

AUSTRALIAN WINE
MADE OUR WAY

The Evolving Landscape of Australian Wine



AUSTRALIAN WINE DISCOVERED

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TODAY'S SESSION



- Overview of Australia
- Change
 - In the Vineyard
 - In the Winery
- Snapshots of Varieties and Regions
- Australian Wine Discovered

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THE HISTORY OF AUSTRALIAN WINE

THE PIONEER ERA: LATE 1700s, 1800s

Australia's wine pioneers planted vines, expanded their vineyards and began exporting

- Important regions were established, including the Hunter Valley, Taramona, Yarra Valley, McLaren Vale, the Barossa and Rutherglen

James Busby brought back hundreds of cuttings from Europe, which today are the source of precious old vines

THE FORTIFIED ERA: 1900 to 1940s

- Driven by domestic and export demand, fortified wine dominated production and trade
- Rutherglen Muscats and Muscadelles were a highlight of this era
- The thirst for fortified wines meant that old Shiraz, Malvar (Mouvedre) and Grenache vines were maintained - to be rediscovered and treasured decades later

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THE GOLDEN AGE: 1960s TO TODAY

- Food and table-wine culture grew, and trailblazing winemakers discovered or rediscovered an array of cool-climate regions
- Red wine sales boomed in the 1970s, and demand for white wine rose in the 1980s
- By the early 1980s, Australia was the 15th largest wine exporter; by the early 1990s it was sixth
- Today the Australian wine community is diverse, unique and truly world class

THE RENAISSANCE ERA: 1940s TO 1960s

- Ambitious growers and winemakers defied consumer demands for fortified to produce tiny amounts of some of Australia's finest table wines
- The popularity of fortified wine reached its peak and people began to develop a taste for table wines



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Key Points About Vines Getting to Australia:

Vines arrived in Australia with the First Fleet in 1788

James Busby was a Scottish botanist and became involved in viticulture around 1825

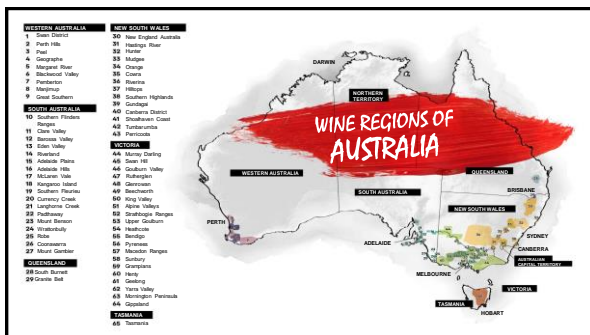
In 1831 he went to Europe and collected 650 varieties - 362 survived the journey

A duplicate collection was planted at his Hunter Valley property and subsequent cuttings made their way to various parts of New South Wales, Victoria and South Australia

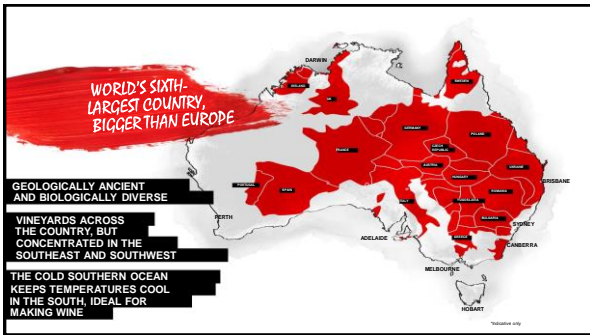
Some areas in Australia are phylloxera free and have very old, ungrafted vines

AUSTRALIAN WINE - BACK OUR WAY

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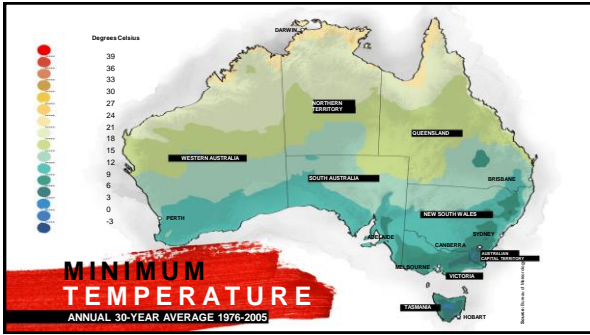
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KEY FACTORS
INFLUENCING CLIMATE IN
PREMIUM VITICULTURAL AREAS

