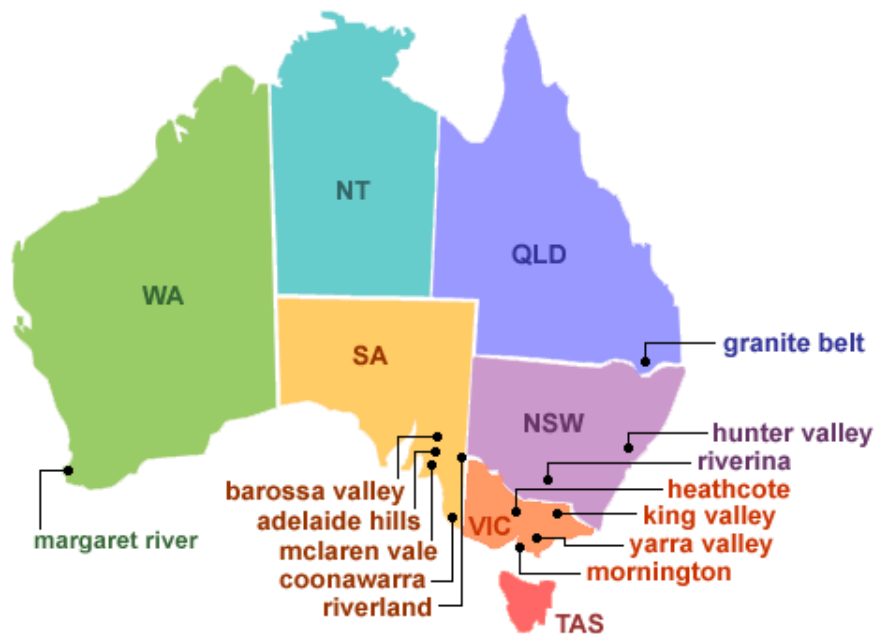




Australia

Although Australia's history of viticulture is relatively short—vines arrived on the continent with the First Fleet of British prisoners in 1788—the country has made its mark on the global wine market and is now a huge exporter of both its wines and its winemaking methodology. In its earliest days as an English penal colony, Australia's winemaking suffered from little expertise. However, free settlers from Europe began to arrive, spurred by the promise of gold, and the vine flourished, spreading from New South Wales throughout the southeast and to Tasmania by 1850. Over 6000 liters of wine was exported to Britain by 1854. A burgeoning population thirsted for wine in the colony as well, and many small wineries sprung up throughout New South Wales, Victoria, Tasmania, and South Australia to meet the new demand.

Penfolds and Lindemans, two of Australia's most recognizable brands—both are now owned by Foster's Group—launched during this early period. However, as the easily extractable surface and stream deposits of gold depleted, many prospectors followed, and domestic demand for wine fell. Lowered demand, coupled with restrictive state trade barriers, led some producers to export to survive, whereas others remained small and localized—a division that exists, in exacerbated form, to this day. Economic recession and phylloxera befell Australia in the latter half of the 19th century, further harming the industry, but officials took strict and immediate measures to combat the spread of phylloxera, confining it to Victoria and a portion of New South Wales. While the root louse decimated the Victorian wine industry—Australia's most important wine area in the late 1800s—it cleared the way for South Australia to emerge as the continent's largest region of production. A second key factor in South Australia's rise to prominence was the creation of the Commonwealth of Australia in 1901, as federation brought a relaxation of the interstate trade barriers. Today, the state of South Australia annually produces over 50% of the nation's wine, and five of Australia's six largest wine groups are headquartered there.



As viticulture was shifting around the turn of the century to the newly irrigated lands surrounding the Murray, Darling, and Murrumbidgee Rivers, the focus largely turned to sweet, fortified wine production. From the post-phylloxera period until the 1960s, approximately 80% of Australia's production consisted of sweet, fortified wines. Britain



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imported more wine from Australia than France in the decade before World War II, and Australian wineries eagerly provided assistance during a critical wartime beer shortage for the US Army! While these sweet, alcoholic wines remained in the majority until 1970, momentum was building for dry table wines. A surge in quality at the lowest level, coupled with the adoption of new technologies, changing consumer preferences, and skyrocketing domestic consumption, brought Australia to the forefront globally by the 21st century. The Australian wine industry began to offer premium varietals, led by Chardonnay, Shiraz (Syrah), and Cabernet Sauvignon at value price points, and these grapes eclipsed plantings of the high-yielding varieties previously utilized for port-style wines by the mid-1990s. Australians developed bag-in-the-box technology, and were early proponents of the Stelvin closure. The Australian varietal wines were fruity, clean, uncomplicated, soft, and technically sound at a time when many value bottlings from the Old World were simply poor wines, and by 2003 Australia's gross annual wine sales reached 4.5 billion dollars—a target the Australians conservatively set for 2025. Today, Australia is the fourth largest wine exporter in volume, behind Italy, France, and Spain.

At the heart of Australian commercial winemaking are technical proficiency, mechanical harvesting, irrigation, and blending. The Australian Wine Research Institute in Adelaide and the Commonwealth Scientific & Industrial Research Organization (CSIRO), both based in Adelaide, have contributed greatly to the nation's scientific understanding of the grape, and the University of Adelaide has an acclaimed oenology program. Australian winemakers rose to the forefront of viticultural innovation, utilizing modern techniques of canopy management and soil mapping, and they have spread their technical acumen across the globe as “flying winemakers”—a term that originated in reference to Australians. Cultured yeasts, acidification, and micro-oxygenation are common at the mass-market level, although chaptalization is not allowed—grapes have no problem ripening in Australia's climate.

