so growers make the most of their good fortune.

Planting density

As growers continue to deepen their knowledge of the region’s unique climate and soils, some are rethinking vineyard and row-planting density. Vineyards are mostly planted to the commercial Australian standard, with rows 2.5 to 3.5 metres (8.2–11.5ft) apart, but there is a growing interest in manipulating fruit quality through higher-density planting. This can produce smaller berries with more concentrated flavour, as well as lower yields and a range of other benefits. However, the advantages of high-density planting depend on many different factors, including climate and soil, and vary from vineyard to vineyard. (See more in the advanced notes below).

Vineyard management

While vine and canopy management techniques vary depending on variety and each site's unique mesoclimate, the majority of vineyards employ Vertical Shoot Position, along with a small number of split trellises. Given the region's cool climate, pruning is largely done by hand to reduce the risk of disease and – particularly in the case of finicky Pinot Noir – to ensure the vines receive the right level of sunlight and keep yields low.

Irrigation

Despite high rainfall and some areas with deep soils and good water-holding capacity, the majority of Mornington Peninsula vineyards require some form of irrigation.

Harvest

Harvest typically occurs from late February to early April, with the majority of grapes being early-ripening varieties. Fruit is usually picked earlier in the northern areas of the region, where altitudes are lower, while harvest in the higher-altitude vineyards of the south may happen several weeks later. The maritime influence means the risk of spring frost is very low, so varieties such as Pinot Noir and Chardonnay flourish in the mild summer and autumn, producing grapes with outstanding fruit flavour, high natural acidity and fine tannins (for Pinot Noir).

ADVANCED NOTES

CROWD CONTROL: VINEYARD PLANTING DENSITY

Planting density – that is, how closely vines and rows are planted together – is one of many viticultural factors that can influence the style and quality of wine. In the major grape-growing regions of France, vineyards have traditionally been planted in high density, with minimum densities legally required for Burgundy, Bordeaux and Muscadet. Higher-density planting generally means lower productivity of individual vines, and some grapegrowers believe this results in better grape quality, colour and flavour, particularly in cool climates.

In Australia, as in other regions, vine density and row spacing have historically been determined by equipment – how much space was required by machinery such as vineyard tractors – and the knowledge available at the time. Commercial vineyards typically have rows of 2.5 to 3.5 metres (8.2–11.5ft). More recently, producers in the Mornington Peninsula and elsewhere in Australia are reviewing and rethinking planting density to ensure it is well suited to soil type and quality, and allows the vineyard to produce the highest-quality fruit possible.

Like many aspects of grape growing, planting density is a complex subject. Density decisions must take many different factors into account, such as climatic conditions and soil quality, and great wines are produced in vineyards with a variety of different spacing systems. However, some cool-climate growers have found that on the right sites it can lead to better wines due to smaller grapes, better crop load balance, more cross-shading of canopy, fruit and vineyard floor, and higher humidity levels among the vines. It can also produce higher yields and help grapegrowers make the most of small spaces.

In 2016, acclaimed Mornington Peninsula producer Ten Minutes by Tractor planted the region's first high-density organic Pinot Noir vineyard, made possible by importing specialised vineyard equipment able to work in one-metre (3.3ft) rows. The vineyard is 4.6 times more dense than their McCutcheon Vineyard, which has traditional row/vine spacing.

A growing trend in the Mornington Peninsula, high-density planting is one of numerous practices with which grapegrowers are experimenting so they can produce the highest-quality fruit possible.



COMPLEMENTARY READING

AUSTRALIA'S QUEEN OF PINOT GRIGIO

The diversification of varieties grown in the Mornington Peninsula owes much to the pioneering work of winemaker Kathleen Quealy, and in particular her dedication to Pinot Gris/Grigio. This variety was brought to Australia in 1832 as Pineau Gris from the Cote-d'Or by James Busby. However, it had to wait another 150 years for its time in the sun, when Kathleen Quealy and Kevin McCarthy launched T'Gallant winery. They recognised that the cool climate of the Mornington Peninsula was the perfect place to grow the grape, and that consumers were looking for something new.

T'Gallant's Pinot Gris and Grigio enjoyed spectacular popularity, and Kathleen Quealy was named the "Queen of Pinot Grigio" by leading Australian wine writer James Halliday – a title she still owns today. She was also named a 2016 Legend of the Vine by the Wine Communicators of Australia, the award recognising her as the driving force behind the introduction of Pinot Grigio to the Australian wine-drinking public.