LATITUDE



Areas at higher latitudes – which are further from the equator – are cooler, making southern Australia much cooler than the north


COOLING WEATHER PATTERNS



COLD WINDS OF THE SOUTHERN OCEAN MODERATE THE WEATHER IN MANY OF AUSTRALIA'S FAMOUS WINE REGIONS

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ALTITUDE



Temperatures decrease by approximately 0.65°C for every 100 metres (328 feet) in altitude; the highest Australian wine regions are up to

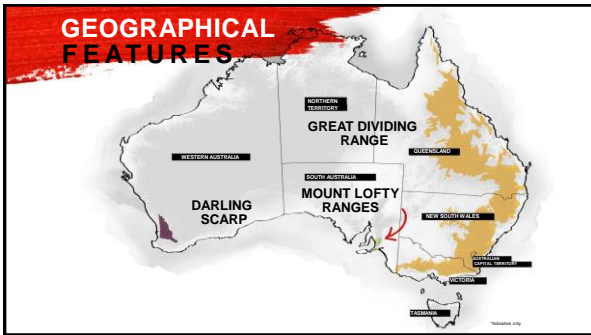
1,000-1,200M
(3,281-3,937FT)

GEOGRAPHICAL FEATURES



THREE MAJOR MOUNTAIN RANGES INFLUENCE CLIMATE AND WEATHER:
DARLING SCARP (WA)
MOUNT LOFTY RANGES (SA)
THE GREAT DIVIDING RANGE (QLD, NSW, VIC)

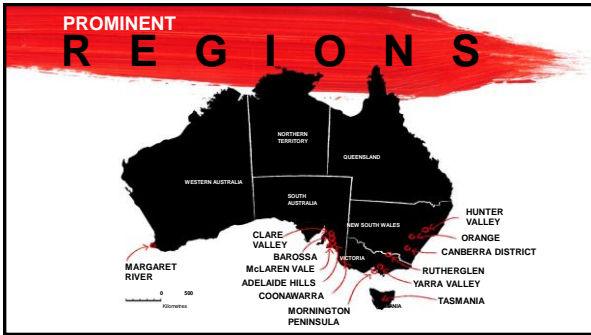
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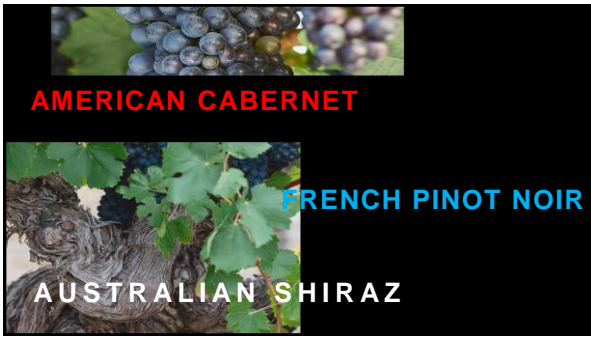
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**THE RISE OF
ALTERNATIVE VARIETIES
IN AUSTRALIA**

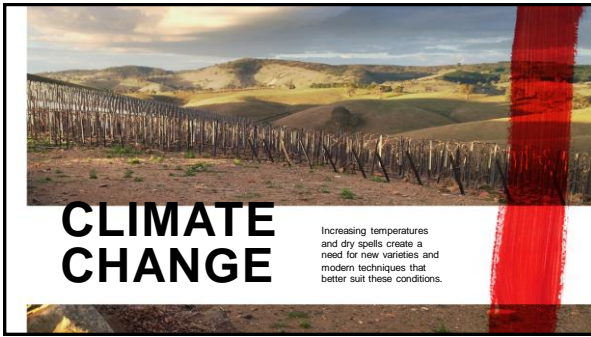
- Arneis
- Barbera
- Fiano
- Garnay
- Grüner Veltliner
- Montepulciano
- Nebbiolo
- Nero d'Avola
- Sangiovese
- Tempranillo
- Touriga Nacional
- Vermentino

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**WHY ARE
ALTERNATIVE
VARIETIES THRIVING
IN AUSTRALIA?**

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**CLIMATE
CHANGE**

Increasing temperatures and dry spells create a need for new varieties and modern techniques that better suit these conditions.

