

Chapter 39
Australia

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> ● Climate: Warm/hot ● Moderating influences: <ul style="list-style-type: none"> ○ Proximity to Southern or Indian Ocean, or Murray River System ○ Altitude (Clare/Eden Valley) ● Issues: <ul style="list-style-type: none"> ○ Low rainfall (irrigation required) ○ Drought (even Murray River can run low) ○ Bush fires (vineyard destroyed/smoke taints the grape taste)
<p>GRAPE VARIETIES AND WINE MAKING</p>	<p style="text-align: center;">Black</p> <p>Shiraz</p> <ul style="list-style-type: none"> ● (Hot/warm - Hunter/Barossa Valley) = full-bodied/fruity/earthy/spice/leather (in bottle) ● (Cooler - Geelong/Heathcote) = WM more restrained level of extraction = peppery/leather ● Gives softness/body to blends (blended with Cab Sauv/Merlot) <p>Cabernet Sauvignon</p> <ul style="list-style-type: none"> ● Darker/firmer tannins/high acid/ ripe black fruit/ toasty oak ● Coonawarra/Margaret River <p>Merlot</p> <ul style="list-style-type: none"> ● Provides body/fleshy fruit (blended with Cab Sauv) <p>Pinot Noir</p> <ul style="list-style-type: none"> ● Cool-mod sites (Yarra Valley/Mornington Peninsula/Tasmania) ● Med body/ med alcohol/ med-high acid/ cherry/ strawberry <p>Grenache</p> <ul style="list-style-type: none"> ● Late ripening = good for warm climate <p><i>Petit Vardot/ Mataro (aka mouvedre)/ Sangiovese/ Tempranillo - also planted</i></p> <p style="text-align: center;">White</p> <p>Chardonnay</p> <ul style="list-style-type: none"> ● Most planted white grape ● (basic) fruit from various regions/ unoaked for peach (toast/vanilla - oak chips/staves) → balanced/fresh fruit (lees/MLF/oak usage) ● Adelaide Hills/Mornington Peninsula/Yarra Valley <p>Sauvignon Blanc</p> <ul style="list-style-type: none"> ● Adelaide Hills - moderate climate - passion fruit/high acid <p>Semillon</p> <ul style="list-style-type: none"> ● Hunter Valley = grapes harvested early (low sugar/high acid). WM - no oxygen/inert vessels for ferm/storage. Light alcohol/netrual

	<p>flavour → honey/toast in bottle.</p> <ul style="list-style-type: none"> • Western Australia - herbaceous (like SB) • Barossa Valley - fuller-bodied/softer/early-picked and unoaked becoming popular <p>Riesling</p> <ul style="list-style-type: none"> • Lime/lemon/grapefruit/toast/honey/petrol (age) - high acid - dry or off-dry • Eden and Clare Valley (SA) / Tasmania / Frankland River (WA) - more floral
<p>SOUTH EASTERN AUSTRALIA ZONE</p>	<p>‘Super Zone’ covers all GIs in South Australia - blending grapes from all regions</p> <ul style="list-style-type: none"> • Victoria, New South Wales, Queensland, South Australia <p>High vol brands - grapes from irrigated, fertile areas:</p> <ul style="list-style-type: none"> • Riverland (SA)/ Riverina (NS Wales)/ Murray-Darling (Vict) <ul style="list-style-type: none"> ◦ High yield, healthy grapes - can blend with fruit from other areas • Riverina = botrytised sweet Semillon - autumn mist/fog = noble rot
<p>SOUTH AUSTRALIA</p>	<p>Some wines labelled ‘South Australia’ for blending advantages</p> <p>Barossa Valley</p> <ul style="list-style-type: none"> ❖ Climate: warm/dry ❖ Old bush vines = outstanding Shiraz (CS/Grenache) ❖ Shiraz = full-bodied/soft tannin/ripe black fruit/sweet American oak (leather/spice - age) ❖ Semillon = fresh/unoaked ❖ Barossa Zone (fruit from Eden Valley or Barossa) <p>Eden Valley</p> <ul style="list-style-type: none"> ❖ Climate: cool-mod (varies with altitude) ❖ Riesling = lime/grapefruit/steeley - marmalade/toast (10+ years aging) ❖ Shiraz/Chard/SB also grown <p>Claire Valley</p> <ul style="list-style-type: none"> ❖ Climate: warm <ul style="list-style-type: none"> ➢ Moderated: cool afternoon breezes/cold nights ➢ Altitude: 300-400m (up to 570m) ❖ Riesling = dry/citrus/lime/high acid/honey/toast ❖ Shiraz = fragrant/powerful/structured ❖ Cabernet Sauvignon = style depends on vineyards <p>Adelaide Hills</p> <ul style="list-style-type: none"> ❖ Climate: moderate <ul style="list-style-type: none"> ➢ All vineyards planted 400m+ ➢ Rain in winter, good soil drainage = irrigation is necessity ❖ SB/Chard - high natural acid/citrus/peach

