



Discover **AUSTRALIA**

winecentral

CLIMATE AND GEOGRAPHY



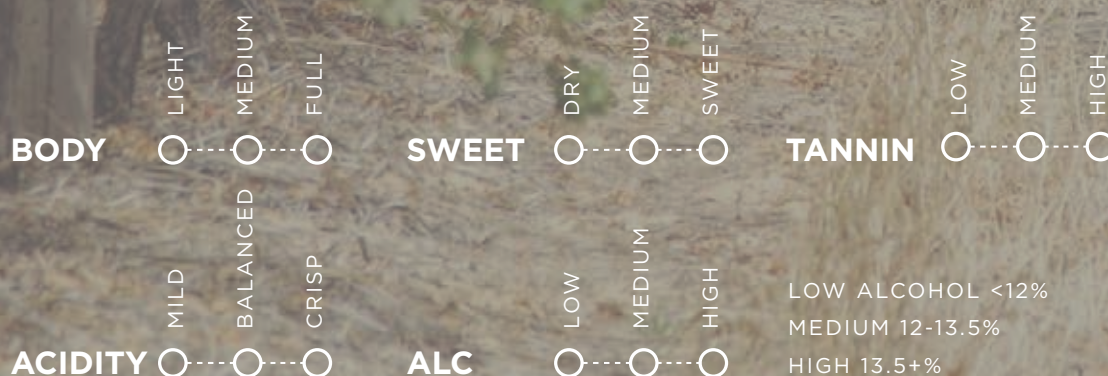
Contrary to popular opinion, Australia is home to a range of climatic conditions. Hot and dry in Western Australia and New South Wales, warm with ocean breezes in Victoria and South Australia, and decidedly cooler in Tasmania, Australia's climate is hard to generalise. The same goes for its soil types and topography, which is what creates the numerous micro-climates where grapes are grown. Despite such variety, producers tend to place less emphasis on where the vines are planted and often blend wines across Australia's regions.

HISTORY

Grapes were first planted in 1788, but they did not initially do well. At the time, there was a lot of enthusiasm for making wine but less practical know-how. That changed in the 19th century, when several people brought grape growing and wine making knowledge to Australia. In the mid-1800s, immigrants with wine making traditions arrived and brought their wine knowledge with them. Australian wine improved by leaps and bounds but was met with several challenges in the late 1800s. Phylloxera, a tiny insect that gorges itself on grapevines, arrived in Victoria and wreaked havoc. Fortunately, it did not spread throughout Australia like it did in Europe. After the wine industry recovered, changing tastes and bottom lines caused some producers to prioritise quantity over quality. It wasn't until the mid-1900s that a shift occurred, driven again by an influx of wine loving immigrants after the world wars coupled with technological advances. Stainless steel tanks and temperature-controlled fermentations were eagerly adopted, and irrigation techniques improved. These advances allowed producers to up their wine quality and helped give Australia the great reputation it has today.

KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

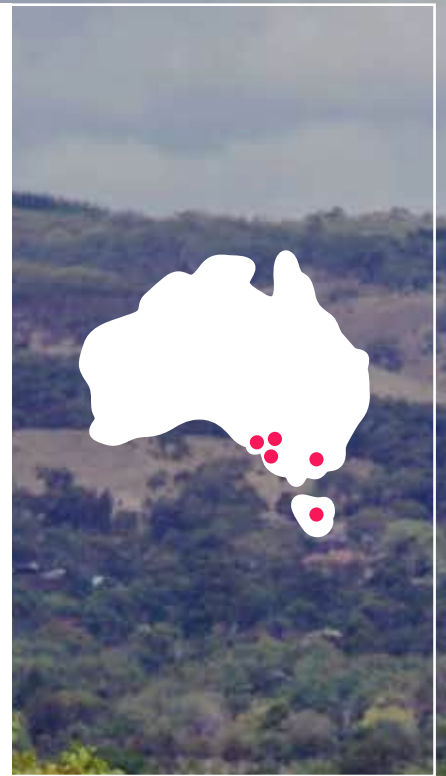


SPARKLING

WHERE TO FIND THEM:

Tasmania, Yarra Valley, Adelaide Hills, Barossa Valley, McLaren Vale

Made using Méthode Traditionnelle or the Champagne method, the bubbles are created via a second fermentation inside the bottle versus inside of a tank. Just like in Champagne, multiple grape varieties are blended together. These wines come in a range of sweetness levels and in both non-vintage and vintage styles. When Pinot Noir is added to the blend, it contributes red fruit aromas such as raspberry and cherry blossoms. Sparkling Shiraz is a totally different animal. These wines often see new oak making them richer in style with more spice.



