

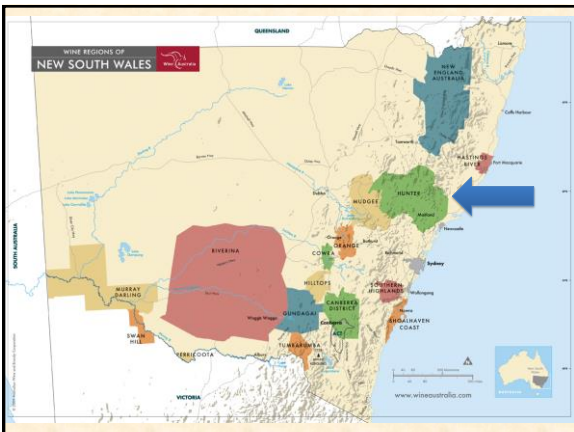
Australia beyond Shiraz



Part 3

Hunter Valley Semillon





Hunter Valley in Numbers

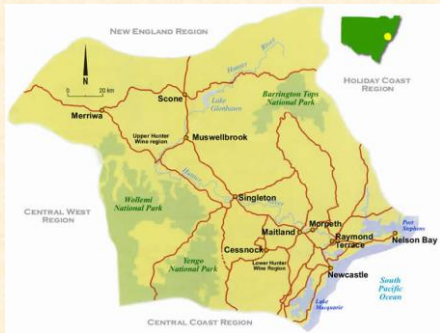
- foothills of the Brokenback Range (part of Great Dividing Range)
- 2,324 ha/6,000 acres planted
- 2 hours north of Sydney “it has less than ideal clay soils, and is hot and almost too humid for grapes” (*Wine Bible*)
- “humid subtropical” rather than “Mediterranean” with cooling ocean breezes and cloud coverage
- 20-27 inches of rain on average, much of it during harvest (with drought possible in winter/spring)
- rain -> mould/rot is biggest viticultural challenge
- “vintages are as uneven as they are in France” (Robinson)

Hunter’s Geographic Indications

- Hunter Valley Zone registered AGI in 1996
 - Hunter Region registered in 1997
 - Followed by Subregions:
 - Broke Fordwich in 2003
 - Pokolbin (aka Lower Hunter Valley) in 2010
 - Upper Hunter Valley in 2010



Upper & Lower Hunter Valley





BROKE FORDWICH WINE REGION
The tranquil side of the Hunter Valley
 Broke Fordwich Wine & Tourism Association

Your Invitation to Discover the Tranquil Side of the Hunter Valley

- Along Wollombi Brook tributary of Hunter River
- 15% of Hunter Valley
- Less exposed to ocean breezes, less rain, warmer than nearby Pokolbin -> riper fruit -> richer, softer style
- Mix of red clay and alluvial soils, and sandy loam

Pokolbin=the heart of Hunter Valley

- site of Hunter Valley's first Semillon plantings
- home to unique early harvested, unoaked, age-worthy Semillon style
- hot and humid in the summer; needs cooling breezes from Pacific & afternoon cloud cover
- well-developed wine tourism infrastructure



Upper Hunter Valley

- Upper Hunter Valley viticulture history goes back to Carl Brecht's plantings in 1860s; the region expanded with 1960s Penfolds vineyard plantings
- located at higher elevation than other 2
- less rain (20-24 inches) on average than other subregions, still most during harvest; irrigation needed for spring
- furthest away from cooling ocean influence; hottest area within Hunter region
- mostly planted with Chardonnay
- declining vineyard area

Hunter History, cont'd

- George Wyndham (1801-1870)
- obtained land grant in Branxton, founded Dalwood
- 1830-40 attempts to plant vines recorded in detailed diaries
- son John expanded holdings to 500 acres in 1850, trying out over 70 different grapes
- Dalwood Vineyard considered "home" of Semillon and Shiraz
- his vineyard cuttings were planted in Pokolbin Hills, 1861



Semillon (in Australia)

- originates in south-western France
- usually blended with closely related Sauvignon Blanc (France) or added to Chardonnay (Australia)
- vigorous, easy-to-grow plant not easily susceptible to disease; exception: desirable noble rot
- high in yields, low in acid, with an almost oily texture
- few aromas in its youth, Semillon develops its potential as it ages
- In early 1800's, it constituted 90% of all plantings in South Africa



Australian Semillon

The Sleeping Giant of Australian Wine

- | | |
|---|--|
| <ul style="list-style-type: none"> • 100% Semillon • early harvested grapes • 10.5-12% alcohol • <i>no oak</i> • fully dry • can age for a long time • turns from lemon, lime, grapefruit, green apple -> honey, grilled nut, toast in 5-10 years | <ul style="list-style-type: none"> • 85-100% Semillon, with Sauvignon Blanc added • 12-14% alcohol • oak treatment • fully dry • can age for a long time • more ripe fruit, peach, papaya, creamy, buttery |
| <ul style="list-style-type: none"> • Hunter Valley | <ul style="list-style-type: none"> • Adelaide Hills, Barossa Valley, Clare Valley, Margaret River |

Hunter Semillon bottles to try:







THE PLACE

- Region
- Climate
- Soil
- Winemaking history

"Dig gentleman dig, but no deeper than six inches, for there is more gold to be won from the top six inches than from all of the depths below."

