

Australian Wine Seminar

November 21, 2003

American Wine Society, Las Vegas

AUSTRALIA

Australia is a vast continent that extends from the Indian Ocean in the west to the South Pacific in the east and from the tropics in the north to the cool south of Tasmania. Australia has no indigenous wine grapes. The culture of the vine was introduced in the late 1700's (first vine cuttings were brought by Captain Arthur Phillip in January 1788) and then by immigrants who arrived from different parts of the world, mainly, Europe, bringing their own seedlings. Plants came from France, Germany, Spain, Portugal, Italy, South Africa and, later, California.

The vines thrived and in a few decades, were grown from one end of Australia to the other, mainly in fertile areas closer to the coasts, rather than in the arid Outback which is too dry for any crops. The north is tropical and much better suited to sugar cane and pineapples than grapes. But, today, grapes thrive in the hills and valleys that hug Australia's coastline from just north of Sydney through Victoria and west to Adelaide.

Vineyards then skip hundreds of miles and start again along the southwest coast and up to Perth.

Rainfall in the wine-growing areas ranges from a barely sufficient 20 inches in the Barossa Valley of South Australia to the nearly drenching 45 inches in Margaret River, Western Australia. Luckily for the vines, rain falls primarily during winter and rarely interrupts or postpones the harvest.

Temperatures in the wine growing areas vary greatly, too. Many are much cooler than California's best known regions. Mid summer (January) highs are generally between 66 and 75 degrees F in the Yarra Valley, Adelaide Hills and Coonawarra.

Wine is one of Australia's most important natural products. Nearly 20 million cases are exported all around the world every year.

Families developed the industry in the 19th century, under patriarchs like George Brown, Dr.

Christopher Rawson Penfold, Dr. Henry John Lindeman, John Reynell, Thomas Hardy and Joseph Seppelt.

Today their names live on in the marketplace.

The Australian wine industry grew throughout the first half of the 20th century. Today it is among the world's leaders, both in viticultural and winemaking techniques. Some of Australia's vines are on original rootstock and can be more than 100 years old as here the industry was not as crippled by Phylloxera as in other grape growing areas in the world.

Harvest occurs in Australia's *wine belt* (32 and 43 degrees south latitude) January through April. The vineyards of Europe are cooler, between 40 and 50 degrees north latitude. Western U.S. vineyards lie between 32 and 46 degrees and are more similar climatically to Australia's.

Australia is well known for advanced winemaking technology developed to solve problems.

Mechanical pruners came into being as there were not enough people to prune and, while Australian didn't invent mechanical harvesters, they were among the first to accept them. Australian roto-vat fermenters are now popular in other regions of the world.

Australia, said to be the oldest of the seven continents, has extremely diverse soils which include the sandy Loam in McClaren Vale, clay and volcanic soil in the Mornington Peninsula and the famed *terra rossa* of Coonawarra (a deep red loam over a bedrock of limestone).

Historically grapes were planted near the areas where people lived, often within city limits. When more Europeans settled in Australia at the beginning of the 19th century, they scouted out areas that resembled the rolling hills and gravelly soils of their homelands.

As Australia's wine culture grew, more scientific methods were used to determine which combinations of soils and climates would be best suited to grapes. Grapes grown in Australia include Chardonnay, Chenin Blanc, Colombard, Crouchen, Gewürztraminer, Muscadelle, Riesling, Sauvignon Blanc, Semillon and Verdelho in the whites and, Cabernet Sauvignon, Merlot, Malbec, Pinot Noir and Shiraz in the reds.

New appellations – or geographic indicators as the Australian's call them – are still being developed.

Pemberton (Western Australia), Limestone Coast (South Australia) and Mudgee (New South Wales) are relatively new regions that are producing good wines. According to James Halliday in *Wine Atlas of Australia and New Zealand*, 1998, "In October 1994, Australia took the last step in completing the same type of legal

structure governing the labelling of wine as exists in Europe, and in particular in France...Moreover, they have been brought into line with European law; the cornerstone is what might be called the 85 percent rule. Of a label claims a single vintage, a single region and/or a single variety, 85 percent of the wine must be from that vintage, region and/or variety. 95 percent must be from the same vintage. If more than one variety or region is specified, they must be listed in descending order of importance, but with some particularly complicated laws concerning varietal blends...