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VERMENTINO

PLANTED IN ITALY'S LIGURIA REGION, SARDEGNA AND CORSICA

SMILAS BODY
and firm acid profile to Sauvignon Blanc; similar crisp texture to Pinot Grigio

Sauvignon Blanc drinkers love its dry body, acidity and food friendliness

THRIVES IN THE WARMTH OF HIGHLAND VALE WITH ITS PROXIMITY TO THE COAST - SIMILAR TO THE LIGURIA REGION

STYLES

- Delicate nose and long, fresh palate
- Doesn't need oak treatment to boost its flavours or fill out its palate
- Ranges from fresh to textural

FOOD PAIRING

- Styles with more weight and texture make a good match for medium-weight dishes
- Can stand up to rich fish, other seafood and white meats

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GRÜNER VELTLINER

AUSTRIA'S MOST PLANTED VARIETY

CLONES WERE IMPORTED FROM AUSTRIA BY ADELAIDE HILLS' HAHNDORF HILL WINERY IN 2006-2009

ADLAIDE HILLS
does well due to high diurnal temperature variation, similar to Austria

STYLES

- Natural acidity and citrus fruit flavours make it aromatic and refreshing
- Adelaide Hills Grüner balances freshness and minerality with fruit character

FOOD PAIRING

- Its spicy, peppery quality makes it a great match with spicy Asian dishes
- Styles with textural richness can stand up to rich ingredients such as salmon

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FIANO

FIANO
 COMES FROM CAMPANIA IN SOUTHERN ITALY AND SICILY

WITH ITS SMALL BERRIES AND LOW YIELDS, IT HAS A HIGH POTENTIAL FOR PREMIUM PRODUCTION

STYLES

Wine show entries are in two classes: "Light and Fresh", and "Full-bodied and Textured". Flavours range from lemon and grapefruit through to peach, hazelnut and apricot

FOOD PAIRING

- Matches best with seafood
- Also makes a fine match with cream or tomato-based pasta dishes

GROWN IN MCLAREN VALE

and Carole winery in particular, with producers in NSW's Hunter Valley and Queensland's Granite Belt also exploring the grape

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SANGIOVESE

ONE OF ITALY'S MOST POPULAR RED GRAPE VARIETIES AND THE STAR VARIETY IN CHIANTI WINES

ONE OF AUSTRALIA'S ORIGINAL ALTERNATIVE VARIETIES, TRIALLED BY THE CSIRO IN THE LATE 1960S

STYLES

Displays aromatic notes of plum and cherry, along with herbs

FOOD PAIRING

- Sangiovese and tomato go together as a classic pairing
- Its savouriness and grippy tannins match roasted, grilled and barbecued meats and vegetables

GROWS WELL IN

warm, Mediterranean climates like McLaren Vale, as well as Victoria's King Valley and Beechworth regions

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NEBBIOLO

NEBBIOLO IS KNOWN AS THE WINEY DEE IN THE WORLD-RENOWNED BAROLO AND BARBARESCO WINES

POSES SOME CHALLENGES IN THE VINEYARD AND WINERY, BUT PERSEVERANCE BRINGS GREAT REWARDS

STYLES

- Australian styles all boast the typical tar and rose aroma, and most are high in tannins and acidity
- Australian winemakers have attempted powerful expressions of Nebbiolo, styles that are more approachable earlier in their life, and even rose styles

FOOD PAIRING

- Rich meaty dishes
- Cured meats
- Soft, creamy cheeses

GROWN IN THE KING VALLEY

with cool nighttime temperatures. Other regions are exploring the potential of Nebbiolo, including the Mornington Peninsula, Beechworth, Yarra Valley and more

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NERO D'AVOLA

ONE OF ITALY'S MOST RENOWNED RESISTANT VARIETIES

IMPORTED IN 2001
Into Victoria's Mildura region. Now more than 50 vineyards across Australia

Success attributed to its versatility and love of warm, dry conditions

STYLES

- Heady, cherry and berry red with ageing potential, through to a fresh, light raspberry-toned style
- Typically medium to full-bodied with fresh acidity, generous tannins and savoury edge, making it food friendly

