

A Tour of Australia



Background and History

- 1788: Vines arrive with fleets of prisoners from Britain
- Mid 1800s: Wine production takes off; many of today's biggest brands are launched
- Late 1800s: Phylloxera strikes Victoria, and South Australia rises to prominence
- Early 1900s: Fortified, dessert style wines dominate
- Late 1900s: Fast rise of new technology and modern viticultural/winemaking methods leads to a focus on dry, value-driven table wines designed for early drinking
- 1990: Label Integrity Program introduced
- 1996: Boundaries of Geographical Indications, states and zones are completed
- 2000s: Exports total over 600 million liters per year; fourth overall in world

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WINE STUDIO

Australian Winemaking Culture and Style

- Historical focus on sweet, fortified wines
- Domestically, regular consumption of dry table wines took off in the 1970s
- Major focus on technically efficient vineyard practices (e.g. machine harvesting) and new technological developments (e.g. cultured yeasts, micro-oxygenation, bag-in-box and screw caps)
- Vineyards (compared to the “old world”) cover much larger, broader swaths of land; tradition of blending grapes from across multiple vineyards
- Hot, dry country with most vineyards requiring irrigation to survive; high soil salinity and drought are becoming larger concerns
- Experimenting with wide variety of international grapes
- *Broadly* speaking, style has been for fruity, accessible, affordable wines

Australian Quality System

- **Wine Australia** (formerly the Australian Brandy and Wine Corporation) regulates the wine industry, region boundaries, labeling, exports and trade
- **Label Integrity Program** introduced in 1990:
 - Wines must include at least 85% of stated grape, year, region
- **Geographical Indications:** regions listed in the Register of Protected Names, based on geography only (no restrictions on grape, yield, style):
 - State (e.g. South Australia)
 - Zone (e.g. Barossa)
 - Region (e.g. Eden Valley)
 - » Sub-region (e.g. High Eden Valley)

Tasmania

- Off the southeast coast of Australia
- Coolest climate in Australia with long, sunny days in summer
- Very new region for winegrowing, only having taken off in 1970s
- Broadly divided into Northern and Southern Tasmania
- Chardonnay, Riesling, Pinot Noir
- Especially known for traditional method sparkling wines

Tasting Component: Jansz Premium Brut Rosé NV – Tasmania, Australia



Eden Valley

- Within South Australia (state) and Barossa (zone)
- 380-550 meters up in altitude from Barossa Valley region
- Altitude and wind make for a cooler climate
- Loamy sand and clay with gravel over rock
- Riesling and Shiraz rule; also Chardonnay, Viognier, Cabernet Sauvignon

Tasting Component: St. Hallett Riesling '09 - Eden Valley, Australia

Margaret River

- Within Western Australia (the country's largest state) and South West Australia (zone)
- Maritime/Mediterranean climate right on the beach
- Most isolated from the rest of Australia
- Gravelly and sandy loam soil
- Chardonnay, Sauvignon Blanc, Semillon, Cabernet Sauvignon and Bordeaux-inspired blends

Tasting Component: Vasse Felix Chardonnay '11 - Margaret River, Australia

Mornington Peninsula

- A peninsula within Victoria (state) and Port Phillip (zone), jutting out into the Bass Strait
- Victoria is smallest and coolest state (besides Tasmania)
- Cool and windy maritime climate with high humidity and lots of winter rainfall
- Clay and red volcanic soils; sandier at northeastern Moorooduc end
- Also a destination for vacationers from Melbourne; tourism has helped spur rapid winery growth
- Pinot Noir, Shiraz, Chardonnay, Pinot Gris

Tasting Component: Moorooduc Pinot Noir '10 - Mornington Peninsula, Australia



Canberra

- Within New South Wales (most populous state) and Southern New South Wales (zone)
- New South Wales also produces ¼ of Australia's wines
- Great Dividing Range separates cooler coast from hotter inland Riverina region, which is heavily irrigated and home to mass production
- Canberra sits in between with a very dry, continental climate but susceptibility to spring frosts and cold nighttime temperatures
- Shallow soils, non-water retentive red clay loam
- Shiraz, Cabernet Sauvignon, Merlot, Chardonnay

Tasting Component: Clonakilla Hilltops Shiraz '08 - Canberra, Australia

Barossa Valley

- Within South Australia (state) and Barossa (zone)
- Vineyards arranged around North Para River
- Some of the country's oldest vines, exceeding 150 years
- Historically lots of fortified wines, especially tawny style
- Warm and dry continental climate with cool nights
- Wide soil variation but mostly clay loam and sand
- Over 75% red grapes planted: mostly iconic Aussie Shiraz plus Cab Sauvignon, Grenache and Mourvèdre; Semillon and Chardonnay

Tasting Component: Tim Smith MGS '10 - Barossa Valley, Australia

