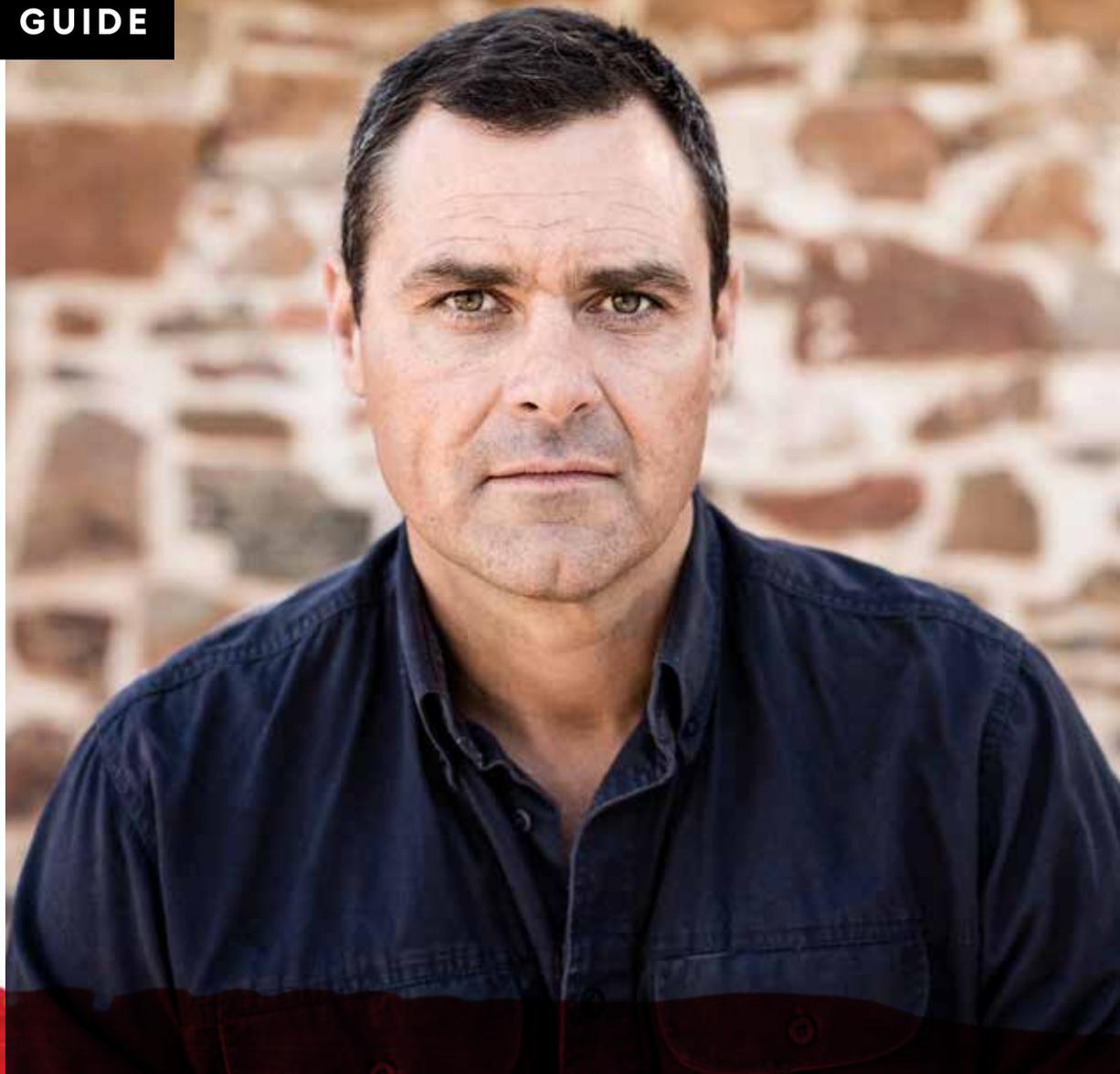


**AUSTRALIAN WINE
MADE OUR WAY**

BAROSSA

EDUCATOR GUIDE



AUSTRALIAN WINE DISCOVERED



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 Barossa	5 mins
Geography, climate and soil	5 mins
Viticulture and winemaking	5 mins
Old vines	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 Barossa	10 mins
Geography, climate and soil	10 mins
Viticulture and winemaking	10 mins
Old vines	10 mins
Break	10 mins
Noteworthy varieties (including tasting)	45 mins
Barossa 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

- Spinifex Eden Valley Riesling
- Yalumba 'The Virgilius' Viognier
- Peter Lehmann 'Margaret' Semillon
- Hewitson 'Old Garden' Mourvèdre
- Cirillo 1850s Old Vine Grenache
- Turkey Flat Vineyards Grenache
- Charles Melton 'Nine Popes' GSM
- Henschke Keyneton Euphonium
- Langmeil 'Orphan Bank' Shiraz
- Rockford 'Basket Press' Shiraz
- St Hallett 'Blackwell' Shiraz
- Seppeltsfield NV Para Rare Tawny

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

- Sons of Eden 'Cirrus' High Eden Valley Riesling
- Elderton Barossa Semillon
- Ruggabellus 'Efferus'
- Agathist Alchemy First Wine Grenache
- Sami-Odi Little Wine #6 Syrah
- Head Wines 'The Brunette' Shiraz
- Kaesler 'Old Bastard' Shiraz