Until October 1994 there was an additional problem: there was no mechanism for determining, nor any regulation of, regional boundaries. There is now a hierarchy of regional descriptions. The broadest is South Eastern Australia, which takes in the whole of New South Wales, Victoria and Tasmania, and those sectors of Queensland and South Australia in which grapes are (or may conceivably in the future be) grown. Next come each individual State (*Australia is divided into seven states: New South Wales, South Australia, Victoria, Western Australia, Queensland, Tasmania and the Northern Territory*) descriptions, which need no explanation. Each state is then divided into Zones; securing agreement on the names and boundaries of the Zones (through the State Viticulture Associations) proved to be far more difficult than anyone had imagined, but was completed in 1996...

Each zone can then be subdivided into Regions, and each region into Sub-regions. All these are called geographic indications...Not all zones will be divided into Regions, and by no means all Regions into Sub-regions. Thus...the wineries of the Adelaide Plains were content with the Adelaide Super Zone as their sole geographic indication. On a different tack, it is clear that the Hunter Valley is not going to be divided into two regions (Upper and Lower Hunter Valley) but only one (Hunter) with various Subregions (Broke-Fordwich, Pokolbin and Rothbury in the Lower.”)



The famous Barossa wine region is a little over an hour by car north of Adelaide, South Australia’s capital. The Barossa comprises two regions, the Barossa Valley and Eden Valley.

The Barossa Valley is generally less than 400 metres above sea-level and stretches from Williamstown in the south to Kapunda and Truro in the north. The red-brown soils are more fertile than those of the Eden Valley but rainfall here can be up to 50% less. Temperatures are generally about 2°C warmer.

Eden Valley includes the country from Truro in the north through to Mount Pleasant in the south. It ranges between 400 metres and 600 metres above sea-level with most of the winegrowing country located in the higher, cooler, wetter sections of the region. Soils are rocky and acidic and winter rainfall is plentiful, averaging 255mm more per annum than the Barossa Valley. Temperatures are cooler therefore the growing season is longer.

There are about 550 growers in the Barossa, some of them sixth-generation Barossans. Together, they produce an average of 55,000 tonnes of grapes each vintage, harvested from over 8,000 hectares of vines.

Internationally, the Barossa is unique in that it has never suffered an outbreak of phylloxera. This means that many vineyards still thrive on their own root stocks, distinguishing the Barossa as a wine-growing region with some of the world's oldest vines.

While the Barossa's 60,000 tonnes represents only about 5% of the national crush, it is premium fruit. The history of the Barossa and its disproportionate presence in the super-premium categories make it Australia's most influential and internationally recognized wine region.

1. The Barossa zone includes:

Barossa Valley is possibly Australia's best known region. Old vines, historic wineries and lots of sunshine on rolling hills and in vales produce some of country's finest wines. The climate here has often been characterized as very warm when in reality its ripening mean temperatures are almost identical with Bordeaux and the Margaret River. Shiraz is the pride of the Barossa but Cabernet Sauvignon, Grenache and Mourvedre are also in demand. Riesling, Semillon and Chardonnay dominate in the whites. Subregions include Angaston, Dorrien Gomersal, Greenoch, Light Pass, Lyndoch, Maranaga, Nuriootpa, Rowland Flat, Seppeltsfield, Tanunda and Williamstown.

2. The Fleurieu Zone includes

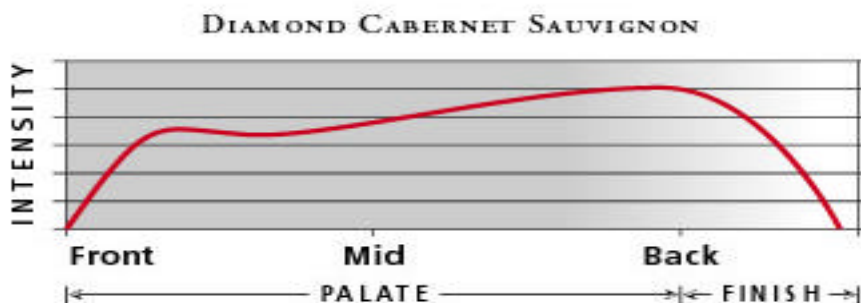
McLaren Vale with its ocean views and hidden river valleys, offers a richly developed varietal mix and quite fashionable wine styles. Principal grapes include Shiraz, Cabernet Sauvignon, Grenache, Chardonnay, Sauvignon Blanc and Riesling. Subregions are Coromandel Valley, Morphett Vale, McLaren Flat, Seaview, Happy Valley, Reynella, Willunga and Blewitt Springs.

How to Use Palate Profiles

Palate profiles are frequently used by our winemakers to depict visually the nature of the wine that they are trying to achieve during the final blending of barrels prior to bottling; or to illustrate the differences that exist between wines of the same variety grown in different vineyards or regions.