These days at Quealy Wines, Kathleen and Kevin produce a range of Pinot Gris and Grigio wines, including their highly rated late-harvest Pinot Gris, a rich, sweet, viscous wine balanced by seamless acidity. They are also embracing interesting new Italian varieties, including Moscato Giallo and Friulano. Kathleen and her son Ben each produce a unique style of Friulano, with the first fermented in amphora and the second undergoing a wild ferment with longer skin contact.

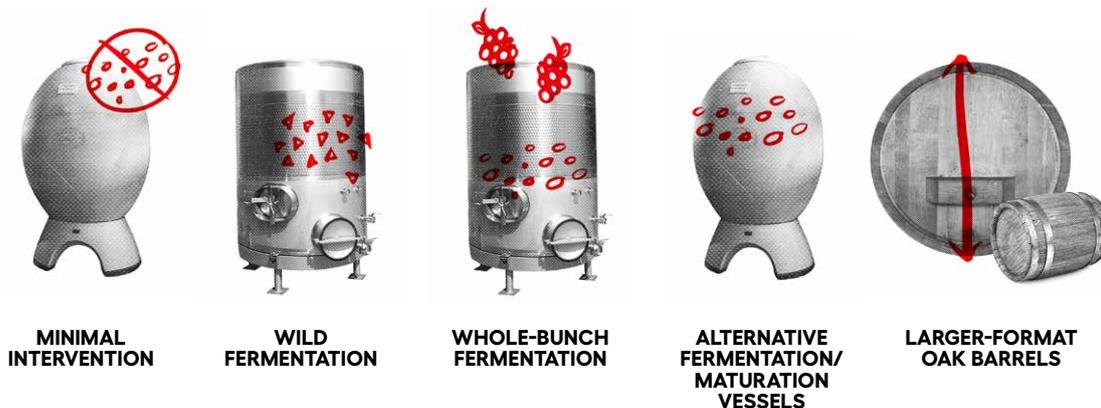
Like so many Mornington producers, Kathleen and her team are committed to authentic site expression.

"All of us at Quealy make wine in the vineyard," Kathleen says. "The best ingredients in wine are sunshine, fresh air, intellect and time."

SUGGESTED DISCUSSION POINTS

- How does the prominence of Pinot Noir shape viticultural practices in the region?
- Pinot Noir is sometimes referred to as the 'heartbreak grape'. What makes it so challenging to grow?
- The Mornington Peninsula has a relatively high number of small vineyards and boutique producers. How might this influence wine styles?

WINEMAKING IN THE MORNINGTON PENINSULA: MASTERING MINIMAL INTERVENTION



WINEMAKING IN THE MORNINGTON PENINSULA: MASTERING MINIMAL INTERVENTION

With its ideal winemaking conditions, the Mornington Peninsula offers endless opportunities for winemakers who want to showcase the terroir of the region using traditional techniques. But it's also home to ambitious and innovative winemakers willing to push the envelope to create something deliciously different.

Minimal intervention

Mornington winemakers are spending more time in the vineyard and minimising intervention in the winery to create wines that express their vineyards' unique terroir. Many are choosing to move away from machine intervention. For example, some winemakers have introduced a gravity-fed winemaking system where production takes place over multiple levels and gravity moves

the wine around more gently, eliminating the need for machinery such as pumps and conveyors.

Fermentation

Aside from the most often used fermentation technique – which involves the addition of cultured yeast – local winemakers are experimenting with a range of other fermentation techniques in their bid to produce more complex and expressive wines. Examples include wild fermentation, where indigenous yeasts that are naturally present in the microflora of the grape are used to ferment the wine rather than adding cultured yeasts. Whole-bunch (aka whole-cluster) fermentation in red wines is another increasingly common technique, where stems are left in contact with the berries to enhance the aromatics and give the wine more tannin structure and better ageing potential.

Maturation

One of the biggest trends influencing winemaking is the move from small to larger-format oak barrels for maturation to produce more subtle and complex wines. Both old and new oak are often used, with the most common being French oak. Some winemakers are even using alternative vessels to ferment and mature wine, including amphora and concrete tanks.