CHARDONNAY, PINOT NOIR, and PINOT MEUNIER (moon-yay)

LOOK FOR



Green Apple



White Flowers



Citrus



Biscuit



SHIRAZ

LOOK FOR



Blackberries



Candied Cherries



Blueberries



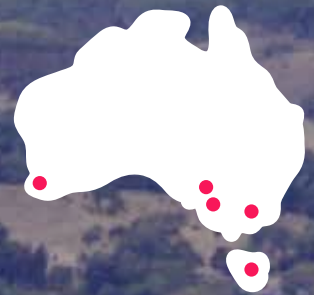
Baking Spices

FRESH UNOAKED WHITES

WHERE TO FIND THEM:

Clare Valley, Eden Valley, Victoria, Tasmania, Adelaide Hills, Margaret River

This style of white wine is a fairly recent development in Australia. Temperature control and stainless steel are required to maintain a wine's freshness and preserve its fruit flavours. Once these technologies became widely available, producers quickly embraced this style! Clare and Eden Valley are known for their zesty Rieslings, and Adelaide Hills and Margaret River make a pretty darn good Sauv. For those lovers of steely, mineral driven, "old world" whites, Tasmanian Chardonnay is a must see.



RIESLING



LOOK FOR



Lime Zest



Green Apple



Lemon



White Flowers

SAUVIGNON BLANC and SÉMILLON (sim-e-yawn) Blends



LOOK FOR



Pineapple



Lime Zest



Grapefruit



Passionfruit



Lemon Curd



Gooseberry

CHARDONNAY



LOOK FOR



Apple



Mandarin



Lemon Curd



White Peach

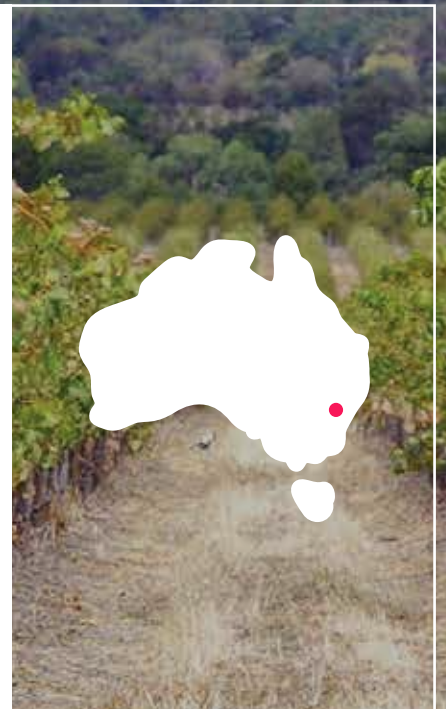


Honeysuckle

EARTHY WHITES

WHERE TO FIND THEM: Hunter Valley

The Hunter Valley isn't the first place you'd think to plant grapes. Its humid climate is challenging for many grape varieties, but the thick skinned Sémillon shines here. Winemakers often pick it early so it maintains its bright acidity and isn't too high in alcohol. Some release the wine straight away but others age it in bottle for years to develop the unique secondary aromas, such as grilled nuts and toffee, the region is known for.



SÉMILLON (sim-e-yawn)



LOOK FOR



Lemon



Apple



Quince



Toffee



Buttered Toast



Grilled Nuts



Honey

RICH OAKY WHITES

WHERE TO FIND THEM:

Everywhere!

Chardonnay is the second most popular grape variety in Australia and is grown in every region of the country. Warmer regions produce wines with intense tropical flavours while cooler climates are a bit more restrained. These wines be aged in oak or never see the inside of a barrel. With something for every Chardonnay lover, these wines are definitely worth a try.



CHARDONNAY



LOOK FOR



Peach



Melon



Mango



Pineapple



Apple



Orange



Buttered Toast



Baking Spice

SOFT FRUITY REDS

WHERE TO FIND THEM:

Tasmania, Yarra Valley, Adelaide Hills, Victoria, Western Australia

In a nation known for bold inky wines, their softer side gets less press. This is likely because it is not one specific region's style but a deliberate winemaking decision to make these wines. Lighter bodied and highly quaffable, these wines have a freshness to them that can resemble New Zealand reds, but with an unmistakable sun-kissed fruit character.