Lacking a large population and a source of cheap labor, Australia's vintners rely on mechanical harvesting and have planted their vineyards accordingly, on flat sites rather than unworkable hillsides. The mechanical harvests often occur at night, to preserve freshness and acidity. CSIRO developed the counterintuitive technique of minimal (zero) pruning, which actually restricts vigor, for Australia's low cost vineyards. Irrigation in the extremely dry climate of Australia is essential—only through irrigation were large swaths of the country's vineyard lands made accessible to the vine.

Riverland in South Australia and Riverina in New South Wales, which together account for nearly 40% of Australia's wine production, were unsuitable for viticulture prior to the use of irrigation. Essentially, Australia's large companies—despite an approximate 2,300 wineries, in 2008 14 winemakers accounted for 70% of the total production—have the capability to make fruity, accessible wine cheaply, and sell it for less than many of their counterparts in California, South America, and the Old World. Furthermore, at the base level they can regulate and assure quality and a sense of brand consistency by blending over vast tracts of land, often spread over several states. This blending philosophy carries from the mass-market to the highest levels of quality in Australia, including Penfolds' iconic “Grange”, a Shiraz debuted by Max Schubert in 1951 as



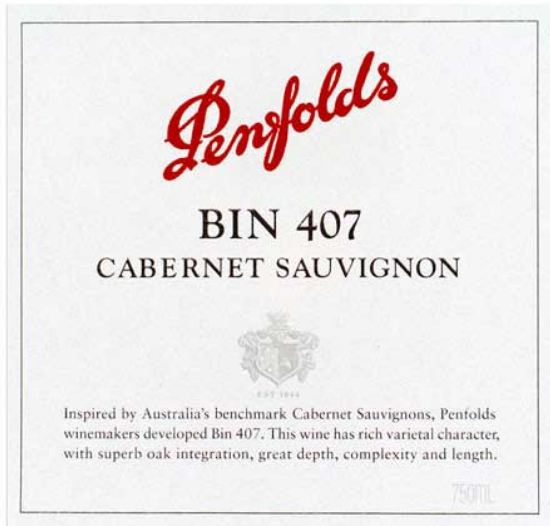
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“Grange Hermitage”. Unlike most luxury wines, “Grange”, a renowned wine and one of the first New World collectible bottlings, is generally blended from many vineyards across several regions—a testament to the Australian style.



As Penfolds’ “Grange” Shiraz illustrates, Australia’s global successes have not been solely on the inexpensive side of wine sales; Australia’s top reds, led by “Grange” and Henschke’s “Hill of Grace” Shiraz, built considerable momentum in the 1990s and 2000s. Despite more recent large-scale replanting to take advantage of the turn toward dry varietal wines, Australia’s success in combating and isolating phylloxera has bestowed the country with some of the oldest vines in the world—some are over 150 years old, and are planted on their own rootstock. Australia’s producers can coax extraordinarily rich and concentrated red wines from such vines, and an inky, dense, high-alcohol style became the darling of a number of influential American wine critics during the late 1990s and

2000s. While Australia’s larger producers could issue mass bottlings extremely competitively, old vine “cult” Australian wines surged upward in price and demand.

With surging exports and domestic consumption, lavish critical praise, a strong base of quality and efficiency, and a wide range of varietal offerings, the future looked very bright indeed for Australian wines in the mid-2000s. However, problems for the industry loom. The country’s southeastern winemaking regions have been gripped by severe and continuing drought, affecting the 2003, 2006, 2007, 2008, and 2009 vintages and leading to questions about the long-term sustainability of some of the country’s irrigated vineyards. Water rights are a huge concern. In 2009, terrible brush fires wreaked havoc on vineyards in the Yarra Valley and other wine-producing regions in Victoria—a direct effect of the dry weather and one of the worst natural disasters in Australia’s history. Springtime and early fall frosts also create constant worry for winemakers. The Australian wine industry has suddenly had to cope with economic realities of a wine glut as well. Australia’s commercial brands have lost steam in the face of economic recession and declining demand in the US, and all but the most renowned premium bottlings are struggling to maintain sales. In the long run, Australia’s climatic troubles may actually serve to regulate its oversupply, cutting down on the sudden excess of wine.

The Australian Wine and Brandy Corporation

The Australian Wine and Brandy Corporation (AWBC), a government authority established in 1981, maintains oversight over the wine industry, regulating its label language, defining geographical boundaries of wine regions, moderating exports and trade, and promoting the product at home and abroad. The AWBC introduced the Label



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Integrity Program for the 1990 vintage, requiring any wines labeled by variety, vintage, or region to contain a minimum 85% of the stated grape, year, or region, respectively. Blends may state all grapes, years, or appropriate regions, in descending order of importance. This is voluntary—a winemaker may choose to forego listing variety, vintage, and region if he or she chooses. In the export markets of Europe and the US, Australian vintage-dated wines always appear on shelves before Northern Hemisphere wines, as the harvest occurs six months earlier in the wine-producing countries of the Southern Hemisphere.

Regions in Australia are defined by the AWBC as Geographical Indications (GIs) and are listed on the Register of Protected Names, a means of formal appellation protection. As in other New World countries, Australia's appellations are purely geographic in scope; there are no restrictions on grape varieties, yields, etc. Within each state, Australian appellations are subdivided into zones, regions, and subregions.