SUGGESTED DISCUSSION POINTS

- How does whole-bunch fermentation influence a Pinot Noir wine? How might you experience this in terms of flavour and texture?
- Why are Mornington Peninsula winemakers increasingly moving from small to larger-format oak barrels? How does this affect the wine?
- What are some alternative fermentation and maturation vessels being used, and how do these differ from more standard vessels in their impact on the wine?

+ ADVANCED NOTES

ADVANCEMENT THROUGH COLLABORATION

The Mornington Peninsula's winemaking community is working together to build their collective knowledge and advance the region, led by the Mornington Peninsula Vignerons Association (MPVA) with funding from key industry partners such as Wine Australia.

In 2005, producers initiated Pinot Noir benchmarking for individual blocks. This led to the cooperative Pinot Noir Project to standardise winemaking practices and more clearly compare individual site characters. Through this ongoing project, growers and winemaking have expanded their understanding of how the site, soil, climate, vineyard and winemaking practices affect the finished wine from vintage to vintage.

In 2012 local producers established seven weather stations in vineyards throughout the region to provide real-time access to weather data to all members. Previously, the closest weather station was too far away to provide adequate information. Over time, growers have accumulated comprehensive data across the region's main grape-growing areas, and this has assisted with preventative spray programs as well as a greater understanding of regional climate variability.

Recently, to further explore distinct vineyard characteristics, five of the vineyards with weather stations supplied Pinot Noir grapes to a single winery where each of the five wines were made in the same way. This allowed winemakers and visitors to compare how fruit is influenced by vineyard characteristics and vintage, with noticeable differences between the wines.

TASTE OF THE MORNINGTON PENINSULA: NOTEWORTHY VARIETIES



TIME TO TASTE
NOW IS AN APPROPRIATE
TIME TO TASTE AND
DISCUSS YOUR SELECTED
MIX OF WINES.

TASTE OF THE MORNINGTON PENINSULA: NOTEWORTHY VARIETIES

The interplay between climate and soils in the Mornington Peninsula creates a complex network of microsites that are capable of producing everything from its famed Pinot Noir and Chardonnay to high-quality Pinot Gris/Grigio, Shiraz and Tempranillo. For all varieties grown here, the constant factor is the clear varietal character that is clearly pronounced throughout the different sites.

In the Mornington Peninsula, the hero varieties grown are:

- Pinot Gris/Grigio.
- Chardonnay.
- Pinot Noir.

MORNINGTON PENINSULA

PINOT GRIS/GRIGIO



HIGH CONCENTRATION OF PINOT GRIS/GRIGIO IN MORNINGTON PENINSULA

18% OF TOTAL ANNUAL CRUSH

FLAVOURS

- Lime
- Lemon
- Green apple
- White nectarine
- Pear
- Minerality

MARITIME CLIMATE AND FERTILE SOILS make for ideal growing conditions

MORNINGTON PENINSULA

PINOT GRIS/GRIGIO



PINOT GRIS/GRIGIO

The Mornington Peninsula is one of Australia's key cool-climate regions for Pinot Gris, as the maritime climate and fertile soils make for ideal growing conditions. First planted commercially in the late 1980s, this crisp, food-friendly wine is one of Australia's fastest-growing wine categories at retail level.

The best examples are medium-bodied with stony, mineral notes and vibrant fruit. Styles from the Mornington are increasingly complex, some with a touch of barrel fermentation to add character.

Notable Pinot Gris/Grigio producers include:

- Quealy Winemakers.
- T'Gallant.
- Montalto.
- Ten Minutes by Tractor.
- Ocean Eight.
- Kooyong – Port Phillip Estate.
- Polperro.



DID YOU KNOW

No other grape suffers such an identity crisis as Pinot Grigio. Or is it Pinot Gris? These wines actually come from exactly the same grape: Pinot Grigio is its Italian name, and Pinot Gris its French name (grigio and gris both meaning 'grey'). As a style, however, there are often big differences – Grigio is generally picked earlier, resulting in higher natural acidity and a focus on fruit flavours. Pinot Gris tends to be riper, spicier and fuller-bodied, sometimes with oak ageing. But these rules don't always apply, with style ultimately determined by individual winemakers.