The concept is simple and highly effective: without use of emotive or descriptive words, the winemakers simply graph the intensity of flavour as they taste the wine on initial impact ('front palate'); as it fills the mouth ('mid palate'); and as they spit - or, in polite company, swallow the wine ('back palate'). From there, they then trace the intensity of the wine as it gradually fades away in the after taste, or 'finish'.

The results are remarkable in that, without fuss, fine words or fanfare, the nature of a wine is revealed to the observer. This can then be used by wine professionals as a 'ready reckoner' through which to gauge their needs, contrasting the palate profile of the wine against the style of food they are serving.



THE FRUIT

The Barossa is renowned for producing wines with the generosity of flavour and warmth that are exemplified in this fine dry white. The 100 per cent Barossa chardonnay grapes for this wine were harvested at 13-14° beaumé from our own premium vineyards and from carefully selected vineyards owned by other growers. A mixture of hand and machine harvesting was used.

THE WINEMAKING

After crushing and draining, the juice was cold settled for 48 hours. The clear juice was then racked off solids and yeast added to start fermentation. The five-week fermentation was temperature-controlled and carried out entirely in stainless-steel tanks to maximise retention of varietal flavour. To build the wine's complexity, part of the blend underwent malo-lactic fermentation. The wine was then settled, filtered and stabilised prior to blending and bottling.

(2000 *Barossa Vines* CHARDONNAY).

This wine has a lovely mid-straw colour with green hues. The bouquet shows tropical-fruit and banana characters, complexed by hints of butterscotch derived from the secondary malo-lactic fermentation.

It shows typical ripe chardonnay flavours which provide richness balanced by a crisp, fresh finish.

This is a round, soft, full-flavoured chardonnay designed for immediate drinking.



Elderton Tantalus Red Vintage 2001

THE WINE

80% Shiraz/ 20% Cabernet Sauvignon

Colour: Vibrant ruby red.

Nose: Clean with vibrant fruit & subtle toasty oak.

Palate: Intense flavours of black fruit with hints of spice & lingering soft tannins. Great medium-weight drinking.

Alcohol: 13.5% Alc/Vol

Ageing: Enjoy now or within two years from vintage.

Food: Barbecues, Antipasto Plates, Pizza, Pasta.

EXCELLENT VALUE FOR MONEY!



HISTORY

This is our fifth release of Tantalus Red, a blend of Shiraz and Cabernet, each one better than the last. Elderton released Tantalus to provide an easy drinking style of premium red at an every day drinking price. Tantalus was a figure from Greek Mythology who was punished for offending the Gods by being kept perpetually thirsty and hungry but tantalised by water and fruit he could see but not quite reach!

VITICULTURE

Both the Shiraz and Cabernet Sauvignon, which come from selected vineyard sites around South Australia, are machine harvested to allow quick delivery to the winery to ensure that fresh fruit characters are displayed in the finished wine. Supplementary irrigation and strict canopy management enable the fruit to reach a baumé of 13 to 13.5°, offering rich complex flavours.

WINEMAKING

The fruit is crushed and destemmed before controlled fermentation takes place in overhead potter fermenting vessels. Fermentation takes six days and is temperature controlled to allow full flavour and colour extraction. The wine only spends about six months in old American oak barrels to give it some vanilla and coconut characters, but still remains largely fruit driven.



Rosemount Estate

Cabernet Sauvignon 2001

Around the world, Cabernet Sauvignon is one of the most widely used grape varieties in contemporary quality red winemaking. It is an agreeable variety to grow, with its naturally thick skin and small berries lending themselves to making full-bodied, flavoursome wine. In Australia, it can produce magnificent, intensely flavoured wines with great ageing potential.

This wine combines some of Australia's finest wine regions, including McLaren Vale, Langhorne Creek and Mudgee.

Regional Source

The fruit for this wine was sourced predominantly from our vineyards in South Australia's Langhorne Creek and McLaren Vale, with a proportion from Mudgee in New South Wales.

Vintage Conditions

The 2001 season was characterised by ideal spring conditions and a warmer than average summer. Spring rains encouraged strong growth, flowering and fruit set. Rosemount's well-established vineyards came to the fore in these conditions, thriving in the summer heat and producing ripe fruit of great richness and character.

Grape Variety

Cabernet Sauvignon

Maturation

The wine was warm fermented with regular pumping over to extract colour and flavour. The wine was kept on skins for 7 days to allow the extraction of soft tannins. It was then transferred to French and American oak where it remained for nearly 9 months.

Winemaker Comments: Andrew Koerner



Colour

Deep plum with vivid crimson edges.



Nose

The nose is aromatic with underlying ripe plum and blackberry fruit combining with more lifted leaf and mint characters and subtle, smoky hints of well integrated oak.