Both regions and subregions are defined by the AWBC as single tracts of land, comprising at least five independently owned vineyards of at least five hectares apiece, with a minimum output of 500 tons of wine grapes annually. Regions are not necessarily contained within a single zone, nor are zones necessarily contained within a single state. In response to EU laws requiring varietal wines to bear a specific region on the label, the AWBC authorized the multistate zone of South Eastern Australia, which encompasses all of Victoria, Tasmania, and New South Wales, along with portions of both South Australia and Queensland. Wines may also be labeled with the state of origin, or simply as "Australia"—although in the latter case no vintage or varietal may be claimed for wines exported to the EU. Certain "Traditional Expressions" are protected label terms in Australia; however, some of these, such as Champagne, Tokay, Madeira, and Port, are being slowly phased out by agreement with the EU.

New South Wales

New South Wales is Australia's most populous state and the site of the country's first vineyards, planted in 1788. The Great Dividing Range, a complex of mountain ranges running along the north-south axis of eastern Australia, separates the wetter coastal areas from the more arid interior. New South Wales accounts for approximately one quarter of Australia's wine production, with over half of the state's production concentrated west of the Great Dividing Range in the heavily irrigated Riverina region, also known as the Murrumbidgee Irrigation Area. Riverina represents Australian industrial viticulture at its most efficient; Casella, the producer of the runaway success



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“Yellow Tail”, sources most of its fruit for the brand from Riverina. De Bartoli, another huge wine producer in Riverina, crowns its range with the impressive Noble One, a botrytised Semillon dessert wine.

Occupying a gentle, flat river valley running eastward from the Brokenback Mountains to the coast, the Hunter region (the lower half of the Hunter Valley zone) is one of Australia’s most important GIs. Viticulture in the Lower Hunter Valley dates to 1830, yet in 1855 Napoleon III sipped not



Champagne, but a sparkling Hunter Valley wine during the closing ceremonies of the Paris Exhibition—that famous event in the wine world that christened the classified châteaux of Bordeaux. Hunter is subtropical, and has one of the warmest climates in Australia—a problem mitigated by high amounts of humidity, rain, and wind. Despite the heat, 60% of Hunter’s output is white wine; Semillon, or “Hunter Riesling”, is the region’s greatest white grape. Top Hunter Valley Semillon, such as Tyrell’s “Vat 1”, may age for over two decades, surpassing an austere, grassy youth to develop richness, honey, and buttered toast tones over time. Chardonnay is the region’s most planted grape, followed by Shiraz, Cabernet Sauvignon, and Verdelho. Broke Fordwich, a subregion of Hunter, claims the oldest Verdelho plantings in the country and offers dynamic Semillon wines sourced from sandy, alluvial soils.

In the inland Southern New South Wales zone, the Canberra District region is technically split between the state of New South Wales and the Australian Capital Territory. Hardys, Australia’s second-largest wine company, controls much of the region’s vineyard land but small producers cluster around the edges of the GI. Shiraz performs extremely well in the region’s continental climate, and Clonakilla’s Canberra District Shiraz, co-fermented with a small percentage of Viognier, has rapidly risen to the ranks of Australia’s finest.

To the southwest of Canberra, the alpine, cool climate Tumbbarumba GI produces sparkling wines and still Pinot Noir and Chardonnay from the sun-drenched, basalt slopes of the Snowy Mountains. To the north, along the border with Queensland, the Northern Slopes zone contains Australia’s newest GI (as of 2009): New England Australia.



New South Wales GIs		
Zone	Region	Subregion
Big Rivers	<ul style="list-style-type: none"> • Murray Darling** • Perricoota • Riverina • Swan Hill** 	
Central Ranges	<ul style="list-style-type: none"> • Cowra • Mudgee • Orange 	
Hunter Valley	<ul style="list-style-type: none"> • Hunter 	<ul style="list-style-type: none"> • Broke Fordwich • Pokolbin • Upper Hunter Valley
Northern Rivers	<ul style="list-style-type: none"> • Hastings River 	
Northern Slopes	<ul style="list-style-type: none"> • New England Australia 	
South Coast	<ul style="list-style-type: none"> • Shoalhaven Coast • Southern Highlands 	
Southern New South Wales	<ul style="list-style-type: none"> • Canberra District • Tumbarumba • Hilltops • Gundagai 	
Western Plains		

**Murray Darling and Swan Hill are located in both New South Wales and Victoria.



Victoria

Victoria, the smallest and coolest state on the Australian mainland, has rebounded from the scourge of phylloxera—and the resulting forced devastation of many of its vineyards—to become one of Australia's most diverse and vibrant wine-producing areas. Coastal Victoria is cooled by sea breezes blowing up from Antarctica, and the Port Phillip zone surrounding the city of Melbourne has a cool maritime climate, experiencing winter average temperatures lower than Bordeaux or Burgundy. A genuine range of depth, distinction and style is evident in the Pinot Noirs of the Yarra Valley, Mornington Peninsula, and the warmer Geelong region within Port Phillip, as well as those from the coastal Gippsland zone to the east.