PINOT NOIR

LOOK FOR



Black Cherry



Violets



Candied Strawberry



Wet Earth



SYRAH/SHIRAZ

LOOK FOR



Plum



Blueberry



Blackberry



Black Pepper



Raspberry

POWERFUL REDS

WHERE TO FIND THEM:

Yarra Valley, Coonawarra, Langhorne Creek, McLaren Vale, Barossa, Clare Valley, Margaret River

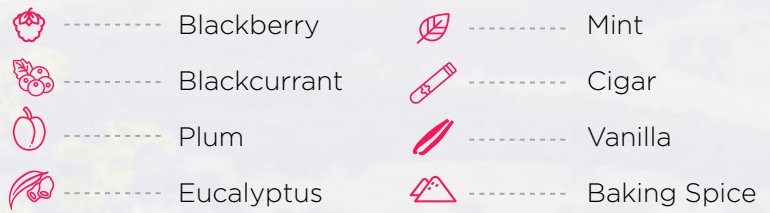
Shiraz is synonymous with Australia, but other full-bodied red wines are made here. Cabernet Sauvignon loves the warm Australian sun and never struggles to ripen like it does in cooler locales. It's planted in several regions but thrives in the red terra rossa soils of Coonawarra and gravelly soils of Margaret River. Grenache was introduced to South Australia in the 1830s and does well in the sunny regions of Barossa Valley and McLaren Vale. Because of the dry conditions and lack of vineyard pests, these regions have some seriously old vines well upwards of fifty years old. These oldies produce fruit with concentrated flavours resulting in powerful contemplative wines.



CABERNET SAUVIGNON - Friends include: Merlot and Cabernet Franc



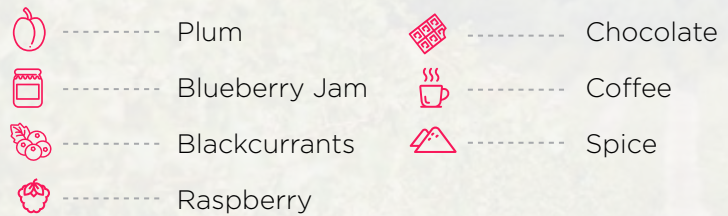
LOOK FOR



SHIRAZ



LOOK FOR



GRENACHE



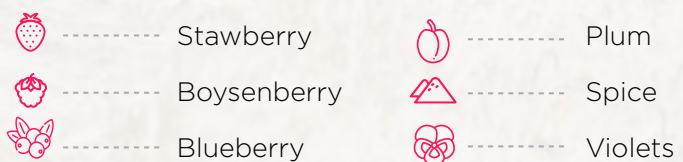
LOOK FOR



GSM Blends of GRENACHE, SYRAH, and/or MOURVÈDRE (also known as Mataro in Australia)



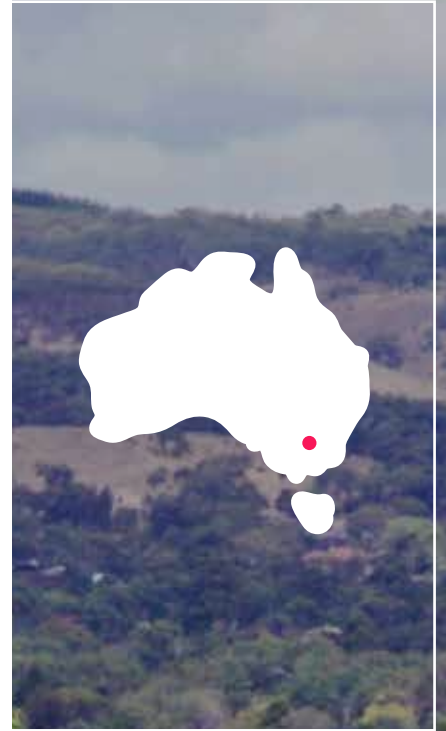
LOOK FOR



FORTIFIED/DESSERT WINES

WHERE TO FIND THEM: Rutherglen

Vines were planted in Rutherglen during the gold rush of 1850s. At the time, making crisp white wines was challenging in all that heat. So, they focused on making fortified wines and stickies that weren't as fussy. Nowadays, other varieties and styles are prevalent in Rutherglen, but they are still known for their sweeter wines.



MUSCAT and MUSCADELLE (also known as Tokay)

LOOK FOR



Dried Apricot



Peach



Marmalade



Toffee



Honey



Vanilla