

AUSTRALIAN WINE SEMINAR

The oldest Geological country in the world- the first formation of land.



I. GROWING SEASON

August: Weeping; first sign of the vine awakening after a winter of relative dormancy (*winter*)

September – October: Bud-break (*spring*)

October - November: Emergence of shoots, foliage and embryo bunches (*spring*)

November – December: Flowering of the vine (*Beginning of summer*)

December – January: Fruit set (*summer*)

January: Ripening of the grapes (*summer*)

February – March: Grape harvest (*fall*)

April – May: Grapes affected by noble rot (*botrytis cinerea*) (*winter*)

May – June: Vine sleeps (*winter*)

II. MAIN REGIONS

I. NEW SOUTH WALES-

Ranks #2 for production of wine in country

The oldest and climatically the hottest wine region in Australia

Key District: Hunter River Valley (*Lower and Upper*)

Location- Southern part of Australia's east coast, between Victoria and Queensland

Hunter Valley:

Fabled home of the world's greatest dry Semillon.

Location- Is to Sydney what the Napa Valley is to San Francisco and Medoc to Bordeaux, less than a three hour drive from Sydney

Climate- The Lower Hunter Valley is hot and humid, the Upper Valley is much drier and the use of drip irrigation is required

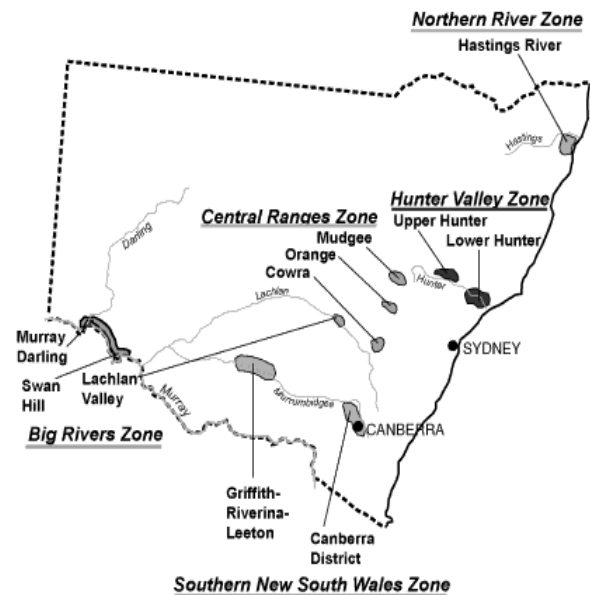
Soil- Sandy & clay loams, with some volcanic rock in Lower Valley

Main Grape Varieties and Wine Styles-

Semillon- can evolve from a faintly grassy, thin wine in its youth to an opulent wine showing honey and grilled nut at full maturity

Chardonnay- ripe vanilla, full bodied in texture, tropical fruits dominate

Shiraz- full bodied mouthfeel with rich, exotic flavours of cassis, licorice and blackberries



2. **VICTORIA-** Ranks #3 for production of wine in country

Key Districts: Mildara, Yarra Valley

Location- Most southerly mainland state

Mildara:

High yielding grape district

Location- On the Murray River in the North West tip of the state

Climate- Very warm to hot

Soil- Sandy alluvial soils

Main Grape Varieties and Wine Styles:

Chardonnays- big, fat and round, prevalent oak, lower acidity, tropical fruits dominate

Semillon- lemon lime aromas combined with honey and toasted oak flavours

Cabernet Sauvignon- Very ripe, black currants, supple textures

Shiraz- Flavours of cassis, blackberries and licorice w. leather, wet saddle, and cedar and tar aromas



Yarra Valley:

Due to its climate the resulting wines are said to come the closest to Bordeaux and Burgundy.

Location- Just northeast of Melbourne

Climate- Coolest climate area outside Melbourne

Soil- Gravelly soil mixed with quartz, shale on clay subsoil

Main Grape Varieties and Wine Styles:

Chardonnay- elegant, with flavours of pears, apples and ripe melons

Riesling – lettuce crisp, flavours of green apples with aromas of spring flowers

Cabernet Sauvignon- Bordeaux style, good level of acidity, aggressive tannins when young

Pinot Noir- Burgundian in style, aromas of raisins, medium plus but balanced levels of acidity, chalky tannins

SOUTH AUSTRALIA-

Ranks #1 for production of wine in country

Location-The southern central part of the country

Key Districts- Barossa Valley, Coonawarra, McLaren Vale

Barossa Valley:

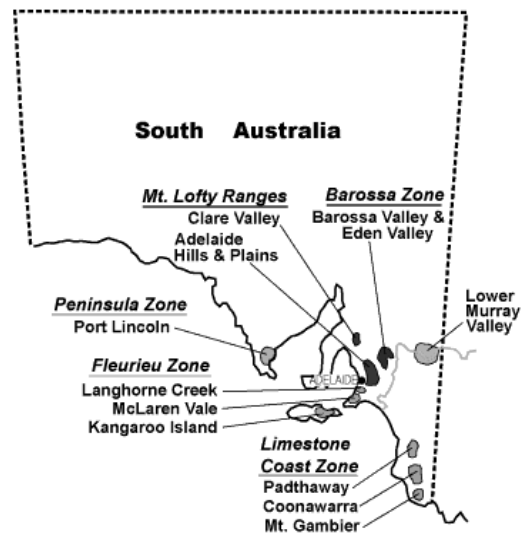
The Barossa Valley is ideally suited to producing rich, full-bodied and generous dry reds.