Palate

The medium bodied palate displays ripe fruit characters and a generous mouthfeel whilst retaining varietal definition. Rich blackberry and plum flavours are supported by fine-grained tannins and a hint of cherry vanillin oak before a long, savoury finish.

Wine Analysis

Last Tasted

1 Oct 2002

Peak Drinking

Now - 2006

Food Matches

Ideally suited to Beef, Lamb, Cheese





RESERVE SHIRAZ

1999 (notes) ▼

“fat, soft, rubens-like ... all the characteristics expected in a top Australian Shiraz are there” 18/20
René Gabriel, WeinWisser Vol 1/2002

The Pirramimma Reserve Shiraz is made from selected parcels of grapes harvested from 30 year old vines.

The quality of the raw material shines through in the deep colour and rich fruit characteristics, and is skilfully integrated with stylish oak notes to produce a richly complex palate.

This wine has the structure and breeding to continue to develop for many years with appropriate cellaring.

“Poise, concentration and sheer textured class”

The Guardian, U.K.

WINE SHOW AWARDS BY VINTAGE

1999 Silver Medal at the 2002 International Wine Challenge (London)
1999 Bronze Medal at the 2000 Royal Melbourne Wine Show
1999 Silver Medal at the 2001 McLaren Vale Wine Show
1998 Silver Medal at the 2001 International Wine Challenge (London)
1999 Bronze Medal at the 2001 Great Australian Shiraz Challenge
1999 Silver Medal at the 2002 McLaren Vale Wine Show

Peter
LEHMANN
The Barossa

2001 CLANCY'S

Australia's Legendary Red Wine – The International Award Winning Style

Peter Lehmann's *Clancy's* is an easy drinking and widely loved Australian red wine blend. *Clancy's 2001* continues the tradition of being a rich, flavoursome red wine, synonymous with great fine wine value.

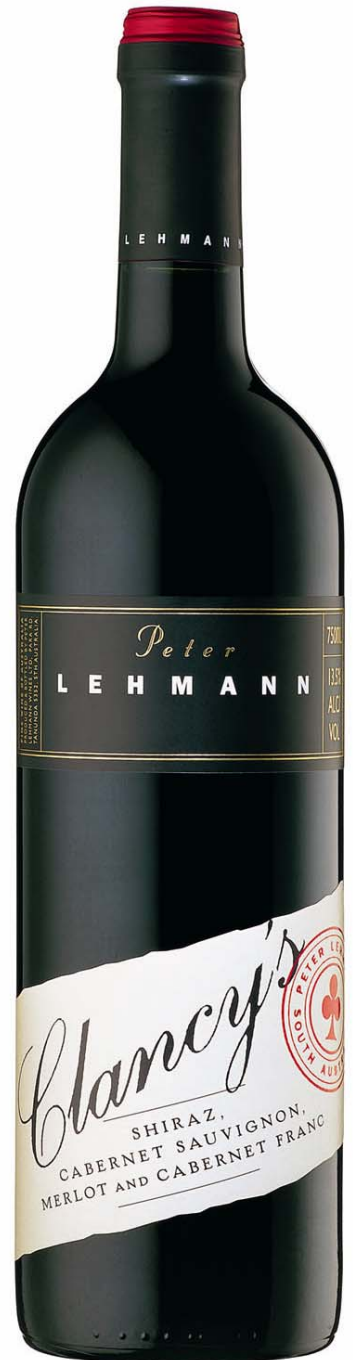
Successive vintages of *Clancy's* have gained major Australian, American and UK recognition for giving a splendid red wine at a very fair price. America's leading wine magazine, *The Wine Spectator*, has twice selected *Clancy's* in its annual *Top 100* wines and it gained gold against all-comers in London's *International Wine Challenge*.

Indeed worthy of its Australian Legend status, and proudly Peter Lehmann.

- Colour:* Garnet red
- Bouquet:* Showing ripe plums with just a hint of dusted chocolate
- Palate:* A softly textured wine with full berry characters and beautifully integrated understated oak
- Blend:* Shiraz 53%, Cabernet Sauvignon 33%, Merlot 10% and the balance topped up with Cabernet Franc
- Fruit Source:* Barossa
- Oak:* 12 months in new and old French and American oak hogsheads
- Vintage:* Vintage 2001 gave red wines of good length and depth
- Alc/Vol:* 13.5%

Serving Suggestions:

A delicious medium to full-bodied red wine to be enjoyed now. Fantastic with a barbeque, lamb kebabs or bolognaise. Cellar with confidence for a further 5 years.



Tasting Note