

Australia beyond Shiraz



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Hunter Valley Semillon



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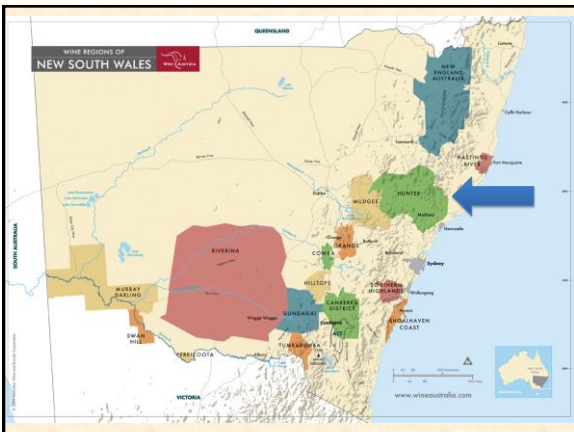
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### Hunter Valley in Numbers

- 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)

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### 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




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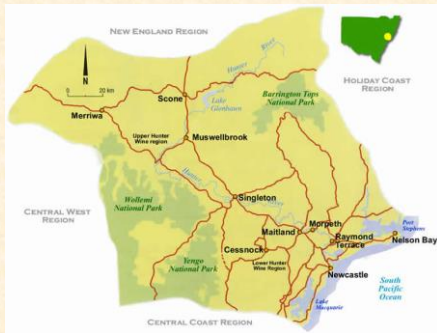
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### Upper & Lower Hunter Valley




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**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

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**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




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**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

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## Hunter Valley Overview

### Plantings

Source: ABS National Vineyard Survey 2015

	Hunter	All regions
Total vineyard area (hectares)	2,324	135,133
Percentage red varieties	47%	64%
Percentage of national vineyards	2%	
Percentage of New South Wales vineyards	7%	

### Top five varieties in Hunter in 2017

	Share of tonnes	Av price/tonne
Semillon	31%	\$1,013
Shiraz	29%	\$1,598
Chardonnay	16%	\$1,202
Verdelho	14%	\$951
Tempranillo	2%	\$1,558

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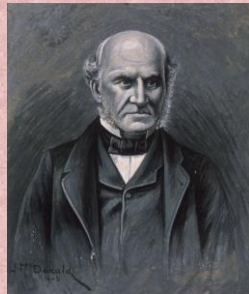
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## Hunter History

- Scottish Engineer James Busby (1802-71) is called the "father" or "prophet" of Australian viticulture
- 1830 first plantings of Spanish and French cuttings
- *Manual of Plain Directions for Planting and Cultivating Vineyards and for Making Wine in New South Wales* published in 1830




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## Hunter River Vineyard Association, 1847

James King (1800-1857) from Scotland settled near Sydney and sought to make table wines that could rival European wines; his wines were awarded a medal at the 1855 Paris Exhibition. 1857, he published "Australia May Be an Extensive Wine-growing Country"



**Liebig to King: wine analysis**  
 "Dr. J. Liebig."  
 "To James King, Esq.,  
 Insurg."

TRANSLATION,  
 "Glasgow, 10th April, 1852.  
 Dear Sir—I received yesterday your letter of the 10th August, 1851, forwarded by Messrs. Kinnear and Co., and it has therefore been some time since we have had your wine, I am disappointed to hear by you in the case of Mr. Thomas Stone, London, in which I advised you, that that party received the true name of Australian wine, which you had sent me. It has afforded me a true pleasure to compare the wine with European wine.  
 "I have obtained the following results:

	1850	1851	1852	1853
Specific Gravity	1000	1000	1000	1000
Alcohol	18.0	18.0	18.0	18.0
Acid	0.5	0.5	0.5	0.5
Sugar	0.5	0.5	0.5	0.5
Water	81.0	81.0	81.0	81.0

"In their analysis of alcohol and in their experiments your wine was not behind the best French and Spanish wine. The best Spanish wine (Bordeaux) do not contain above 18 per cent. of alcohol. The red Australian wine generally resembles a mixture of Burgundy and Claret, which is superior in strength to any red wine."  
 1853 Maitland Mercury

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### 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




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### 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




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### Australian Semillon

The Sleeping Giant of Australian Wine

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

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### Hunter Semillon bottles to try:



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### Rutherglen Fortified Wines



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### 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




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### THE GRAPES

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




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### THE WINES

- Muscats
- Topaques
- Tawnies
- Vintage
- Apera



Photo: Campbell of Batherglen

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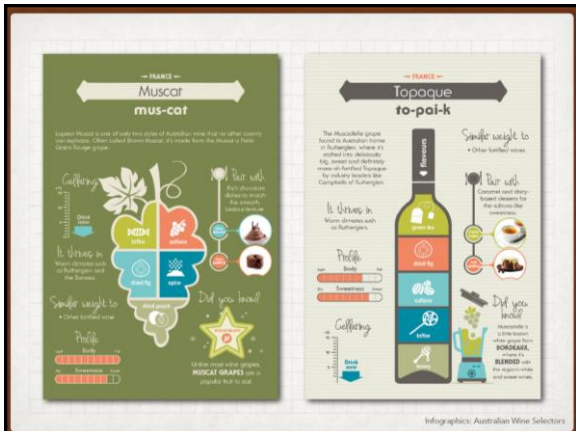
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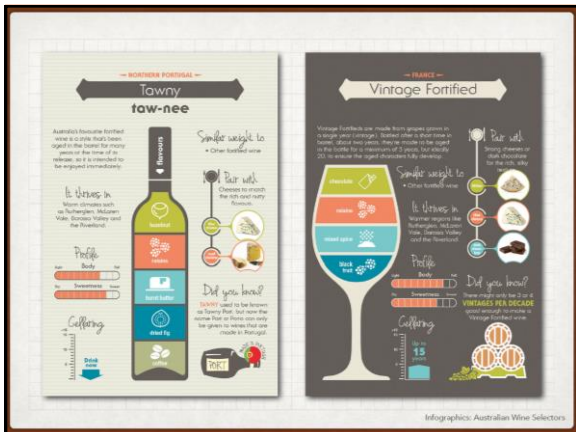
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### MUSCAT OF RUTHERGLEN NETWORK ESTABLISHED 1995

- 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

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### QUALITY WINE TERMINOLOGY FORTIFIED WINE LEGALESE

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

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### RUTHERGLEN FORTIFIED TIMELINE

Year	Event
1851	1st VINES
1861	GOLD RUSH
1873	VIENNA EXHIBITION
1878	ALL SAINTS WINE
1890S	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

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“ 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*



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Thank you for joining us!



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