FOOD PAIRING

- Rich meaty dishes
- Lighter, medium-bodied style pairs well with tomato-based dishes

GROWN IN WARM, INLAND REGIONS, SUCH AS THE RIVERLAND AND MURRAY DARLING



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HONOURABLE MENTION

ASSYRTIKO

MADE KNOWN IN AUSTRALIA
in the late 2000s thanks to Clare Valley's Jim Barry Wines

IN GREECE, IT'S MADE IN VARIOUS STYLES, FROM VIBRANT, FRESH, DRY WINES TO SWEET DESSERT STYLES

AUSTRALIAN WINEMAKERS ARE ATTRACTED BY ASSYRTIKO'S CAPACITY TO RETAIN ITS HIGH ACIDITY AND PRODUCE PREMIUM WINES WHEN GROWN IN WARM CLIMATES



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HONOURABLE MENTION

TEMPRANILLO

SPAIN'S MOST POPULAR VARIETY; A COMPONENT OF RIOJA RED WINES

MORE THAN 200 AUSTRALIAN PRODUCERS CRAFT TEMPRANILLO

VERSATILE,
loves warm climates, and blends well with varieties such as Grenache

Australian warm-climate Tempranillos tend to be fleshy, saturated in colour, with blackberry and spice, and a balancing acidity



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HONOURABLE MENTIONS

TOURIGA NACIONAL



ONE OF THE MOST PROMISING VARIETIES

MAKING IT A GREAT MATCH FOR SOUTH AUSTRALIA, VICTORIA AND NEW SOUTH WALES

THE WINES PRODUCED are deep in colour, rich and powerful, with hints of spice and fresh acidity

TOURIGA NACIONAL'S FUTURE LOOKS BRIGHT IN AUSTRALIA, BOTH AS A VARIETAL WINE AND IN BLENDS, ESPECIALLY WITH TEMPRANILLO

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OTHER VARIETIES GAINING TRACTION IN VINEYARDS ALL OVER THE COUNTRY INCLUDE:

- BARBERA
- GAMAY
- DURIF
- ZINFANDEL
- PINOT BLANC
- CABERNET FRANC
- ALBARINO

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INNATE SENSE OF INNOVATION

Creativity and curiosity have driven growers and winemakers to experiment with new varieties.



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AUSTRALIAN SHIRAZ:
THE STORY OF AN AUSTRALIAN LEGEND

Shiraz is one of Australia's most established and loved varieties.

- Grown by 4 out of 5 wineries
- Represents nearly half of planted red grapes
- Nearly 1/4 of total wine production

FUN FACT
You say Syrah, we say Shiraz
 This variety is called Syrah almost everywhere else in the world. However, due to its commercial success internationally, Australian producers have chosen to label their own wine "Shiraz".

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THE HISTORY OF SHIRAZ IN AUSTRALIA

1820s - 1830s
 Shiraz is one of the original varieties brought to Australia and thrives in the warm, dry climate.

1840s - 1890s
 Shiraz vines are planted in South Australia and Victoria, producing fruit that represents the world's oldest continuously producing Shiraz vines.

1860
 Tahbik is established in Victoria and is home to some of the world's oldest ungrafted, pre-phyloxera plantings of Shiraz.

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1867
 Henry Best plants Shiraz in his Great Western vineyard in Victoria, and these vines continue to thrive today.

1950s - 1970s
 Shiraz makes its move to become the most popular wine in the country.

EARLY 1900s
 Shiraz continues to prosper in almost every corner of the country, with its suitability to Australia's various climates, topography and soils superseding other varieties.

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1980s -1990s
Australia's winemakers craft wines with deeper colour, higher alcohol levels and new oak maturation.

TODAY
The reputation of cool-climate Shiraz grows, standing proudly alongside traditional, rich, full-bodied warm-climate styles of Australian Shiraz that are enjoyed all over the world.

2000s
While blockbuster Shiraz is still being made, with inky depth and syrupy richness, tastes are increasingly appraised by more moderate styles.

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VITICULTURE:

SHIRAZ IN THE VINEYARD

- Clones and vine age
- Viticultural practices
- Viticultural hazards

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THE VINE

Vigorous, adaptable vine that can yield large quantities of grapes on a single vine, even in low-fertile soils.