MORNINGTON PENINSULA

CHARDONNAY



WINES OF RESTRAINT WITH GOOD AGEING POTENTIAL

26% OF TOTAL ANNUAL CRUSH

PRIMARY FLAVOURS

- Melon
- White peach
- Citrus
- Fig
- Minerality

TYPICAL AGED FLAVOURS

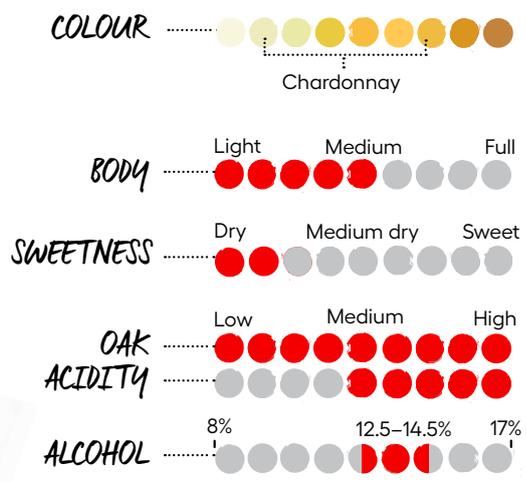
- Stone fruits
- Apple
- Vanilla
- Butter

FLAVOURS

WELL SUITED TO THE REGION'S COOL CONDITIONS

MORNINGTON PENINSULA

CHARDONNAY



CHARDONNAY

The cool conditions and diversity of microclimates are ideal for the production of pure-fruited, high-quality Chardonnay, with the variety accentuating the restraint and tight structure for which the region is renowned. Wines here are typically medium weight with delicate flavours of melon, white peach, citrus and fig, and mineral and flinty aspects expressing specific sites. They are often complemented by a soft and creamy texture, and will cellar for 10 years and beyond.

Notable Chardonnay producers include:

- Stonier Wines.
- Dexter Wines.
- Crittenden Estate.
- Polperro.
- Trofeo Estate.

MORNINGTON PENINSULA

PINOT NOIR



PRIMARY FLAVOURS

TYPICAL AGED FLAVOURS

FLAVOURS

- Cherry
- Strawberry
- Plum
- Roses
- Violets
- Earth
- Savoury
- Earth
- Cedar
- Forest floor

46%

OF TOTAL ANNUAL CRUSH

IMPRESSIVE RANGE OF EXPRESSIONS

MORNINGTON PENINSULA

PINOT NOIR



PINOT NOIR

The star of the Mornington is undoubtedly Pinot Noir, which thrives in this cool, verdant region. It is difficult to generalise across sites with an impressive range of expressions – from a haunting elegance and lingering intensity through to wines of more complexity, structure and richness. Typically, the style is light to medium-bodied with delicate cherry and strawberry fruit notes, vibrant acidity and soft tannins.

Notable Pinot Noir producers include:

- Moorooduc Estate.
- Main Ridge Estate.
- Crittenden Estate.
- Red Hill Estate.
- Stonier Wines.
- Kooyong – Port Phillip Estate.
- Ten Minutes by Tractor.