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

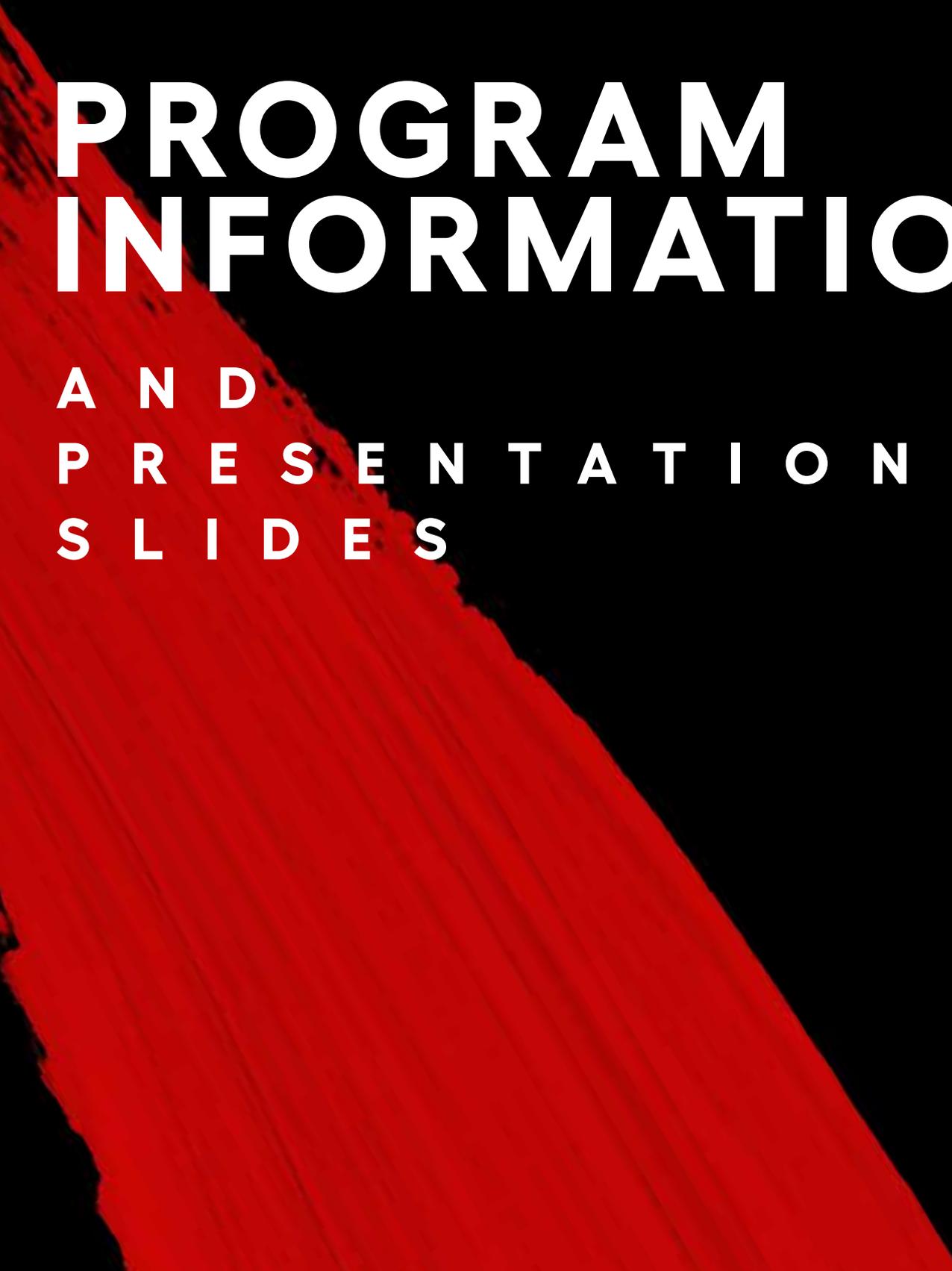
www.australianwinediscovered.com

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**

B A R O S S A



AUSTRALIAN WINE DISCOVERED

Ben Radford, winemaker, Rockford Wines

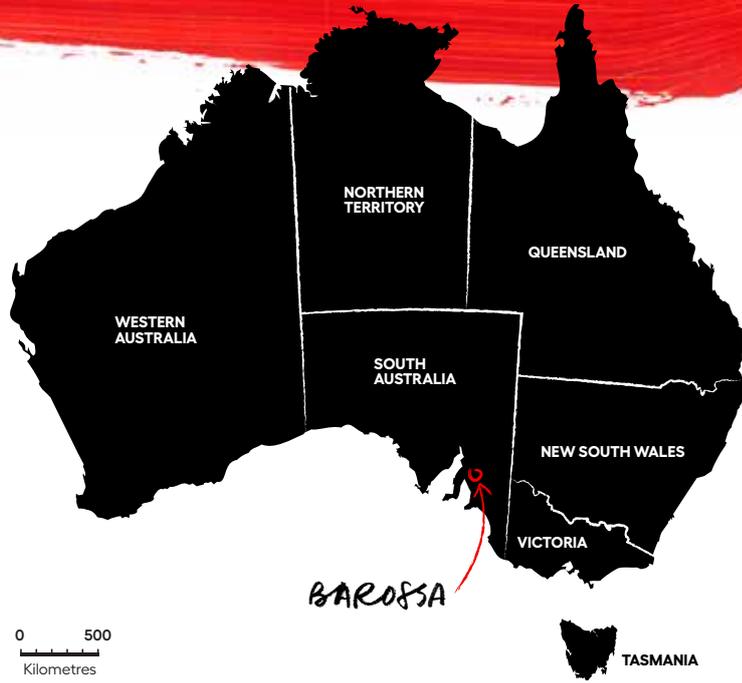
AUSTRALIAN WINE MADE OUR WAY



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.

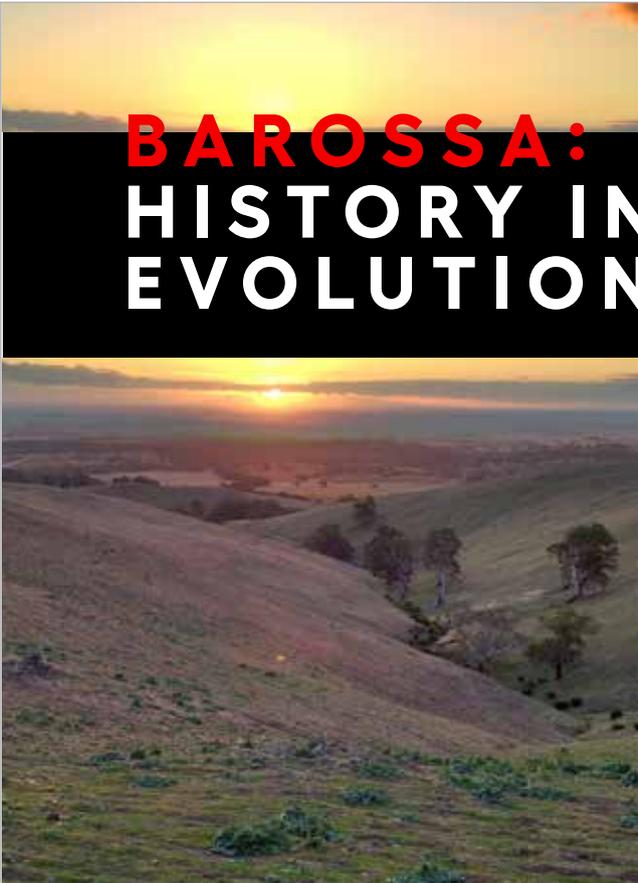


A U S T R A L I A



SOUTH AUSTRALIA





BAROSSA: HISTORY IN EVOLUTION

Encompassing Barossa Valley and Eden Valley, Barossa is one of Australia's most historic and prominent wine regions.

- Rich history dating back to 1840s
- Community includes long-established wine families and younger artisan and boutique producers
- Diversity of soils, climate and topography
- Some of the world's oldest grapevines
- Strong culinary culture and gourmet local produce



VIDEO

Now is a great time to play the Barossa loop video in the background, as you welcome people into your class.

FIRST TASTE

THIS MAY BE A
GOOD OPPORTUNITY
TO GIVE EVERYONE A
TASTE OF A CLASSIC
BAROSSA WINE.
THE FULL TASTING
COMES LATER IN THE
PROGRAM.

BAROSSA: HISTORY IN EVOLUTION

The undulating Barossa region is one of the most historic wine-producing areas in Australia. Located roughly 70 kilometres north-east of Adelaide, the capital city of South Australia, it is also one of the country's most prominent and celebrated regions, showcasing the history, evolution and revolution of Australian wine. It encompasses the Barossa Valley and Eden Valley regions and has close to 14,000 hectares under vine.

A rich heritage

Barossa has a rich vine and wine history dating back to the early 1840s and is home to fifth- and sixth-generation grape-growing families. Silesian farmers settled in the region seeking a fresh start and by the 1890s, dozens of wineries had been established including Oscar Seppelt's Seppeltsfield, Johann Gramp's Orlando, Samuel Smith's Yalumba, William Salter's Saltram and Johann Henschke's Henschke Wines.

Tradition meets innovation

More than 170 wineries are dotted throughout the beautiful rolling hills and valleys of Barossa. The area is reputed for its dynamic wine community, which includes long-established names as well as younger artisan and boutique producers. Barossa's wine community is complemented by a strong culinary culture and local gourmet produce, which reflects the area's European heritage.

Diversity of wine styles

Barossa has both warm-climate and cool-climate growing conditions and a diverse range of soils. This makes it ideal for producing a wide variety of wines, from powerful, full-bodied reds and rich fortifieds to the most delicate of white wines. Shiraz, Cabernet Sauvignon, Grenache, Mataro, Riesling and Semillon are some popular varieties with a long history in Barossa.

Old vines

Many would claim the region's star performers to be Barossa Valley Shiraz and Eden Valley Riesling. Barossa is home to some of the oldest continuously growing Shiraz, Cabernet Sauvignon, Mataro, Grenache and Riesling vines in the world, dating back to the 1840s.



DID YOU KNOW

Barossa is also famous for its food culture and gourmet attractions. Foodies can taste the best of Barossa at farmers' markets, local food trails and the Barossa Valley farm shop and eatery of Australian food celebrity and proud local Maggie Beer.



- The history of Barossa
- Geography, climate and soil
- Viticulture and winemaking
- Old vines
- Prominent varieties
- Barossa by numbers

THE HISTORY OF BAROSSA: A VIBRANT PAST AND BRIGHT FUTURE

1840s –1850s

Barossa is first developed by the British. Soon after, Silesian Lutheran immigrants arrive and give the region a German flavour. Shiraz, Cabernet Sauvignon, Grenache, Mataro, Semillon and Riesling vines are planted.

Late 1830s

Shortly after the establishment of South Australia, Barossa is identified as a fertile area well suited to agriculture and viticulture.



Late 1800s –1960s

Barossa steadily grows, becoming a specialist in fortified wines to satisfy consumer tastes.

1970s –1980s

Barossa wines diversify as consumer tastes evolve. They soon gain a global reputation, heralding a golden era for the region.

2009

The Barossa Old Vine Charter, which aims to recognise and preserve old vines, is launched.



Late 1990s – Early 2000s

Intense, concentrated and heavily oaked wines become the fashion, and Barossa Shiraz, Grenache and red blends are in high demand.

2010s –TODAY

Traditional Barossa varieties have been joined by a new wave of Mediterranean varieties, as well as a new breed of grapegrowers and winemakers exploring innovative techniques.

THE HISTORY OF BAROSSA: A VIBRANT PAST AND BRIGHT FUTURE

Pre-1830s

The traditional custodians of Barossa are the Peramangk, Ngadjuri and Kurna people. Aboriginal people occupied these lands for thousands of years before European settlement.

Late 1830s

Not long after the establishment of the colony (now the state) of South Australia in 1836, German mineralogist Johannes Menge identified what was to become Barossa as a fertile area well suited to agriculture and viticulture, and reported this back to his London-based employer, the South Australian Company.

1840s and 1850s

The Barossa was first developed for agriculture and viticulture after European settlement by the British. Soon after, Silesian Lutheran immigrants, who were escaping religious persecution in their homeland of Prussia, gave the region a distinctly German flavour.