The Yarra Valley GI, Victoria's oldest wine region, was once the exclusive preserve of smaller boutique wineries, such as the outstanding Mount Mary, but investment and larger producers have arrived with the region's modern successes. The French Champagne giant Moët & Chandon was the first to see the Yarra Valley's promise;

they started the Australian Domaine Chandon here in 1987. In addition to Pinot Noir, elegant styles of Cabernet Sauvignon, Chardonnay, and Shiraz (often co-fermented with Viognier) are encouraging. Two distinct soil types—grey-brown sandy clay and red volcanic soils—divide the valley, and as producers continue to match soil, grape, and the wide diversity of altitude and site, Yarra Valley wines should continue to improve. The Mornington Peninsula, a sliver of land to the south of Melbourne that encloses the Port Phillip Bay, is an even cooler, windier region and one of Australia's most profoundly-maritime climates. Pinot Noir, Pinot Gris and Chardonnay thrive, but much of the GI is too cool for Cabernet Sauvignon.

The inland zones of North East Victoria, North West Victoria, and Central Victoria experience a more continental climate, typified by a large diurnal temperature shift. The North West Victoria zone is the hottest of the three, and irrigation is essential. Both Murray Darling and Swan Hill, the zone's two GI regions, are divided between the states of Victoria and New South Wales. Vineyards, dominated by Chardonnay and Shiraz, are industrial in scope and threatened by Australia's recent water woes. Central Victoria is only slightly cooler. Red grapes, particularly Shiraz, thrive in the Bendigo, Heathcote, and Goulburn Valley GIs. Phylloxera spelled disaster for many wineries in Victoria, yet Tahlbik, a compelling producer in the Nagambie Lakes subregion of



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Goulburn Valley, protected its vineyards from the pest and today produces a flagship Shiraz from vines planted in 1860. The estate also boasts the oldest Marsanne vines in Australia, and possibly the world. In the North East Victoria zone, Rutherglen and Glenrowan are famous for sweet fortified wines. A fortified “Tokay” style is produced from Muscadelle grapes.

In order to comply with EU standards, Australia will replace "Tokay" with "Topaque", a new designation awaiting final approval. There will likely be a ten-year phase-out period for the usage of "Tokay". Rutherglen’s aged, fortified Brown Muscat (Muscat à Petits Grains Rouge) wines are incredibly rich, sweet, and raisinated, with the more mature wines displaying marked *rancio* character.

The Muscat of Rutherglen Network, a producers’ syndicate established in 1995, has developed a voluntary four-tier classification system for the wines based on age, sweetness, and complexity. The ages and residual sugar ranges listed below are indicative of each classification, but not absolute. Producers are responsible for classifying their own wines, based on taste alone. Member wines will be denoted by the inclusion of a stylized “R” logo on the label.

Rutherglen Muscat		
Classification	Average Age	Residual Sugar
Muscat	2-5 years	180-240 g/l
Classic Muscat	5-10 years	200-270 g/l
Grand Muscat	10-15 years	270-400 g/l
Rare Muscat	20+ years	270-400 g/l



Victoria GIs		
Zone	Region	Subregion
Central Victoria	<ul style="list-style-type: none"> • Bendigo • Goulburn Valley • Heathcote • Strathbogie Ranges • Upper Goulburn 	<ul style="list-style-type: none"> • Nagambie Lakes (Goulburn Valley)
Gippsland		
North East Victoria	<ul style="list-style-type: none"> • Alpine Valleys • Beechworth • Glenrowan • King Valley • Rutherglen 	
North West Victoria	<ul style="list-style-type: none"> • Murray Darling** • Swan Hill** 	
Port Phillip	<ul style="list-style-type: none"> • Geelong • Macedon Ranges • Mornington Peninsula • Sunbury • Yarra Valley 	
Western Victoria	<ul style="list-style-type: none"> • Grampians • Henty • Pyrenees 	<ul style="list-style-type: none"> • Great Western (Grampians)

•• Murray Darling and Swan Hill are located in both New South Wales and Victoria.



South Australia

The wine state of South Australia is divided into eight zones, with production concentrated in the lower southeastern sector of the state. Much of the arid Far North zone, which covers the entire northern portion of the state, is not even suitable for agriculture. Despite the cluster of viticultural activity, the southeastern regions are homogenous in neither climate nor character, and a range of grapes and styles exists. Within the Limestone Coast zone, the cool, maritime-influenced region of Coonawarra produces what is widely considered Australia's best Cabernet Sauvignon. Defined by elegance, soft tannins, red fruit, and a telltale note of eucalyptus, Coonawarra's best efforts include the wines of Majella and Parker Estate's "First Growth".



The vines enjoy a long, even growing season moderated by frequent cloud cover; spring frost is a chief hazard. Coonawarra is seemingly flat, yet a very slight ridge and the well-drained red "terra rosa" topsoil - a misspelling of the Italian 'red soil' - provides optimal conditions for Cabernet Sauvignon. While not unique to Coonawarra, terra rosa is famously associated with the region, leading to some consternation amongst *terroir*-minded producers when the GI's boundaries were liberally defined to include areas of other soil types. To the north of Coonawarra, Padthaway GI also includes areas of terra rosa soil, and produces a similar style of Cabernet. Despite its slightly warmer climate, Padthaway has a more even mix of red and white grapes in the vineyard; Riesling and Chardonnay occupy nearly 40% of the total vineyard acreage. The newer GIs of

Wrattonbully, Robe, Mount Benson, and Mount Gambler comprise the remainder of the Limestone Coast regions. Overall, red grapes dominate this cool-climate zone.