	<ul style="list-style-type: none"> ❖ PN - single or sparkling with Chard blend McLaren Vale <ul style="list-style-type: none"> ❖ Climate: warm <ul style="list-style-type: none"> ➢ Moderated: ocean breeze from the ocean ❖ Old vine Shiraz/Grenache - complex Coonawarra <ul style="list-style-type: none"> ❖ Climate: moderate <ul style="list-style-type: none"> ➢ Moderated: Cold antarctica currents ➢ Cloud cover in summer ❖ 1.5km wide x 15km wide ❖ Terra Rossa soil over limestone soil ❖ 400km SE of Adelaide ❖ Cabernet Sauvignon = concentrated/structured/cassis/eucalyptus/menthol ❖ Shiraz/Merlot/Chard - also planted
<p>VICTORIA</p>	<p>Cool areas - Ocean breezes around Melbourne/Port Philip Bay = PN/Chard Great Dividing Ranges (altitude) - Macedon Ranges/Upper Goulburn - PN/Chard/Riesling/SB Lower slopes = late-ripening black grapes (Shiraz/CS)</p> <p>Yarra Valley</p> <ul style="list-style-type: none"> ❖ Climate: cool-mod maritime <ul style="list-style-type: none"> ➢ Lots of altitudes/aspects ❖ Pinot Noir = rich fruit/ strawberry/ plum/ cherry/ ripe/ tannin soft oak ❖ Sparkling production area ❖ Chard/Shiraz/CS also grown <p>Mornington Peninsula</p> <ul style="list-style-type: none"> ❖ Climate: cool-mod maritime ❖ Vintage variation (cool/wet/windy at flowering + harvest) ❖ Pinot Noir = light → structured (pure fruit flavours) ❖ Chard = citrus/ pear/ apple/ high acid/ MLF (to soften) <p>Geelong</p> <ul style="list-style-type: none"> ❖ Sim climate to Mornington Peninsula ❖ Chard = complex/concentrated/full-bodied ❖ PN = earthy ❖ Shiraz = fresh/peppery ❖ Sparkling prod with Chard + PN <p>Heathcote</p> <ul style="list-style-type: none"> ❖ Centre of Victoria - inland ❖ Altitude <ul style="list-style-type: none"> ➢ Shiraz = fresher/firmer structure ❖ Chard/CS/Temp/Sangio <p>Goulburn Valley</p>

	<ul style="list-style-type: none"> ❖ Climate: warm <ul style="list-style-type: none"> ➤ Moderated: creeks/lakes around Goulburn River ❖ <i>Shiraz</i> ❖ <i>Marsanne</i> (speciality) = citrus → honey (bottle)
NEW SOUTH WALES	<p>Main region = hot Hunter Valley Cooler = Mudgee/Orange/Cowra Altitude = Chard/CS</p> <p>Hunter Valley</p> <ul style="list-style-type: none"> ❖ Climate: hot + humid <ul style="list-style-type: none"> ➤ Moderated: ocean breezes/cloud cover ➤ Risks: Unsettled rain at harvest - canopy management to minimise rot ❖ <i>Semillon</i> = light body/low alcohol/high acid/neutral flavours → toast/nut/honey (in bottle) ❖ <i>Chard</i> = oaked + unoaked ❖ <i>Shiraz</i> = blackberry/cherry/soft tannin/med body/earthy
WESTERN AUSTRALIA	<p>SW tip 'Western Australia' - blended from various regions Not part of the SE Aus 'super zone'</p> <p>Margaret River</p> <ul style="list-style-type: none"> ❖ Climate: warm maritime <ul style="list-style-type: none"> ➤ High winter rainfall ❖ <i>Cabernet Sauvignon</i> (widely planted) = blended with Merlot ❖ <i>Chard</i> = stone fruit/ high acid (can be barrel aged/MLF for complexity) ❖ <i>Sauvignon Blanc</i> = blended with <i>Semillon</i> = gooseberry/ tropical fruit/ high acid <p>Great Southern Region</p> <ul style="list-style-type: none"> ❖ Sub regions: Mount Barker/ Frankland River ❖ CS/Shiraz/Riesling
TASMANIA	<ul style="list-style-type: none"> ❖ Climate: cool maritime <ul style="list-style-type: none"> ➤ Moderated: westerly winds off Southern Ocean ❖ Originally sparkling → now still ❖ <i>PN/Chard/SB/Pinot Gris</i> (CS in ripest areas)

Australia Wine Laws

Zones = large areas - either states or several states

Regions = vary in size, must have consistent/distinct qualities



Subregions = distinct/unique qualities (some covered by several zones - prods lots of options to make up blends)