Central to this development were two men: George Fife Angas, the largest landowner in the Barossa Valley and chairman of the South Australian Company, and Lutheran Pastor August Kavel, who was pivotal in encouraging many Silesian farmers and tradespeople to resettle in Barossa. Shiraz, Cabernet Sauvignon, Mataro, Grenache, Semillon and Riesling vines, many of which are still producing fruit today, were planted during this time.

Some of the oldest wineries in Australia were established in Barossa Valley and Eden Valley in the 1840s and 1850s. English brewer Samuel Smith sailed to Australia in 1847 with his wife and children, and after working for George Fife Angas for a time, he bought land from him and planted the first Yalumba vineyard in 1849.

Similarly, Johann Gramp, a farmer from Bavaria, arrived in Barossa Valley in 1847 and settled on the banks of Jacob's Creek. He, like Samuel Smith and many of the

other settlers, noticed that Barossa Valley was perfectly suited to vines, so he sent the message back to Germany to send cuttings of Riesling. Englishman Joseph Gilbert planted Riesling vines at his Pewsey Vale winery in Eden Valley in 1847 – the first grape vines planted in the region.

Late 1800s to 1960s

Barossa steadily grew and developed, with Seppeltsfield becoming the largest winery in the Southern Hemisphere at the time. While the region's fine wines were renowned in Australia, they were yet to make their mark on the world stage. As Australians were mainly drinking fortified wines, Barossa, like many other regions, had become a specialist at producing these styles.

Through strict quarantine restrictions and the introduction of a formal phylloxera act by the state government in 1899, the pest never made its way into South Australia.

1970s to 1980s

As wine tastes evolved in Australia and around the world, so too did the wines produced in Barossa. Initially it was white wines like Riesling and Chardonnay that consumers turned to but, over time, people also grew to enjoy red wines such as Shiraz and Cabernet Sauvignon.

A turning point toward red wine uptake began when Colin Gramp (son of Johann) visited Napa Valley, where he observed modern winemaking techniques. Upon his return, he was motivated to make the first dry red table wine in Barossa since the 1860s.

It wasn't long before Barossa started to gain a global reputation for vibrant, fruit-forward wines of exceptional quality. This heralded the start of a golden era for the region and for fine Australian wine.

Late 1990s to early 2000s

Intense, concentrated and heavily oaked wines became the fashion and Shiraz, Grenache and red blends from Barossa were soon in high demand.

2009

The Barossa Old Vine Charter, which aims to recognise and preserve old vines, was launched.

2010s to today

In recent years, traditional styles have been joined by a new wave of Mediterranean varieties, suited to Barossa's soils and climates. The region has also been invigorated by a new breed of grape growers and winemakers who have challenged the status quo while maintaining an inherent love and respect for Barossa traditions and culture.

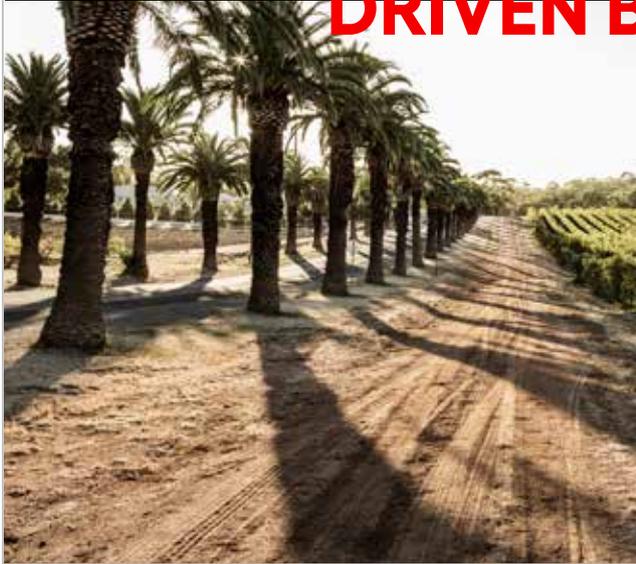
FUN FACT

THE SPELLING OF 'BAROSSA' CAME ABOUT THROUGH ERROR. COLONEL WILLIAM LIGHT, SURVEYOR-GENERAL OF SOUTH AUSTRALIA AND THE MAN WHO DECIDED THE SITE OF ADELAIDE, NAMED THE REGION AFTER THE BARROSA RIDGE IN SPAIN WHERE HE FOUGHT DURING THE PENINSULA WAR. AN ADMINISTRATIVE MISTAKE SAW ITS SPELLING CHANGED TO 'BAROSSA', WHICH IS HOW IT IS KNOWN TO THIS DAY.

SUGGESTED DISCUSSION POINTS

- What regional factors initially drew foreign vinegrowers to the area?
- How has the history of Barossa shaped the winemaking practices of today?

GEOGRAPHY, CLIMATE AND SOIL: DRIVEN BY DIVERSITY



Barossa is classified geographically as a zone encompassing:

- Barossa Valley region
- Eden Valley region
- High Eden sub-region

GEOGRAPHY, CLIMATE AND SOIL: DRIVEN BY DIVERSITY

Barossa is located approximately 70 kilometres north-east of Adelaide in South Australia. Under the Australian Geographical Indication (GI) system, Barossa was officially classified as a 'zone' in 1997. It has almost 14,000 hectares under vine and encompasses two regions and one sub-region:

Barossa Valley region:

With gentle rolling hills and valleys, the world-renowned Barossa Valley is a remarkably picturesque warm-climate region with more than 11,000 hectares under vine.

Eden Valley region:

A premium cool-climate region, Eden Valley is characterised by its rugged beauty and varied topography. Smaller than Barossa Valley and often referred to as Barossa's 'high country', it has over 2,000 hectares under vine.

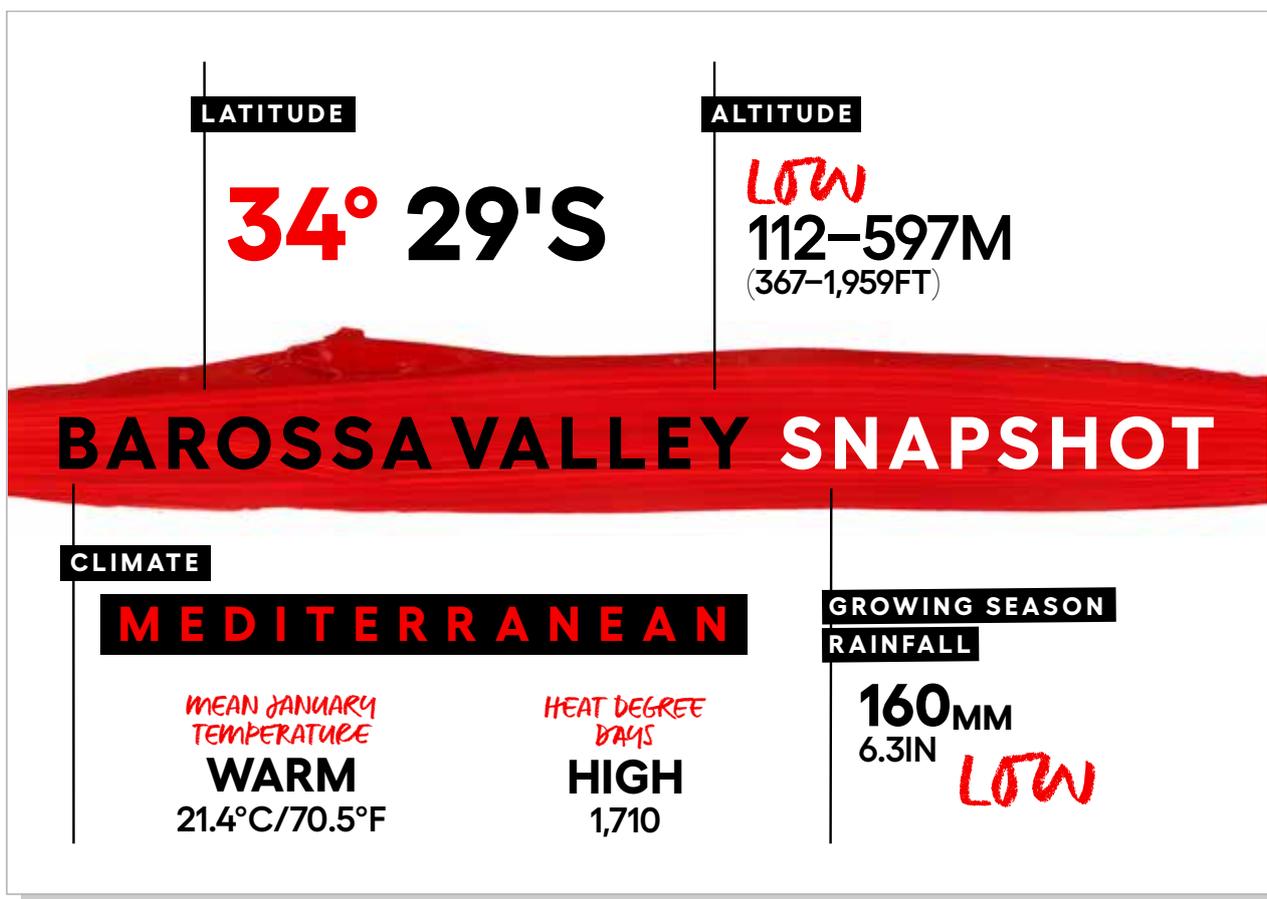
High Eden sub-region:

Located in Eden Valley, High Eden is a small sub-region with hilly terrain and cool temperatures. Harvesting can occur here up to one month later than in other Eden Valley vineyards.