BEST OF THE REST

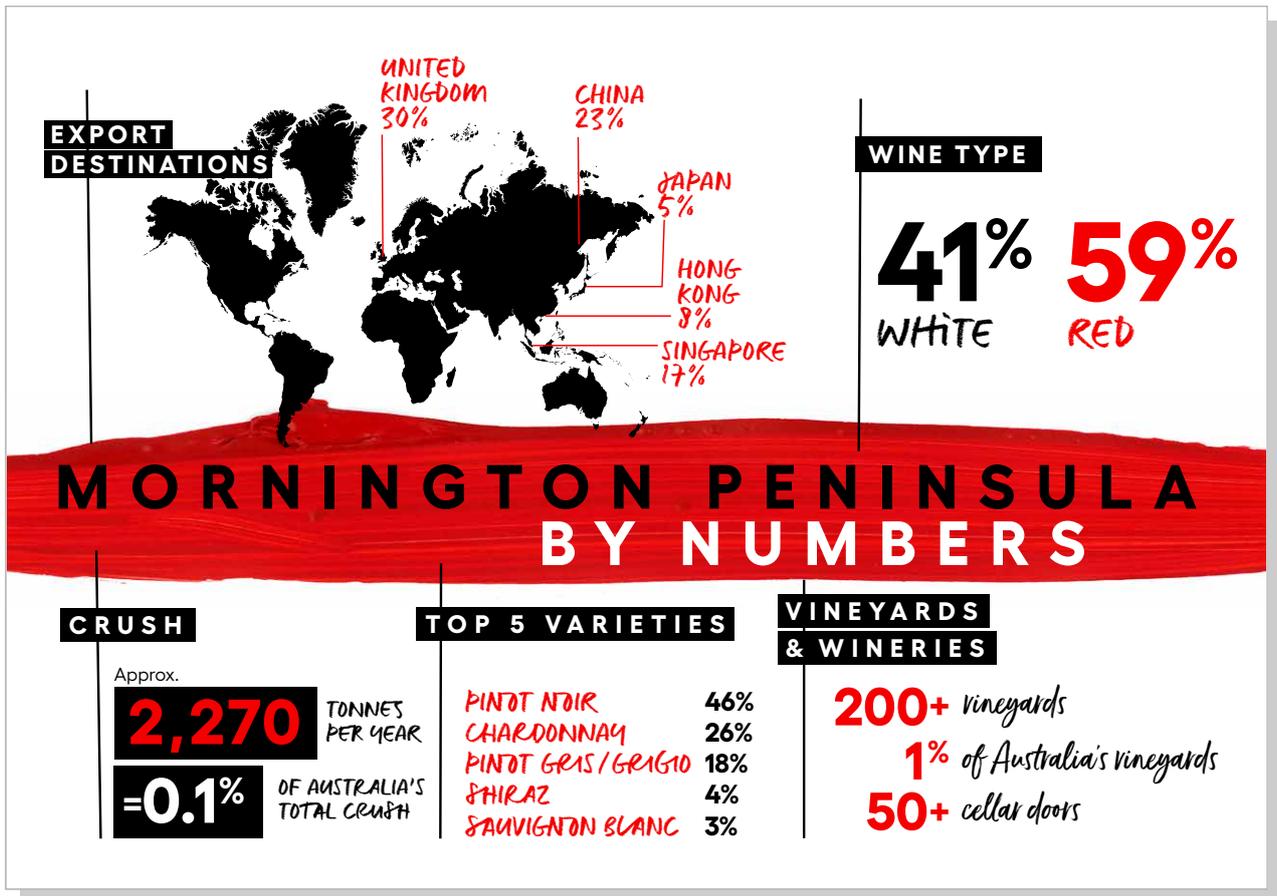
With conditions ideal for Pinot Noir and Chardonnay, many wineries are content to concentrate purely on these two classic varieties. However, there are always individuals willing to push the boundaries. Leading the charge is Shiraz, produced as an elegant, aromatic, medium-bodied style typical of cooler climates.

Other noteworthy varieties include:

- Arneis.
- Savagnin.
- Sauvignon Blanc.
- Semillon.
- Gamay.
- Tempranillo.

SUGGESTED DISCUSSION POINTS

- Chardonnay is made in the majority of Australia's wine regions. What makes Mornington Peninsula Chardonnay distinctive?
- Why has the Mornington Peninsula been so successful in leading Australia's Pinot Gris/Grigio charge?



KEY POINTS TO REMEMBER

- The Mornington Peninsula's winemaking history stretches back to the late 1800s, but it wasn't until the 1970s that it really started to shine as one of Australia's foremost cool-climate regions, thanks to a second wave of winemaking pioneers.
- Located just 70 kilometres south of Melbourne, the region is small but has an array of meso and microclimates, ancient soils and elevations that result in an impressive diversity of microsites.
- With its cool climate and maritime influence, the Mornington is a Pinot Noir paradise. It is also known for its top-quality Chardonnay and Pinot Gris/Grigio, as well as a range of other varieties including Shiraz, Gamay and Tempranillo.
- There are around 200 small-scale vineyards, many of which are family run, producing pristine fruit that requires minimal handling in the winery.
- Boutique wineries are embracing minimal-intervention approaches, whole-bunch fermentation and larger-format oak barrels to produce elegant yet complex wines that display distinctive vineyard characteristics.



The Mornington Peninsula is a region on the rise, with its strikingly impressive cool-climate wines attracting the attention of consumers in Australia and increasingly around the world. It might account for only a small proportion of total national wine production, but it is of key importance in the Australian wine community.

THANK YOU