The Lower Murray zone is directly north of the Limestone Coast; the heavily irrigated, bulk wine-producing Riverland GI is the zone's sole region. Here, the climate is continental and hot, and the region's low rainfall, high soil salinity and water shortages make the future for agriculture in general uncertain. West of Lower Murray are the zones of Fleurieu, Barossa, and Mount Lofty Ranges, the sources of some of Australia's finest wines. The Fleurieu climate as a whole is essentially Mediterranean, tempered by Southern Ocean currents and the effects of the inland Lake Alexandrina, directly south of Langhorne Creek GI. The zone's most important—and warmest—region is McLaren Vale GI, a predominantly red wine area focusing on Cabernet Sauvignon and Rhône varietals. Shiraz, Grenache, and Mourvèdre (Mataro) show rich, textural, full body and tend toward jam or dried fruit flavors. The three are often blended, although varietal



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Grenache is resurgent. The region's best-known wines, such as D'Arenberg's "Dead Arm" Shiraz, Drew Noon's Grenache-based "Eclipse", and the dry-farmed Clarendon Hills' "Astralis" Shiraz result from extremely old, low-yielding vines. North of the Fleurieu zone, Mount Lofty Ranges encapsulates the three regions of Adelaide Hills, Adelaide Plains, and Clare Valley. Adelaide Hills GI, the southernmost region in Mount Lofty Ranges, contains the Lenswood and Piccadilly Valley subregions. Sauvignon Blanc, Chardonnay, Pinot Noir, and sparkling wines retain good acidity in the region's cool maritime climate.

Despite Clare Valley's warmer, continental climate and preponderance of red grapes in the vineyard, the GI offers Australia's most classic and ageworthy interpretation of Riesling. Higher-altitude, west-facing slopes often produce the better wines, cooled by afternoon breezes and low nighttime temperatures. The unofficial subregions of Watervale and Polish Hill River are characterized by limestone and broken slate, respectively, offering piercing, dry Rieslings buoyed by lime candy, petrol, and tropical notes. Body and alcohol levels are generally higher than those of their Old World counterparts, yet the wines can be just as austere in their youth. Grosset, an early and fervent convert to the screwcap closure, is an acknowledged master of the style. Adelaide Hills and Adelaide Plains should not be confused with the Adelaide GI, a "super zone" allowing producers to blend freely from Barossa, Fleurieu, and Mount Lofty Ranges.

Surrounded on three sides by Mount Lofty Ranges, the inland Barossa zone is Australia's most important region for premium Shiraz. The Barossa Valley GI (a region within the Barossa zone) is home to 150 year-old vines and ranks with the Hunter Valley as one of Australia's most celebrated wine regions. High-end Barossa Valley Shiraz is a critical darling: opaque, dense, heavily extracted, and full of dark fruit and chocolate. Traditionally, American oak hogsheads (300 liters) are used to age the wines, although many producers are now implementing a percentage of French oak barriques. Co-fermentation with Viognier, in the style of Côte-Rôtie, is on the increase, as some look to brighten and lift the wines, fixing color in the process.

Penfolds is based in Barossa Valley, and the company's iconic "Grange" bottling usually relies on a substantial portion of Barossa fruit. Torbreck, Peter Lehmann, and Rockford are excellent sources for Shiraz and other burly, powerful reds. The vineyards of Eden Valley GI, Barossa Valley's cooler counterpart in the zone, are more evenly distributed between white and red production. Riesling, Chardonnay, Viognier, Shiraz and Cabernet Sauvignon are all successful here, illustrating the region's varied and dynamic climate. Eden Valley is home to Yalumba, Pewsey Vale, and Henschke, producer of the famed "Hill of Grace" and its precursor, the "Mount Edelstone" Shiraz. High Eden, a subregion in Eden Valley, is home to one producer, Mountadam, the first commercial producer of Chardonnay in South Australia.



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South Australian GIs		
Zone	Region	Subregion
Adelaide Superzone		
Barossa	<ul style="list-style-type: none"> • Barossa Valley • Eden Valley 	<ul style="list-style-type: none"> • High Eden (Eden Valley)
Far North	<ul style="list-style-type: none"> • Southern Flinders Ranges 	
Fleurieu	<ul style="list-style-type: none"> • Currency Creek • Kangaroo Island • Langhorne Creek • McLaren Vale • Southern Fleurieu 	
Limestone Coast	<ul style="list-style-type: none"> • Coonawarra • Mount Benson • Padthaway • Robe • Wrattontully • Mount Gambler 	
Lower Murray	<ul style="list-style-type: none"> • Riverland 	
Mount Lofty Ranges	<ul style="list-style-type: none"> • Adelaide Hills • Adelaide Plains • Clare Valley 	<ul style="list-style-type: none"> • Lenswood (Adelaide Hills) • Picadilly Valley (Adelaide Hills)
The Peninsulas		



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Western Australia

Western Australia is the country's largest state, and the wine regions within are the country's most isolated—over 1300 miles separate Perth, on Western Australia's coast, from Adelaide in South Australia. Three enormous zones cover the inland and southern coast: Central Western Australia zone; Eastern Plains, Inland and North of Western Australia zone; and West Australian South East Coastal zone. As of 2010, nine wineries are in operation in the vast expanse of these three zones; the majority of viticulture is conducted along the state's southwestern coast, in the zones of South West Australia and Greater Perth.

Furthermore, wine production since 1970 has been steadily shifting from the hot regions within Greater Perth—Swan Valley GI is the hottest appellation in Australia—to the cooler regions of South West Australia.

Margaret River GI, a coastal region within the South West Australia zone, is the state's most acclaimed appellation, with production almost evenly split between red and white wines. Chardonnay, Semillon, and Sauvignon Blanc—and blends of the latter two—are successful in the maritime climate, but gravelly, elegant Cabernet Sauvignon and Bordeaux-style red blends inspire the highest praise.