DID YOU KNOW

In Australia, as in other countries, geographical indications (GI) define designated wine regions such as Barossa. An 85% rule applies in Australia, which means wine labelled as Barossa must contain at least 85% Barossa fruit. This upholds label integrity and safeguards the consumer.



BAROSSA VALLEY

Latitude

Grapevines favour what can be described as 'temperate' climates, which mostly fall within distinct latitudes of 30° and 50° from the equator. Barossa Valley is no exception.

Altitude

Barossa Valley is mainly a low-altitude region at 112–597 metres (367–1,959 feet) above sea level, with 53% of it under 280 metres.

Climate

- Cool, wet winters and warm, dry summers, with high maximum temperatures, high sunshine days, and low humidity and rainfall. A combination of dry, sunny days and cool nights ensures consistent, timely ripening.
- Ranges from warm on the valley floor to cooler at higher altitudes in the surrounding hills.

- Conducive to full-bodied red wines, excellent fortified wines and generally robust white wines.
- The main viticultural hazard for Barossa Valley is drought.

Mean January temperature (MJT)

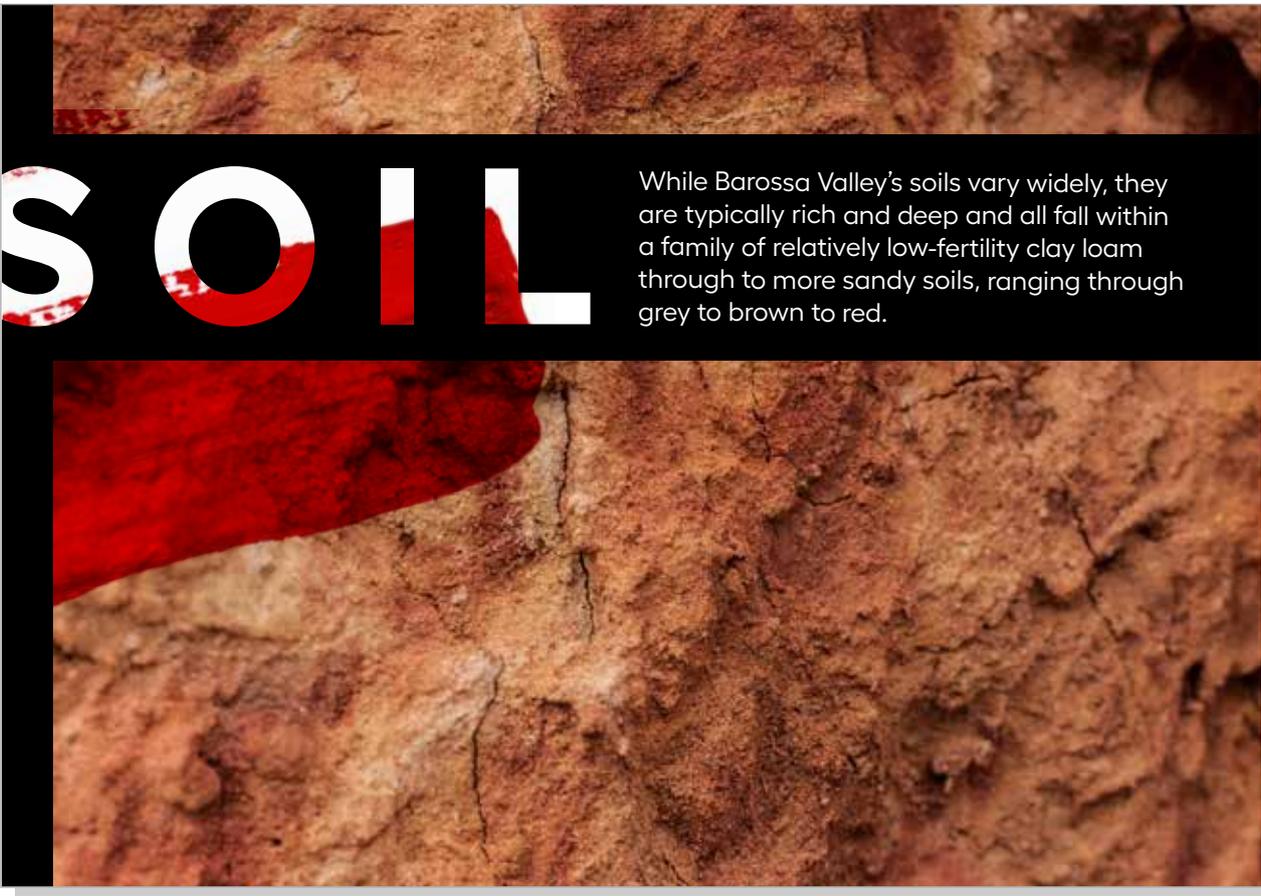
Mean January temperature refers to the mean temperature of the warmest month. In Barossa Valley, this is warm at 21.4°C (70.5°F).

Heat degree days (HDD)

Heat degree days is an indicator of the warmth of a climate during the vine-growing period. Barossa Valley has a high number of heat degree days at 1,710.

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. In Barossa Valley, this is low at 160mm (6.3 inches).

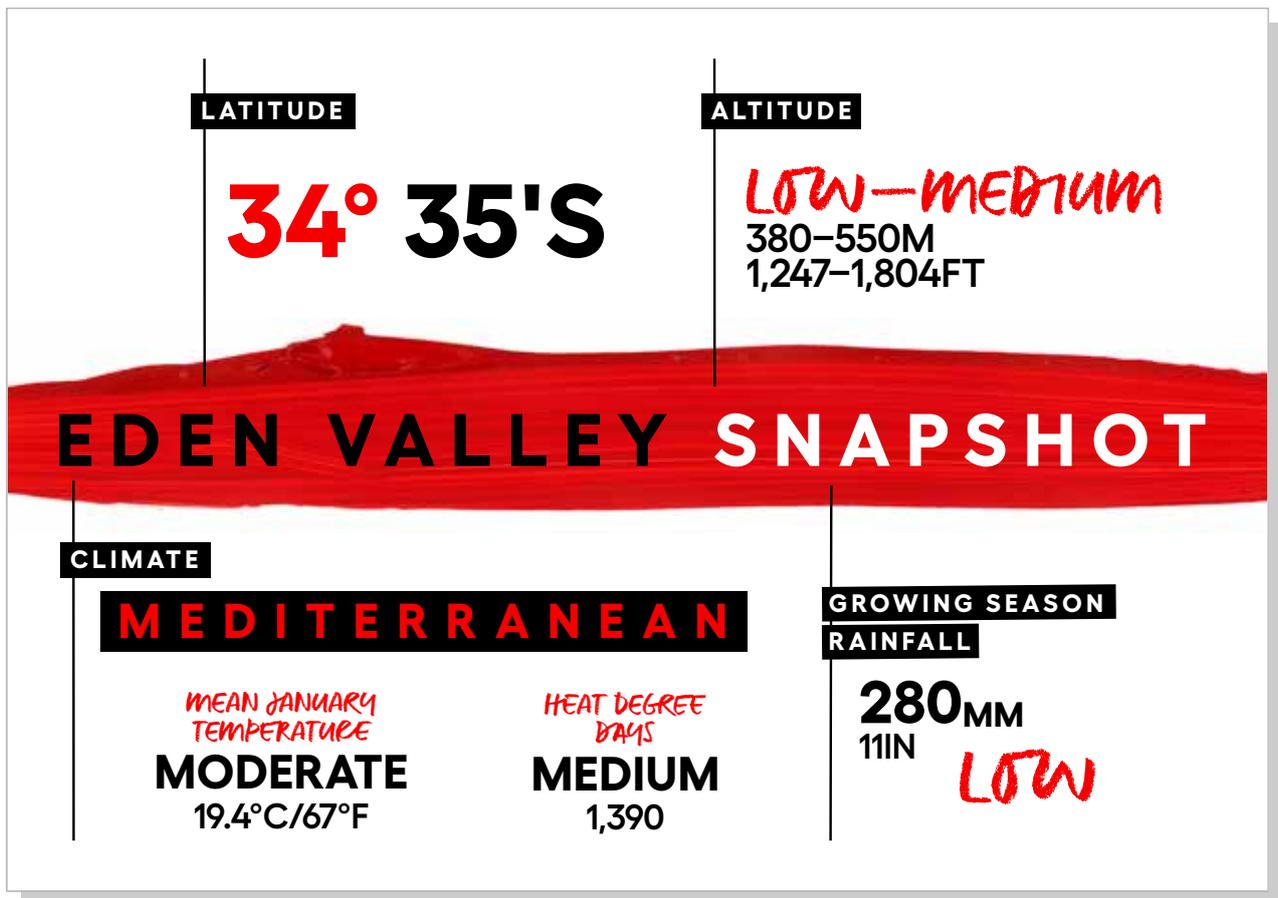


SOIL

While Barossa Valley's soils vary widely, they are typically rich and deep and all fall within a family of relatively low-fertility clay loam through to more sandy soils, ranging through grey to brown to red.

