

Australia

All methods of production used.

Style includes, Ch & Pn traditional method, Glera tank method, Moscato, Shiraz & some Pet Nat. Growth in sparkling, Moscato, Shiraz & Australian Prosecco.

Traditional Method Wines:

Lighter styles – citrus & apple fruit, Fuller bodied – autolytic notes. Med + to high acidity, medium alcohol, Body & flavour intensity varies Med (-) to Med (+) dep style & lees aging.

Growing Environment & Climate

- Generally in cooler regions: **Tasmania, Yarra Valley (Dom Chandon), Adelaide Hills, alpine areas of NSW** at higher altitude.
- These produce, higher acidity, moderate potential alc, ripe, medium intensity fruit. Lower yields than other sparkling regions – higher price.

Tasmania

- Leading area high qual trad. JV 1980s between **Louis Roederer & local Heemskerk**.
- Small production, high qual but 36% sparkling.
- Varied climate on island, Southern parts exposed to Southern Ocean generally cooler than north. Cooler than Champagne but higher sunlight intensity due to latitude.
- **Tamar Valley** (north), **Piper's River**, (south), **Coal Valley**, But no named sub-zones.
- Spring frost & high rain fall – risks Coulure, early season & botrytis later.

Other

- Inexpensive sparkling: **Riverland, Riverina & Murray-Darling**, labelled: **South Eastern Australia**
- Irrigation & irrigation
- Pick early for lower pot alc, acidity & avoid over ripe
- Yields 2 – 3 times cooler areas, prices ¼

Sparkling Red

- Mostly Shiraz,
- warm-climate regions: **Victoria, Barossa Valley, McLaren Vale**.
- Style- richness & intense flavour, pick same as still.

Wine making – Traditional Method

- Styles: NV, Vintage, prestige cuvee, rose.

- Premium producers take Champagne approach, 12mths on lees etc. some 3 + yrs. But no rules.
- Late disgorged wines with 6 yrs on lees + E.G **Janz & Aras**.

Larger wineries Tasmania, press on island, make wine on mainland. Transport refrigerate juice to mech equipped wineries. Smaller by hand on island.

- MLF a wine makers choice.

Shiraz

Med(-) to Med acidity, medium to high alcohol, medium ripe soft tannin, medium to high alcohol, tannins balanced by dosage (20+g/L). Med to full bodied, pronounced intense flavours. VG to Outstanding traditional method.

- Shiraz made like a red, MLF, some with oak maturation.
- Then traditional method second fermentation.
- Styles, fruity or oak influenced, autolytic notes masked.
- Normally released after 2 years.

Transfer Method Wines

- Most go through MLF to soften high acidity.
- Many smaller producers send still wine to contract facility for tirage, returned for 2nd ferment & lees aging (norm 18 mths) & then back for disgorgement & dosage 6 – 12g/L but some zero now.
- Some use reserve wines.
- Oversupply 2008 of Sauvignon Blanc still – carbonated SB sparkling.

Wine Business

- Tasmanian success led to consolidation, larger firms buying smaller. E.g. **Brown Brothers** bought **Tamar Ridge**. **Accolade** owns **House of arras & Bay of Fires**.

Tank Method & Carbonated Wines

Growing Environment & Climate

- Vast majority of sparkling wine grown in: Riverland, Murray-Darling, etc. labelled 'South Eastern Australia'.
- Irrigation essential & mechanisation used.
- Early picking to lower potential alcohol & retain acidity. Yields 2 – 3 times higher than cool climate Sparkling. Prices ¼ of these.

Wine making – Transfer, Tank, Carbonation

- Wines blended across cool, moderate & warm regions etc. for balance. Some regional indication.
- CH, PN, Moscato, Glera/Prosecco.
- *Medium + acidity, dry to medium sweet, low to medium alcohol, light to medium body, Fruity range citrus to ripe peach & apricot or grapey Moscato. Little autolytic.*
- [Brown Brothers](#), [Jacobs Creek](#), [Yellowglen](#).

Moscato.

- Sparkling Moscato & pink Moscato e.g. [Innocent Bystander](#). Growing domestic market.
- Blend of grapes diff warmer regions.
- Higher quality by tank, Lower carbonation.
- *Low alcohol, medium acidity, off dry to sweet. Distinct fruity style, grapey. Acceptable to good.*

Australian Prosecco

- Rapidly growing market.
- Main region [King Valley](#), most tank method. Small quality focused producers.
- Labelled as Prosecco in AUS but labelled Glera if exported to EU. [Dal Zotto](#) first in 2004.
- *Medium alcohol, medium + acidity, light to medium body, delicate peach flavours, off dry to medium dry. Good to very good.*

Pet Nat

- Small natural wine makers, small quantities.
- Cloudy, slightly to fully sparkling, *yeasty & fruit flavours, usually dry, medium + acidity, medium alcohol, light to medium + body, flavour intensity medium to pronounced.*

Wine Business

- 6% of overall wine production, 66M litres. 89% domestic, 11% export.
- No laws constraining allowing innovation & new styles.
- Growing domestic market for sparkling. Aus Prosecco (6.5 M L) & Moscato increasing but only half that of Prosecco, at the expense of Shiraz reducing as seen as a Australian product against interest in 'foreign wines'.
- Traditional method exports declining.