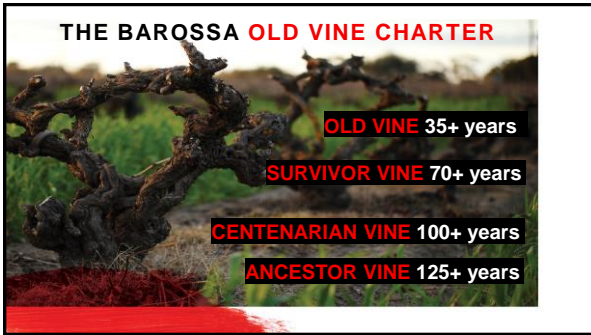
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SHIRAZ IN THE WINERY

Whole cluster use
Fermentation vessels and temperatures
Oak use & ageing

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WINEMAKING: TECHNIQUES INFLUENCING SHIRAZ



STEMS LEFT IN CONTACT
WHOLE-BUNCH FERMENTATION

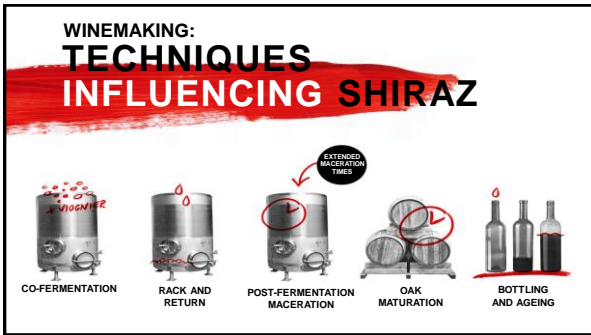
STEMS ADDED
STEM INCLUSION

HARVESTED GRAPE CLUSTERS STEEPED ON STEMS
CARBONIC MACERATION

MALOLACTIC FERMENTATION

NATIVE/WILD YEAST FERMENTATION

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1980s
Wira Wira winery removes Grenache from renowned 'Church Block' blend, replacing it with Cabernet Sauvignon and Merlot.

1990s & 2000s
Winemakers begin to appreciate what old-vine, low-yielding Grenache can offer.

1988
Winemaker Charles Melton experiments with the classic GSM blend, creating the first batch of now legendary 'Nine Pipes'.

TODAY
The new, lighter styles of Grenache are much-loved by consumers and critics alike, so we can expect to see much more of this perfumed red wine in all its forms.

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VITICULTURE:
HOW AUSTRALIAN GRENACHE IS GROWN

OLD BUSH (GOBLET) VINES

DRY GROWN
Copes well in hot conditions with no irrigation and harsh pruning.

HIGH YIELDS
→ FIERCE, LESS COMPLEX WINES

LOW YIELDS
→ MORE CONCENTRATED FLAVOR AND CHARACTER

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WINEMAKING
TECHNIQUES INFLUENCING GRENACHE STYLE

WHOLE-BERRY FERMENTATION

STEM INCLUSION
STEM AND PEGS

WHOLE-CLUSTER FERMENTATION
STEM/LEAF BLOWN OFF

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TOPICS

25
comprehensive programs

AUSTRALIAN VARIETIES	AUSTRALIAN REGIONS	TOPICAL
Cabernet Sauvignon and blends	Barossa	Introduction to wine
Chardonnay	Coonawarra	Foundations of Australian wine
Grenache and blends	Hunter Valley	Aged Australian wine
Pinot Noir	Margaret River	Australia's old vines
Riesling	McLaren Vale	Australian sparkling wine
Semillon and Sauvignon Blanc	Mornington Peninsula	Organic and biodynamic viticulture and winemaking
Shiraz and blends	Tasmania	
Alternative varieties	Yarra Valley	
	Adelaide Hills	
	Clare Valley	
	Langhorne Creek	

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200+ EDITABLE MATERIALS AND RESOURCES

DETAILED GUIDES

Comprehensive topic information and tips for facilitating a tasting, whether you're an educator, winery, retailer, distributor, importer or other.

EDITABLE PRESENTATIONS AND VIDEOS

Highly-visual PowerPoint slides and videos to convey key points and bring a tasting to life.

TOOLS AND RESOURCES

Handouts, maps, attendance certificates, tasting lists, sheets, mats and more.

CONSUMER EBOOKS

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- Global reach

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