SOIL

The area's complex system of valleys and twisting hills results in a variety of slopes, aspects and sites. While Barossa Valley's soils vary widely, they are rich and deep and all fall within 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 southeast Australia, acidity increases in the subsoils, which restricts root growth and vigour.



EDEN VALLEY

Altitude

Altitude is key to determining mesoclimate. With altitudes of around 500 metres (1,640 feet), the vineyards at the southern end of the Valley, including in High Eden, are considerably cooler than the more northerly vineyards, which have an elevation of 380-400 metres (1,247-1,312 feet) around Keyneton.

Climate

- Cool climate with growing season temperatures significantly lower than those of Barossa Valley.
- Multiple mesoclimates due to varying altitudes, aspects and slopes.
- Typified by warm days and very cool nights, with long periods of sunshine during the growing season.
- Wetter, cooler climate than Barossa Valley.

SOIL

The varied terrain of Eden Valley means there are a number of soil types. The most common are shallow and rocky, and range from grey to brown in colour, and from loamy sand to clay loams.



SOIL

The varied terrain of Eden Valley means there are a number of soil types. The most common range from grey to brown in colour, and from loamy sand to clay loams. Also present in the surface and subsurface are ironstone gravels, quartz gravels and rock fragments.

These shallow, rocky types of soils are well suited to dry land viticulture but there are also patches of weaker sandy soils on the slopes, underlain by weathered mica-schists, which have reduced water-holding capacity.

SUGGESTED DISCUSSION POINTS

- Why do Barossa's geography, climate and soils make it such a successful wine-producing region?
- How might you expect Riesling from Eden Valley to be different from that of Barossa Valley?
- Barossa Valley is known for producing some of the world's most powerful, flavourful Shiraz wines. What role does terroir play in this?
- Why is elevation such an important factor in Eden Valley?

THE BAROSSA GROUNDS PROJECT

How does Barossa's unique combination of climate, soil types and growing and winemaking techniques shape its wine styles? Why does Shiraz from one part of Barossa taste so different from Shiraz from another area? The Barossa Grounds Project, established in 2008, set out to explore just that, identifying how different factors influence the 'grounds' (that is, a locality or vineyard) of Barossa and how this, in turn, influences its variation in Shiraz styles.

It's a collaborative undertaking, led by the Barossa Grape and Wine Association and involving the state government, leading soil scientists and viticulturists, wine critics and experienced winemakers. The project has identified three grounds within Barossa along with the Shiraz styles each grounds produces.

Northern Grounds

- With altitudes between 280 and 450 metres (919–1,476 feet), the Northern Grounds includes vineyards around the northern part of the Western Ridge and the towns of Greenock and Stockwell, with vineyards like Seppeltsfield, Marananga, Stone Well, Greenock, Moppa, Ebenezer, Stockwell and Kalimna.
- The soils are largely red-yellow brown loams over red clay.
- The wine is full-bodied, rich and deep purple-red in colour.

Central Grounds

- With altitudes between 180 and 280 metres (591–919 feet), the Central Grounds includes vineyards around the southern part of the Western Ridge and the towns of Tanunda and Nuriootpa, with vineyards like Krondorf, Bethany, Tanunda, Gomersal, Vine Vale, Dorrien and Light Pass.
- There is a great variance in soil types, such as sandy brown loams.
- This variance results in wines that are medium to full-bodied, vibrant and deep purple-red in colour.

Southern Grounds

- With altitudes between 112 and 220 metres (367–722 feet), the Southern Grounds includes vineyards around the towns of Lyndoch, Rowland Flat, Rosedale and Williamstown.
- The soils vary from black cracking clay to sandy loams over clay.
- The wine is medium to full-bodied, elegant, refreshing and deep red to purple red in colour.

Two smaller grounds, the Western Ridge and the Eastern Edge, have also been identified as consistently giving distinctive characteristics to their wines.



VITICULTURE AND WINEMAKING IN THE BAROSSA

Grape growing: Tradition meets innovation

- 500+ grapegrowers
- Fifth- and sixth-generation growers
- Growing focus on sustainable viticultural practices

Harvest

Barossa Valley:

Mid-February to late April

Eden Valley:

Mid-March to April/early May

High Eden:

Up to one month after Eden Valley



GRAPE GROWING IN BAROSSA

There are almost 14,000 hectares of vineyards in Barossa, accounting for 8.8% of Australia's total vineyards. With a long history of wine production, the region has more than 500 grapegrowers, including some fifth- and sixth-generation growers. Years of trial and error have given growers a deep understanding of each individual site. Variations in altitude, slope, soil and other factors affect what is planted on each site and how it is managed. The survival of the region's old vines is indicative of sites that are ideal for a particular variety.

While history and tradition are key to Barossa's success, the local wine community is constantly experimenting with different grape varieties and new – and old – viticultural practices.

Clones

Winemakers continue to trial different grapevine clones to find what performs best under each site's environmental conditions. Heritage clones play an important role: the region's old vineyards carry genetic benefits of many generations of European selection. To preserve this resource, and to continually develop new clones, the Barossa Vine Improvement initiative is involved in making selections ('Heritage' clones) from old vines, particularly Shiraz and Riesling.

Vineyard management

Vine and canopy management techniques vary from one year to the next depending on each site's unique mesoclimate, helping viticulturists to optimise fruit yield and quality. Pruning is done by both hand and machine. Common canopy management methods include winter and summer pruning, shoot positioning, shoot removal, vigour control and green harvesting.

Trellising

Many old vines in Barossa are dry grown (without irrigation) as they are on deep soil. Meanwhile, newer vineyards often use bilaterally trained single wire trellising with a catch wire (the most common type of trellising), as well as vertical shoot positioning and cane pruned trellises.

Irrigation

Barossa is an area with low rainfall, meaning vineyards on shallower soils often require irrigation. As a result, many vineyards in recent decades have started to install drip irrigation systems to supplement water and help nurture younger vines that require more water.

Harvest

Grape growers and winemakers work together in deciding the optimum time for harvesting. As well as the variety itself, factors such as rainfall and average daily temperatures can determine when harvest takes place.

Harvest generally occurs from February through to May. In Barossa Valley, it tends to be around mid-February to late April, while in Eden Valley it begins slightly later – usually around mid-March through to April or early May. In High Eden, harvest can occur up to one month after other Eden Valley vineyards due its cooler climate. Grapes in Barossa are both hand-picked and machine-harvested.

FUN FACT

HARVEST IS AN EXCITING TIME FOR GRAPE GROWERS AND WINEMAKERS. THE BAROSSA COMMUNITY HAS COME TOGETHER TO CELEBRATE THIS EVENT EVERY SECOND YEAR SINCE 1947 WITH THE BAROSSA VINTAGE FESTIVAL. HELD OVER SEVERAL DAYS, IT'S THE LARGEST REGIONAL FESTIVAL IN SOUTH AUSTRALIA AND THE BIGGEST AND LONGEST RUNNING WINE TOURISM EVENT IN AUSTRALIA.

Sustainability

Sustainability has become a major focus in recent years. Alongside the individual efforts of growers in implementing organic and biodynamic farming practices, the Barossa Grape and Wine Association has also helped to introduce a range of environmental programs. This includes the initiative 'Creating Resilient Landscapes in the Barossa', which aims to show growers the benefits of modern vineyard techniques with a focus on improving biodiversity, improving soil health and water infiltration and reducing vineyard temperatures.

The Sustainable Australia Winegrowing program, which was launched in McLaren Vale in 2011 and proved highly successful, was introduced to Barossa in 2015. This online program assesses the environmental, economic and social sustainability of vineyards and drives continuous improvement of growers and the region overall.

Phylloxera-free

Through strict quarantine restrictions and the proactive approach taken by the Barossa wine community, the grapevines of South Australia have remained free of phylloxera. As a result, Barossa Valley has the largest planting of pre-phylloxera vines in the world.