Fleshy Rieslings are predominant as are the ever-present Chardonnay.

Location- Just north east of Adelaide

Climate- hot and dry

Soil- Sand loam clay over red and brown loam and clay subsoil



Main Grape Varieties and Wine Styles:

Cabernet Sauvignon- Firm tannins, full bodied, flavours and aromas of currants and jam

Grenache- Aromas of crushed black cherries, and raspberries mixed with pepper and tar, lower acidity, medium to full-bodied

Shiraz- Flavours of cassis, blackberries and licorice with leather, wet saddle, and cedar and tar aromas

Riesling- dry, fresh, well-balanced acidity, attractive peach, orange blossom and apricot aromas

Chardonnay- Nuances of vanilla, and oak on the nose with a citrusy, medium to full bodied palate

McLaren Vale:

The region produces big reds of excellent quality from Shiraz and Cabernet Sauvignon (often blended with Merlot). Chardonnay, Semillon and Sauvignon Blanc are produced in a fresher style.

Location- 40 kms Southwest of Adelaide

Climate- Maritime climate not unlike California's Central Coast

Soil- Sandy loam over red earth, limestone marl subsoil

Main Grape Varieties and Wine Styles:

Chardonnay-medium to full bodied, good fat and lushness, moderate levels of tropical fruit

Shiraz- full bodied, flavours of licorice, jam and ripe plums accompany aromas of ripe, late harvest like plums, blackberry fruit and cassis

Cabernet Sauvignon- full bodied and powerful, silky smooth tannins, ripe aromas of cassis fruit, with smoke, vanilla and earth

Coonawarra:

Translated Coonawarra means 'Wild honeysuckle'

Location: 80 kms from the coast in South Australia - most southerly in Australia

It is only 20 kms in length and 2 kms wide and is laser flat

Climate: Very cool climate with an average temperature of the warmest month identical to Bordeaux and close to Napa Valley.

Soil- Terra Rossa - Bright red loam over thick limestone with an aqueduct underneath

Main Grape Varieties and Wine Styles:

Chardonnay- mid palate intensity of fresh pineapple, quince and melon flavours

Sauvignon Blanc- gooseberry and lychee, round and deep but fresh and crisp on finish

Shiraz-spice, pepper, soft tannins, ripe raspberry to licorice flavours

Cabernet Sauvignon-mid palate richness of dark berry fruit, attractive mint flavours

Merlot- earthy, mushroom, flavours of prunes and berries

3. WESTERN AUSTRALIA-

Ranks #4 for production of wine in country

Location- Most southwestern tip of Australia

Key District- Margaret River

Margaret River:

Australian wine experts claim that Australia's most French-like Cabernets and Chardonnays come from this area, which produces wines with higher natural acidities.

Location- The heart of Margaret River is 400 km south of Perth

Climate- Mediterranean climate with a higher rainfall, summer heat tempered by the ocean breezes

Soil- White grey topsoil, over base of limestone with gravel

Main Grape Varieties and Wine Styles:

Chardonnay- dense, full bodied, good acidity, nuances of tropical fruit

Cabernet Sauvignon- full bodied, deep, classic black currant, cedar and spicy nose

Cabernet / Merlot Blends- The Merlot adds a soft, rounded finish to many of the wines and seems to control any rogue tannins that may be pushing through from the Cabernet. This generally allows the wines to be drunk earlier. Basically, Merlot is a great moderator and also adds wonderful red berry nuances to some of the best wines in the region.

Cape Mentelle:

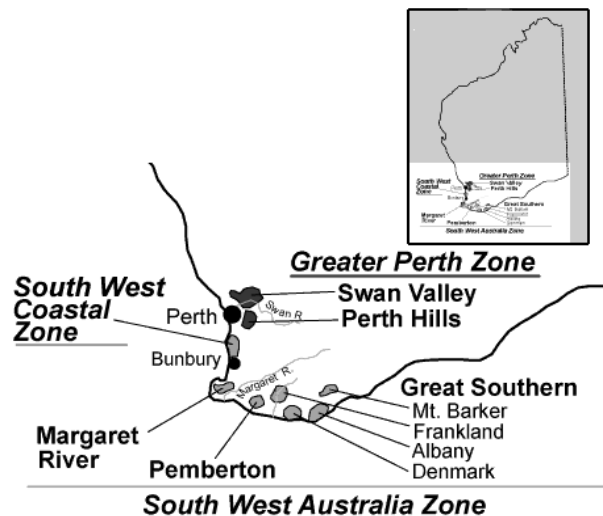
Cape Mentelle is both a winery and a district in Western Australia in the heart of the Margaret River region. This very Bordeaux-like wine area juts out into the Indian Ocean that provides it with its very Mediterranean and unusually un-Australian climate.

Location: The Margaret River region lies at the confluence of the Indian and Great Southern Oceans, on the Leeuwin-Naturaliste Ridge.

Topography: Rising from an ancient granite landmass, its undulating hills surround the water courses that drain the ridge.

Soils: The soils of decomposed granite, weathered to ironstone gravels over friable clay.

Climate: The climate, categorized 'west coast Mediterranean', features mild, wet winters and warm to hot summers, with a profound maritime influence providing humidity and cooling breezes in the height of summer.



Main Grape Varieties and Wine Styles:

Sauvignon Blanc -

Chardonnay -

Cabernet Sauvignon -

Merlot -

Shiraz -