With a mean annual temperature of only 45.7° F, the Margaret River region is actually cooler than Bordeaux, although rainfall during the growing season is much less frequent. Cullen, Leeuwin Estate and Cape Mentelle are among the region's best-known producers. The large Great Southern GI, to the east of Margaret River along the southern coastline, is the state's second-most prominent region. There are five subregions: Mount Barker, Frankland River, Albany, Porongurup, and Denmark. While Margaret River's winemaking heritage extends (if not in an unbroken line) to the 1890s, Mount Barker in the 1960s was the birthplace of the modern Western Australian wine industry, and today excels with cool-climate Riesling, Shiraz, and Cabernet Sauvignon.





Western Australian GIs		
Zone	Region	Subregion
Central Western Australia		
Eastern Plains, Inland & North of Western Australia		
Greater Perth	<ul style="list-style-type: none"> • Peel • Perth District • Swan District 	<ul style="list-style-type: none"> • Swan Valley (Swan District)
South West Australia	<ul style="list-style-type: none"> • Blackwood Valley • Geographe • Great Southern • Manjimup • Margaret River • Pemberton 	<u>Subregions of Great Southern</u> <ul style="list-style-type: none"> • Albany • Denmark • Frankland River • Mount Barker • Porongurup
West Australian South East Coastal		

Queensland

Queensland is not a major grape-growing state in Australia, although production is on the increase. Vineyards in the state's two regions, Granite Belt and South Burnett, date to 1965 and 1993 respectively. Granite Belt experiences a continental climate with plentiful summer rain, yet the region's many high-elevation plantings of Shiraz and Semillon are governed by cooler mountain air. The more northerly South Burnett is subtropical. The unofficial region of Darling Downs, directly south of South Burnett, seems poised to become the state's third GI in the future.



Queensland GIs		
Zone	Region	Subregion
	Granite Belt	
	South Burnett	

Tasmania

South of Victoria, the island state of Tasmania is Australia's coolest wine-producing area. Tasmania is the sole GI, although unofficial regions exist and the island can be broadly divided between the northern and southern sectors. The climate of Northern Tasmania is similar to that of Champagne or the Rheingau, and Southern Tasmania is even cooler, although long sunshine hours during the growing season promote slow, even ripening. White grapes, particularly Chardonnay and Riesling, outnumber red plantings, but not by a wide margin.

Pinot Noir can flourish, especially in the Pipers River area, and cool-climate Cabernet Sauvignon can be successful in the Tamar Valley and Coal River areas. Overall, the island's climate is perfectly suited for sparkling winemaking, as finesse, elegance, and acidity can be maintained. Tasmania's traditional method sparkling wines are among Australia's best efforts in the category.





New Zealand

Although a Christian missionary first planted vines on New Zealand's North Island in 1819, the first record of actual wine production dates to the late 1830s, when James Busby, a British minister involved in early viticultural efforts in New South Wales, planted a small vineyard from French and Spanish cuttings at his estate in Northland. Busby's enthusiasm—he wrote three treatises on viticulture prior to penning some of New Zealand's seminal political documents—did not translate into rapid development; rather wine production slowly increased throughout the 1800s with an influx of Croatian, French, Spanish, and German settlers.

Beer production outpaced wine; however, and near the turn of the century the Department of Agriculture charged Romeo Bragato, an Austrian viticulturist from Victoria, with the task of studying the nation's vineyards and combating its newest scourge: phylloxera. Bragato identified many of New Zealand's modern wine regions (with the important exception of Marlborough) and educated growers on the merits of grafting vines onto disease-resistant American rootstock.

Unfortunately, a simmering temperance movement in the country stymied this promising start to the 20th century, and the Department of Agriculture's Viticultural Division was disbanded in 1909. "Six o'clock swill", an early closing hour for pubs instituted in both Australia and New Zealand during World War I, lasted until 1967 on the North and South Islands of New Zealand. The early closing time of six o'clock was a move by anti-alcohol forces in the country to return men to their wives at a respectable hour, and those in the business of selling alcohol capitulated, preferring such a restriction to outright prohibition. While New Zealand narrowly avoided national prohibition, calls for abstinence imperiled the future of New Zealand's small industry, as growers planted low quality fruit that could be sold as table grapes if the vote went against them. Furthermore, many of these lower quality grapes were hybrids and thus immune to the ravages of phylloxera—Bragato's recommendations lay forgotten in a climate of hysteria. While hybrids offered relief from phylloxera, New Zealand's wine industry was setting back its chances to find an international market by decades—in 1960, "Albany





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Surprise” was New Zealand’s most planted varietal. Depression hampered sales in the 1930s, and cheap imported wines were readily available. Wine shops were not allowed to sell single bottles of wine until 1955, and restaurants first gained the right to sell wine in 1960. A winery itself could not sell a glass of wine until 1976, and the country’s last “dry” areas—relics of the temperance movement—persisted until the 1990s.

Impediments confronted New Zealand’s domestic industry on all sides, and the country’s general isolation from the rest of the world left New Zealanders without much recourse. However, as the country relaxed alcohol law, and the advent of commercial jetliners made travel—particularly to Europe—more viable from the late 1950s onward, New Zealand’s wine industry could prepare itself to compete internationally. In the 1970s, European *Vitis vinifera* vines gradually began to replace the hybrid and table grape plantings—a process hastened by a government-sponsored vine pull scheme in 1986. An emphasis on the importance of canopy management and site selection in the 1980s and 1990s followed, vastly improving the mean quality of the wines.