WINEMAKING: AUTHENTICITY AND EXPERIMENTATION



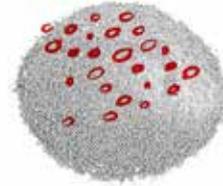
**COLD
MACERATION**



**POST-FERMENTATION
MACERATION**



**WHOLE-BUNCH
FERMENTATION**



**DIFFERENT
YEAST TYPES**

WINEMAKING: AUTHENTICITY AND EXPERIMENTATION



**FRENCH OR AMERICAN
OAK BARRELS, OPEN
CONCRETE VATS, LARGE
STAINLESS STEEL TANKS,
AMPHORAE**



**ADDITION OF
TARTARIC ACID**
to some
warmer-climate wines



SCREW CAP

WINEMAKING IN BAROSSA

As with Barossa's grapegrowers, its winemakers draw on more than a century of tradition while keeping their gazes turned firmly to the future. Small-batch, boutique wineries are growing in number. Winemakers are exploring both new and ancient techniques, including whole-bunch fermentation, extended skin contact and fermentation in amphorae. Traditional winemaking continues with a focus on authenticity and experimentation, with new generations of the original settlers continuing to apply and hone their craft.

Fermentation

Historically, local winemakers have employed relatively short maceration periods to limit the time the juice is in contact with the skins. More recently, however, winemakers are experimenting with a range of techniques including cold maceration and post-fermentation maceration, along with whole-bunch fermentation and different yeast types. They are also experimenting with the size and type of vessels, ranging from French or American oak barrels to open concrete vats, large stainless steel tanks and amphorae.

Acid

Grapes from the cooler areas of Eden Valley and High Eden often have high levels of natural acidity – a staple in this region, as very few wines are produced without the addition of acid. This gives the wines a fresh, crisp taste. Grapes from the warmer parts of Barossa, however, often have higher sugar levels and lower acidity. In this case, winemakers may add tartaric acid in order to produce a more balanced wine.

Maturation and bottling

Barossa whites are typically matured in stainless steel tanks, although some styles such as Chardonnay and Semillon may be matured in older oak for a number of months. Red wines are generally matured in French or American oak barrels for at least a year before bottling.

As with most Australian wines today, the majority of Barossa wines are bottled under screw cap.



SUGGESTED DISCUSSION POINTS

- Why has sustainability become a greater focus for growers in recent years? How might this focus influence winemaking trends and wine styles?
- What are the advantages and disadvantages of adhering to traditional winemaking techniques? Why is innovation important?
- What do minimal-intervention winemaking techniques involve and how do they influence the characteristics of wine?



ABEL GIBSON: THE CHANGING FACE OF BAROSSA

Australian wine and its vibrant community is constantly evolving, thanks to exciting new winemakers like Barossa Valley's Abel Gibson. His innovative choice of grape varieties, his strict use of oak (never new oak) and his passionate belief in allowing a taste of place to come through in his wines are all indicative of the new breed who are taking Australian wines to greater heights.

But behind his small-batch, contemporary approach is a strong foundation steeped in history and prestige. Abel grew up in the Valley and his father worked as group viticulturist at Penfolds for many years. In between travelling the wine world in search of knowledge, Abel worked for some of the Barossa's biggest and brightest names, including Rockford, Charlie Melton and Spinifex, before eventually setting up his own estate, Ruggabellus, with his wife Emma in 2009.

Together, they are experimenting with small parcels of Grenache, Mataro, Shiraz and Cinsault and more recently old-vine Riesling, Semillon and Muscat. Their wines range from 10% to 100% whole bunch and all ferments are unseeded and allowed to progress naturally.

In 2012, Abel won the prestigious Young Gun Award, part of the Young Guns of Wine Awards established to champion a new approach to Australian wine for a new age. Today, his wines receive rave reviews from critics country-wide.

"I was really interested in the shape and the feeling of the land in the Barossa," says Abel. "It's just so rugged and weathered and it has endured for so many seasons... It's definitely the main source of inspiration for our wines. I've also been lucky to drink some old reds from the Barossa from the mid 1960s and early 1970s, before the age of ripeness. These wines were hugely inspiring to me.

"It's so warm here, so it seemed natural to pick the grapes a little bit earlier and make wines that are succulent and freshen you up. These lighter, more aromatic wines work really well at the dinner table. I think that's where wine should be drunk. With friends, with food, in Australia and all over the world."



- Barossa has some of the world's oldest vines
- Shiraz, Grenache, Cabernet Sauvignon, Semillon, Riesling and Mataro
- Old vines can produce more complex wines

A GROWING HISTORY:

OLD VINES

A GROWING HISTORY: OLD VINES

Barossa is home to some of the world's oldest continuously producing vines. Among them are Shiraz, Grenache, Cabernet Sauvignon, Semillon, Riesling and Mataro vines, some of which date back to the area's settlement in the early 1840s. The long-lived success of these old vines is a demonstration of how well suited the varieties are to Barossa and its individual sites. It is also a result of South Australia remaining phylloxera-free.

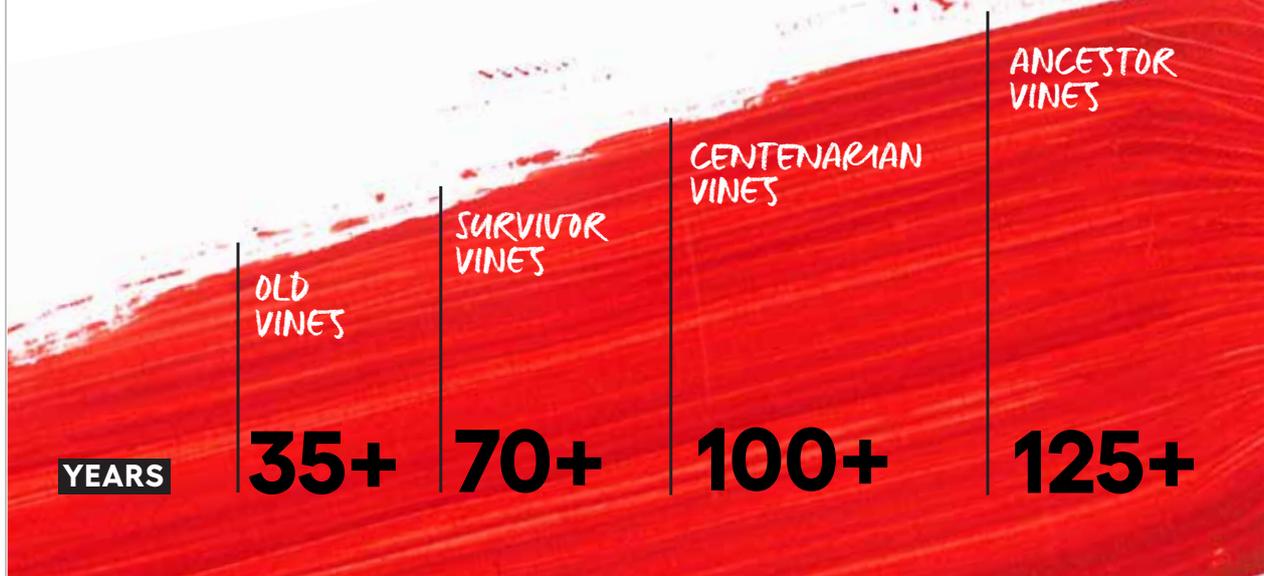
Old vines can produce wines with characteristics different from vines with less age. While the evidence is mostly anecdotal, grapes from older vines typically have higher acid and lower pH, and can produce wines with greater depth. Low-yielding old vines go through the ripening process more consistently, producing grapes that are full of intensity and flavour, and contributing to great complexity, structure and balance.

While able to look after themselves much better than young vines, old vines do present their challenges, often producing extremely low yields. And while vine age is often seen as an indicator of quality, it's certainly not a prerequisite. However, these historic vines play a vital role in the quality and diversity of wines produced in Barossa and around Australia.

The Barossa Old Vines Charter

Old vines are central to the history of Barossa and continue to contribute to its story today. Their importance was formalised with the introduction of the Barossa Old Vine Charter, which aims to recognise, preserve and protect them. The Charter was pioneered by the Yalumba Wine Company, who created their own version in 2007, before it was built on and rolled out regionally in 2009.

BAROSSA OLD VINE CHARTER

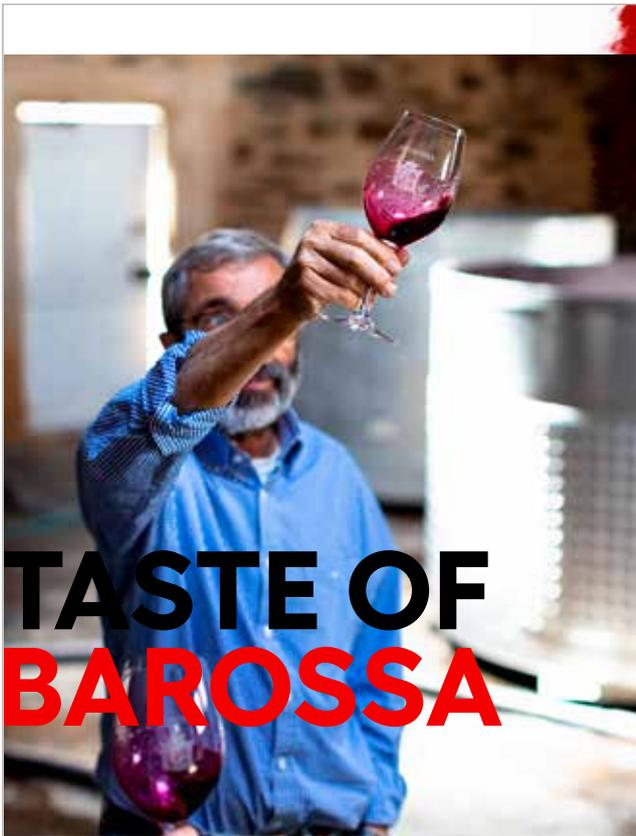


The Barossa Old Vine Charter classifies old vines by age into four categories:

- **Old Vines** are fully mature vines that are 35 years of age or older.
- **Survivor Vines** are aged 70 years or older.
- **Centenarian Vines** are pre-phylloxera vines that are 100 years of age or older.
- **Ancestor Vines** are 125 years or older and are thought to be among the oldest producing vines in the world.