~Lindsay Brown



THE GRAPES

- Muscats
 - Muscat à petits grains rouge (Brown Muscat)
- Topaques
 - Muscadelle
- Tawnies
 - Shiraz
 - Grenache
 - Mataro
 - Touriga
 - Tempranillo
- Vintage
 - Palomino
 - PX
 - Muscat Gordo Blanco
- Apera



THE WINES

- Muscats
- Topaques
- Tawnies
- Vintage
- Apera



Photo: Campbell of Bathinglen



Muscat mus-cat

Liquor Muscat is one of only two types of Australia wine that is also known as a "table wine". Other table wine Muscat is made from the Muscat of Alexandria grape variety.

Pair with: Sweet Muscat is a dry wine with a slightly sweet finish. It is a versatile wine that can be paired with a variety of dishes.

It thrives in: Warm climates with high humidity and high rainfall.

Smaller wine to: Other fortified wine

Profile: Body: Medium, Sweetness: High, Acidity: Low

Did you know? Muscat is one of the oldest wine grapes in the world.

Topaque to-pai-k

The Muscadelle grape is known for its ability to thrive in hot climates, where it is often used to produce dry, crisp and light wines. It is a versatile wine that can be paired with a variety of dishes.

Pair with: Sweet Muscat is a dry wine with a slightly sweet finish. It is a versatile wine that can be paired with a variety of dishes.

It thrives in: Warm climates with high humidity and high rainfall.

Smaller wine to: Other fortified wine

Profile: Body: Medium, Sweetness: High, Acidity: Low

Did you know? Muscadelle is a cross between the Muscat and the Pinot Noir grapes.

Infographics: Australian Wine Selectors

NORTHERN PORTWINE Tawny taw-nee

Australian Portwine Fortified wine is a wine that has been aged in the barrel for many months and is a wine that is best enjoyed immediately.

Pair with: Sweet Muscat is a dry wine with a slightly sweet finish. It is a versatile wine that can be paired with a variety of dishes.

It thrives in: Warm climates with high humidity and high rainfall.

Smaller wine to: Other fortified wine

Profile: Body: Medium, Sweetness: High, Acidity: Low

Did you know? Portwine is a wine that is made from the same grape as Portwine.

Vintage Fortified

Vintage Fortified wine is made from grapes grown in a specific year and is aged in the barrel for many months. It is a wine that is best enjoyed immediately.

Pair with: Sweet Muscat is a dry wine with a slightly sweet finish. It is a versatile wine that can be paired with a variety of dishes.

It thrives in: Warm climates with high humidity and high rainfall.

Smaller wine to: Other fortified wine

Profile: Body: Medium, Sweetness: High, Acidity: Low

Did you know? Vintage Fortified wine is a wine that is made from the same grape as Portwine.

Infographics: Australian Wine Selectors

MUSCAT OF RUTHERGLEN NETWORK ESTABLISHED 1995

- Four-tiered system
- Based on:
 - Complexity, richness
 - Age
 - Residual Sugar
 - Testing panel

Tier	Age	Residual Sugar (RS)
Rare	20+ yrs	270 - 400 g/l
Grand	11 - 19 yrs	270 - 400 g/l
Classic	6 - 10 yrs	200 - 280 g/l
Rutherglen Muscat	2-5 yrs	180 - 240 g/l

QUALITY WINE TERMINOLOGY FORTIFIED WINE LEGALESE

- Defined by Government
- Production rules "Conditions of use"
- Terms
 - Tawny/Ruby
 - Crusted
 - Solera
 - Cream
 - Vintage

RUTHERGLEN FORTIFIED TIMELINE

Year	Event
1851	1st VINES
1861	GOLD RUSH
1873	VIENNA EXHIBITION
1878	ALL SAINTS WINE
1895	PHYLOXERA
1950	FORTIFIED RULES PRODUCTION
1967	1st RUTHERGLEN WINE FESTIVAL
1992	WINEMAKERS OF RUTHERGLEN
1995	RUTHERGLEN MUSCAT NETWORK
2009	FORTIFIED SUSTAINABILITY PROJECT

Photo: Explore Rutherglen

“ MUSCAT IS LIKE A MIND-ALTERING DRUG. A STROLL IN ITS STREETS IS LIKE GETTING DRUNK FOR THE FIRST TIME ”

-Sara Sheridan
Secret of the Sands





Thank you for joining us!