From 1960 to 2008, New Zealand’s vineyard acreage increased exponentially, from approximately 400 ha to over 29,000 ha. A total of approximately 100 wineries in the mid-1980s ballooned to over 600 wineries in the country today. New Zealand’s modern fortunes are founded on Marlborough on the South Island and the Sauvignon Blanc grape. Montana, New Zealand’s largest winemaking company, established Marlborough’s first commercial vineyard in 1973, released the country’s first varietal wine (Gisborne Chardonnay), and produced one of the first Marlborough Sauvignon Blanc wines in 1979; but Cloudy Bay Vineyards, launched in 1985, put the region on the map. Marlborough Sauvignon Blanc was something utterly upfront, piercing and pungent; highly intense aromas of passion fruit, jalapeño, ripe grapefruit, and grass filled out Sauvignon Blanc’s racy structure, and the wine became an international sensation. In 2008, over half of New Zealand’s vineyards were located in Marlborough, and nearly half of the country’s total acreage was planted with Sauvignon Blanc. However, it is not the country’s only wine of note: Pinot Noir, Chardonnay, Pinot Gris, Merlot, Riesling, Cabernet Sauvignon, and Gewürztraminer (listed in diminishing order of 2008 acreage) enjoy significant plantings and are bottled as varietals. Sparkling wines of good quality are also produced, particularly in Marlborough.

New Zealand is the world’s easternmost and southernmost winemaking country: the North Island lies on the same latitude as Tasmania, but over 1200 miles of ocean separate the two. The South Island is the larger of the two landmasses, and is divided along its spine by the Southern Alps—rainclouds moving eastward from the Tasman Sea deposit all of their moisture high in the mountains, resulting in a rain shadow effect for the wine regions of the island. The warmer North Island is less mountainous, and generally much rainier. On the extreme uppermost end of the North Island, Northland’s latitude is comparable to that of Jerez in Spain—although its climate is more often likened to Bordeaux—whereas Central Otago, the southernmost wine region in the world, lies on the 45th parallel. Winemaking regions run along a north-south axis on the eastern coastline of the islands; however, the effect of the ocean mitigates temperature variation and moderates the growing season. Abundant sunshine hours on the South



per se



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Island aid ripening while the consistently cool nights allow grapes to retain acidity and the zesty character so prized in the country's whites.

New Zealand's vineyards are typically planted on flat expanses and most are located within twenty miles of the eastern coastline. As in Australia, mechanical harvesting is common—a consistently cheap source of manual labor is difficult to find in the sparsely populated country. Unlike Australia, with its huge irrigated agricultural zones, New Zealand has little land to spare; thus, modern bulk wine production is not economically feasible—there is no New Zealand equivalent to California's Central Valley or Australia's Riverland. Producers overall have concentrated on higher price points in the global wine market. In fact, New Zealand wine on average commands a higher price per bottle than any other country in the world. However, this position is threatened by the recent release and influx of cheaper Sauvignon Blanc wines, especially in the British market—an unfortunate turn of events for the country's serious producers, who have worked so hard collectively to craft the modern image of premium New Zealand wines.



All New Zealand producers and growers belong to New Zealand Winegrowers, an organization formed in 2002 as a joint initiative of the Grape Growers Council and the New Zealand Wine Institute. New Zealand Winegrowers promotes and presents a unified face for New Zealand wine, building on the past successes of its parent organizations. Undoubtedly, the organization will greatly influence the structure and codification of New Zealand's emerging appellation system. In addition, a group of New Zealand producers pioneered the Screwcap Initiative in 2001, an international association committed to using the closure—even on ultra-premium bottlings. Although both Swiss and Australian wineries were using the closure prior to its widespread adoption in New Zealand, the screwcap has become synonymous with Marlborough Sauvignon Blanc, and the runaway success of the wine

simultaneously raised public acceptance of the closure. Kim Crawford in Marlborough was the first to commercially release a New Zealand wine under screwcap; today over 85% of the country's wines are finished with the closure.

Major wine regions on the North Island include Northland, Auckland, Waikato/Bay of Plenty, Gisborne, Hawkes Bay, and Wairarapa. The major regions of the South Island are Nelson, Marlborough, Canterbury, and Central Otago. Currently, these regions are informal; however, new regulations may pave the way for eventual legal recognition of New Zealand's areas of production. In line with European standards, New Zealand wines must contain a minimum 85% of a stated varietal or vintage. This minimum will extend to the statement of region on the label, once such regions are legally defined. Declaration of vintage and varietal is optional. Winemaking and viticultural choices are, in general, left to the winemaker's discretion; as in other New World countries, there are no laws governing enrichment, acidification, pruning, yields, or irrigation techniques.



The North Island

New Zealand's first vines were planted in Northland in 1819, but there is no record of wines being produced. The region is New Zealand's northernmost and smallest area of production, contributing less than 1% of the country's total production. In 2008, only 14 wineries were in operation. Waikato/Bay of Plenty covers a much larger area, but also produces less than 1% of the national total. Auckland, named for New Zealand's largest city, is located between Northland and Waikato/Bay of Plenty. Despite its 1960s status as New Zealand's largest region, production is now just slightly higher than that of Waikato, representing 2% of the national total.