SUGGESTED DISCUSSION POINTS

- Why do old vines produce lower yields? What impact does this have on the wine?
- Where else in Australia can you find old vines?



TASTE OF BAROSSA

TOP VARIETIES

40+ DIFFERENT GRAPE
VARIETIES PLANTED IN BAROSSA

BAROSSA VALLEY:

- Shiraz
- Cabernet Sauvignon
- Grenache
- Semillon
- Chardonnay

EDEN VALLEY:

- Shiraz
- Riesling
- Cabernet Sauvignon
- Chardonnay
- Pinot Gris/Grigio

TASTE OF BAROSSA

Top varieties

Barossa is reputed for its high quality of grapes, with more than 40 different varieties planted across Barossa Valley and Eden Valley.

In Barossa Valley, the top varieties grown are:

- Shiraz (66%).
- Cabernet Sauvignon (12%).
- Grenache (5%).
- Semillon (3%).
- Chardonnay (3%).

In Eden Valley, the top varieties grown are:

- Shiraz (30%).
- Riesling (26%).
- Cabernet Sauvignon (12%).
- Chardonnay (12%).
- Pinot Gris/Grigio (4%).

TIME TO TASTE

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

EDEN VALLEY

RIESLING

26% OF EDEN VALLEY'S ANNUAL CRUSH; MOST IMPORTANT WHITE GRAPE VARIETY

STRONG LEMON-LIME AROMAS
with a great intensity of flavour



THRIVES IN THE COOL, HIGHER-ALTITUDE VINEYARDS

PRIMARY FLAVOURS

- Lemon juice
- Lime juice
- Green apple
- Ginger flower

SECONDARY FLAVOURS

- Toast
- Almond
- Honey
- Marmalade

EDEN VALLEY RIESLING

- Riesling accounts for 26% of Eden Valley's total annual crush. It is the region's second most crushed variety after Shiraz and its most important white grape variety.
- Some of the world's oldest vines exist here, including those planted by Englishman Joseph Gilbert at his Pewsey Vale winery in 1847.
- It thrives in the cool, higher-altitude vineyards, helping to establish Eden Valley's reputation for consistently producing high-quality and age-worthy Rieslings.
- Wines typically have strong lemon-lime aromas with a great intensity of flavour on the palate. While similar to Clare Valley Riesling, the Eden Valley style has a distinct mineral edge.

Notable Riesling producers include:

- Chaffey Bros Wine Co.
- Rieslingfreak.
- Henschke.
- Peter Lehmann.
- Pewsey Vale.
- Smallfry Wines.
- Sons of Eden.
- Tim Smith.



DID YOU KNOW

In 2011, winemakers in the Eden Valley collaborated to produce a proprietary Eden Valley Riesling bottle. Featuring the Eden Valley name above contoured vine rows wrapping around a traditional antique green bottle, it was designed to signify the quality and provenance of Riesling from the region.

EDEN VALLEY

RIESLING



BAROSSA VALLEY

GRENACHE

A VERSATILE GRAPE

made as a single varietal and blended wine

Third most planted variety

5% OF ANNUAL CRUSH



RICHLY TEXTURED AND RIPE WITH RED FRUIT, SPICE AND PEPPERY CHARACTERISTICS

- Dark raspberry
- Strawberry
- Cherry
- White pepper

BAROSSA VALLEY GRENACHE

- Grenache is the third most planted variety, accounting for 5% of the region's total annual crush.
- It is a versatile grape, made as a single varietal and blended wine. It is used in rosé and fortified wines and combined with Shiraz and Mataro to make the GSM (Grenache, Shiraz, Mataro) blend.
- Grenache is suited to warm, dry climates like those of the Barossa Valley. It is typically grown in the deep, rich, fertile black soils of the valley floor, home to some of the world's oldest productive Grenache vineyards, which date back to 1848.
- It is richly textured and ripe with red fruit, spice and peppery characteristics.

Notable Grenache producers include:

- Cirillo Estate Wines: 'The Vincent' and '1850s' – oldest Grenache vines in the world.
- Charles Melton: 'Nine Popes' – benchmark and historic blend.
- Yalumba: 'The Tri-Centenary' and 'Old Bush Vine'.
- John Duval: 'Annexus'.

SUGGESTED DISCUSSION POINTS

- What's the significance behind the rise of single-variety wines in recent years?
- What are some of the most popular blended wines to come out of Barossa?
- What factors do winemakers consider when selecting which varieties go into a blended wine?

GRENACHE



BAROSSA VALLEY

SHIRAZ



VIDEO

Now is a good time to play the feature video, Barossa Shiraz.

BAROSSA VALLEY SHIRAZ

- This is Barossa Valley's signature variety with the region very well suited to producing Shiraz.
- The region is home to some of the world's oldest continuously producing vines.
- Shiraz makes up 66% of the total annual crush and is the most planted variety.
- Styles vary but typically it is full-bodied, rich and robust with ripe fruit and firm tannins.
- The warm and dry climate helps bring a fruity richness to the wine, with the best examples moderating this richness with balanced acidity and a focused pure fruit character.

- It may be blended with other varieties, such as Cabernet Sauvignon, or used in fortified wines.

Notable Shiraz producers include:

- Rockford 'Basket Press' Shiraz – dry-grown fruit sourced from local growers, traditionally made, big balanced flavours, age-worthy.
- Langmeil 'The Freedom' 1843 Shiraz – made from the oldest Shiraz vines in the world.

BAROSSA VALLEY

SHIRAZ



EDEN VALLEY

SHIRAZ

MEDIUM TO FULL-BODIED

very smooth and vibrant in style with ripe tannins that are integrated and well balanced

Most planted variety

30% OF ANNUAL CRUSH



COOLER CONDITIONS THAN BAROSSA VALLEY RESULT IN ELEGANT AND PERFUMED WINE

- Raspberry
- Black pepper
- Mulberry
- Blackberry
- Sage
- Black olive
- Spice

EDEN VALLEY SHIRAZ

- Shiraz is one of the region's most notable varieties. As in Barossa Valley, Eden Valley is home to some of the world's oldest vines.
- Slightly cooler conditions than those in Barossa Valley result in more elegant and perfumed wines.
- Shiraz makes up 30% of total annual crush and is the most planted variety.
- It is typically medium to full-bodied, very smooth and vibrant in style with ripe tannins that are integrated and well balanced.
- Unlike cool-climate Shiraz from southern areas of Australia, which tend to be spicy and peppery, Eden Valley Shiraz typically has more luscious plum and blackberry fruit characters.

Notable Shiraz producers include:

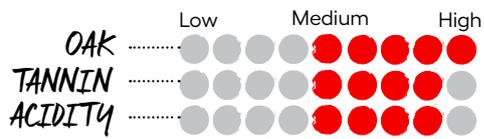
- Henschke 'Hill of Grace' Shiraz – highly acclaimed, fruit sourced from dry-grown Eden Valley vines boasting more than 100 years of heritage.
- Mountadam Vineyards High Eden 'Patriarch' Shiraz – honours Mountadam's founder and one of Australia's great wine visionaries, David Wynn; made from oldest Shiraz plantings in High Eden sub-region, at an altitude of 500m (1,640ft).

SUGGESTED DISCUSSION POINTS

- What are some of the key differences between Shiraz from Barossa Valley and Eden Valley?

EDEN VALLEY

SHIRAZ



BAROSSA VALLEY

CABERNET SAUVIGNON

RICH, OPULENT STYLES WITH
A RIPER FRUIT CHARACTER AND
SOFTER TANNINS THAN COONAWARRA
AND MARGARET RIVER

Second most planted variety

12% OF ANNUAL CRUSH



DOES BEST
IN COOLER
SITES AND
VINTAGES

SOMETIMES BLENDED
with other varieties,
including Shiraz

- Blackcurrant
- Blackberry
- Prunes
- Black olive
- Eucalyptus

BAROSSA VALLEY CABERNET SAUVIGNON

- Cabernet Sauvignon is the second most planted variety, making up 12% of the region's total annual crush. Barossa Valley is also home to some old vines, with the Penfolds Kalimna Block 42 vineyard believed to have the world's oldest Cabernet vines, planted in 1888.
- It tends to do best in cooler sites and vintages.
- It is sometimes blended with other varieties, including Shiraz, to help fill out the palate and smooth over any gaps in its flavour profile.
- Barossa Valley produces rich, opulent styles with a riper fruit character and softer tannins than Coonawarra and Margaret River.