Chardonnay, Merlot, and Cabernet Sauvignon lead in acreage. Premium red blends and varietal wines, especially from the subregions of Kumeu, Waiheke Island and Matakana, are highly regarded. Auckland is the traditional center of the wine business in New Zealand; both Montana (now under the Pernod Ricard NZ umbrella) and Villa Maria are headquartered here. All three regions experience a moderate, rainy maritime climate; rot and frost are among the chief viticultural hazards. Among Auckland's unofficial subregions, the hilly Waiheke Island enjoys a singularly sunny, dry climate, especially on its lower western side, where many of the region's wineries are clustered.

The bulk of the North Island's production is concentrated in the central and southern regions of Gisborne, Hawkes Bay, and Wairarapa. Hawkes Bay is the country's driest and second largest region. Although Chardonnay is the region's most planted varietal, Hawkes Bay is New Zealand's largest producer of red wines, and Merlot is the leading red grape. Cabernet Sauvignon, Pinot Noir and Cabernet Franc are widely cultivated, as are Sauvignon Blanc and Pinot Gris. A range of altitudes, coupled with a diverse and complex pattern of soils, from greywacke gravel to heavy silt to sandy loam, suggests the development of a large number of future subregions. Gimblett Gravels, an area of deep shingle soils, is rapidly establishing a reputation as a source of good Syrah and Bordeaux-style blends, and already appears on a number of labels as a trademarked brand. Other notable subregions include Ngatarawa (known for Merlot), Esk Valley and Dartmoor Valley.

Gisborne, also known as Poverty Bay, is overwhelmingly planted with white grapes—the first vines in the world to see the sun each day. Chardonnay has replaced Müller-Thurgau as the region's most planted grape, as the region—New Zealand's third largest producer—attempts to overcome its past reputation as a bastion of carafe wines and





lower quality. Gewürztraminer also performs well in the region, but red grapes simply struggle to ripen in the cool climate. Wairarapa is the southernmost region on the North Island. The entire region is officially named Wellington—it includes New Zealand’s capital city—but Wairarapa is the only wine district in the region. Pinot Noir and Sauvignon Blanc are particularly successful, particularly in the subregion of Martinborough.

New Zealand North Island Regions

- Northland
- Auckland
- Waikato/Bay of Plenty
- Gisborne
- Hawkes Bay
- Wellington (Wairarapa)

The South Island

Nelson, the northernmost region on the South Island, is New Zealand’s sunniest wine-producing region. Paradoxically, it is also the rainiest region on the South Island. Chardonnay, Sauvignon Blanc, Riesling and Pinot Noir comprise over 80% of the region’s vineyard acreage, excelling in the cool climate. Despite its proximity to Marlborough, high land prices and low availability constrain the efforts of New Zealand’s major producers to make wine on a large scale, and the region remains the South Island’s smallest. In contrast, Marlborough produces over half of the entire country’s wine, with nearly 10,000 ha of Sauvignon Blanc alone. Pinot Noir, Chardonnay, Pinot Gris and Riesling are the next most-planted grapes, although even the combined acreage trails that of Sauvignon Blanc significantly.



Montana, through subsidiary wineries such as Brancott and Fairhall, controls nearly two-thirds of Marlborough’s vineyards, and maintains a solidly high quality despite its reach and size. The region has also gained a reputation for traditional method sparkling wines, from many of the same producers who made Marlborough Sauvignon Blanc a household name: Cloudy Bay, Kim Crawford, and Hunter’s. Montana’s Lindauer brand sparkling wines are the most exported wines of the country, and in 1988, a partnership forged between Montana and Deutz of Champagne to produce premium sparkling wines cemented Marlborough’s future in the world of bubbly. Average maximum



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summertime temperatures of 75° F are moderated by cool nights, and the dry, lengthy growing season allows grapes to ripen while retaining fresh, crisp character—an asset for both sparkling production and Sauvignon Blanc. Soil in the three major subregions—the northern Wairau Valley, the central Southern Valleys, and the southernmost Awatere Valley—is generally composed of sandy, alluvial loam topsoil over gravel, providing excellent drainage and limiting vine vigor. Some sites are more water-retentive, and induce a more herbaceous character in the final wine. Irrigation is widespread.

South of Marlborough, Canterbury is New Zealand's fastest-growing wine region, due in large part to the success of its northern subregion Waipara Valley. Although winemaking on the Banks Peninsula subregion dates to 1840, the more recently developed Waipara contains the majority of the region's vineyards. Pinot Noir, Riesling, Chardonnay, and the ubiquitous Sauvignon Blanc are successful here. Pinot Noir takes center stage further south, in Central Otago—the world's southernmost region, and the country's highest in altitude. Central Otago is the only region in the country to experience a truly continental climate, with greater seasonal temperature extremes than any of the country's maritime regions. Diurnal temperature swings are also quite significant, and winemakers take advantage of the sun by planting on northern hillside exposures—southern-facing slopes are often too cool for viticulture. Low humidity prevents rot, but spring frosts are a costly problem and in cooler years winemakers have great difficulty coaxing ripeness from the grapes at all. Pinot Noir emerged as the varietal of choice in this marginal climate in the late 1990s, and as vine age and expertise with the varietal grow, the future for Pinot Noir seems very bright. In fact, Central Otago Pinot Noir, epitomized by producers such as Felton Road, Mt. Difficulty, and Rippon, can compete with anything the New World has to offer. Central Otago's best-known subregions include Wanaka, Gibbston, Alexandra, and Cromwell Basin.

New Zealand South Island Regions

- Nelson
- Marlborough
- Canterbury
- Central Otago