Notable Cabernet Sauvignon producers include:

- Penfolds.
- Rockford Wines.
- Thorn-Clarke.
- Peter Lehmann.
- Grant Burge.

BAROSSA VALLEY

CABERNET SAUVIGNON



EDEN VALLEY

CABERNET SAUVIGNON

Second most planted red variety

12% OF ANNUAL CRUSH



VINEYARDS ON HIGHER, COOLER SITES PRODUCE DIFFERENT STYLES TO THOSE AROUND EDEN VALLEY VILLAGE

- Blueberry
- Blackcurrant
- Plum
- Tomato leaf
- Violets
- Menthol

EDEN VALLEY CABERNET SAUVIGNON

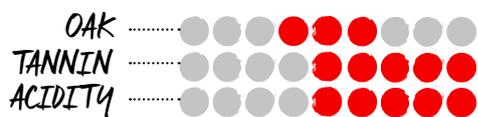
- Cabernet Sauvignon is the second most planted red variety and makes up 12% of the region's total annual crush.
- Wine from vineyards around Eden Valley village shows perfectly ripened cassis-accented fruit flavours, while wine from higher, cooler sites has more elegant undertones of green leaf and dark berry characters.

Notable Cabernet Sauvignon producers include:

- Henschke.
- Mountadam.
- Yalumba.

EDEN VALLEY

CABERNET SAUVIGNON





BAROSSA: BEST OF THE REST



CHARDONNAY

- Second most planted white grape in Barossa, accounting for 12% of annual crush in Eden Valley and 3% in Barossa Valley
- South Australia's first commercial Chardonnay vineyards established in Eden Valley in 1973
- Rich, complex wines with classic flavours ranging through melon, fig and cashew

SEMILLON

- One of Barossa Valley's three most prominent white grape varieties
- Traditional style is oak-aged and rich, while more modern styles are lighter and crisper
- Can be blended with Sauvignon Blanc

BAROSSA: BEST OF THE REST

Other notable varieties coming out of Barossa include:

Chardonnay

- The second most planted white grape in the Barossa zone. It's an adaptable variety accounting for 12% of Eden Valley's total annual crush and 3% in Barossa Valley.
- South Australia's first commercial Chardonnay vineyards were established at Eden Valley's Mountadam vineyard in 1973.
- Barossa produces rich, complex wines with winemaking character and classic flavours ranging through melon, fig and cashew.

Semillon

- Long history in Barossa Valley, where it is one of the three most prominent white grape varieties, along with Riesling and Chardonnay.
- The traditional style is oak-aged, rich, ripe and full-bodied. Today, more winemakers are picking earlier and eschewing oak to create lighter, crisper, more delicate styles that are better aligned with the current market.
- Barossa Semillon can be blended with Sauvignon Blanc, though it's not as common these days.



MATARO/MOURVÈDRE

- Barossa Valley accounts for 19% of annual crush in Australia
- It has the oldest Mataro vineyard in the world, planted in 1853
- Mataro is commonly used in blends, bringing colour, weight and intense flavours

FORTIFIED WINES

- Barossa Valley has a long history of producing fortified wines
- Less common today but still world-class
- One of Australia's most expensive wines is a Barossa fortified – the Seppeltsfield 1879 Para Tawny, retailing for over A\$9,000 (US\$6,717)

Mataro/Mourvèdre

- Barossa Valley's warm, dry climate is well suited to Mataro (also known as Mourvèdre) and the region accounts for 19% of total annual crush in Australia.
- Barossa Valley has the oldest Mataro vineyard in the world, planted in 1853 by Johan Friedrich Koch. Today, these original vines are dry farmed and hand-tended, and made into Hewitson's famous and rare Old Garden Mourvèdre.
- It is commonly blended with other varieties, including in GSM where it is combined with Grenache and Shiraz. Mataro brings colour and weight, with intense flavours including dark fruits, flowers and tobacco.

Fortified wines

- Barossa Valley has a long history of producing fortified wines, which are well suited to its Mediterranean climate. They are commonly made using Shiraz, Mataro and Grenache.

- Driven by consumer tastes, early wine production centred on fortified wines – from rich and luscious tawny styles to light and refreshing sherry styles.
- Nowadays these wines are a much smaller part of overall production; however, some wineries continue to make world-class styles.
- One of Australia's most expensive wines is a Barossa fortified – the Seppeltsfield 1879 Para Tawny, which retails for over A\$9,000 (US\$6,717) a bottle at Le Clos, an online retailer in Dubai.

Other Barossa varieties

Local winemakers are taking advantage of Barossa's diverse climatic conditions and site characteristics to explore alternative varieties.

White wines:

Arneis

Gewürztraminer

Marsanne

Muscat Blanc à Petits Grains

Pinot Gris

Sauvignon Blanc

Savagnin

Viognier

Red wines:

Barbera

Cabernet Franc

Malbec

Merlot

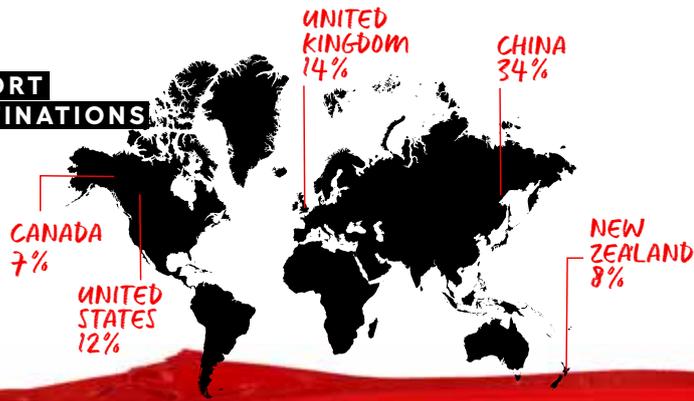
Petit Verdot

Sangiovese

Tempranillo

Touriga Nacional

EXPORT DESTINATIONS



WINE TYPE



BAROSSA BY NUMBERS

VINEYARDS & WINERIES



TOP 5 VARIETIES

- SHIRAZ
- CABERNET SAUVIGNON
- RIESLING
- GRENACHE
- CHARDONNAY

CRUSH



Source: Wine Australia, 2017

KEY POINTS TO REMEMBER

- The picturesque Barossa in South Australia is one of Australia's most historic and celebrated wine-producing areas.
- Barossa encompasses the Barossa Valley and Eden Valley regions, and High Eden sub-region, and has an impressive diversity of soils, climates and topography.
- Barossa Valley is a warm-climate region while Eden Valley has a cooler climate, due in large part to its higher altitudes.
- Barossa is home to some of the world's oldest continuously producing vines, including Shiraz and Riesling, which date back to the 1840s.
- Its dynamic wine community includes fifth- and sixth-generation growers and winemakers alongside younger artisan and boutique producers.
- Sustainability has become a greater focus in recent years, with more growers implementing organic and biodynamic farming practices.
- The region produces a wide range of styles. Its superstars include Barossa Valley Shiraz, Cabernet Sauvignon and Grenache, and Eden Valley Riesling, Shiraz, Cabernet Sauvignon and Chardonnay.
- Winemakers are taking advantage of Barossa's diverse climatic conditions and site characteristics to explore alternative varieties from around the world.



BAROSSA

A RICH HERITAGE AND AN EXCITING FUTURE FOR THIS WORLD-LEADING WINE REGION

RICH HERITAGE, EXCITING FUTURE

With its own story tracing the lines of Australian wine history, Barossa has played a vital role in pioneering and shaping the broader wine community, and is well-deserving of its reputation as one of Australia's leading regions. Today, a new breed of winemakers is capturing the wine world's imagination, using alternative Mediterranean varieties and experimenting with innovative and ancient techniques – all the while, maintaining an inherent love and respect for Barossa traditions and culture. While trends shift, the quality of Barossa wine remains constant, ensuring a bright and bold future for many generations.

A photograph of a man and a woman harvesting grapes in a vineyard. The man, on the left, has long hair and a beard, wearing a tan hat, a blue shirt, and dark pants. He is holding two white buckets filled with dark grapes. The woman, on the right, has long brown hair and is wearing a grey t-shirt, dark pants, and brown boots. She is holding a black bucket filled with dark grapes. They are walking on a dirt path through a vineyard with rows of grapevines. The background shows trees and a bright sky. A red banner with the text "THANK YOU" is overlaid across the middle of the image.

THANK YOU