



THE ULTIMATE GUIDE TO

ADELAIDE HILLS WINE

**AUSTRALIAN WINE
MADE OUR WAY**

This cool-climate region has spearheaded the evolution of Australian wine.

Read on to find out more.

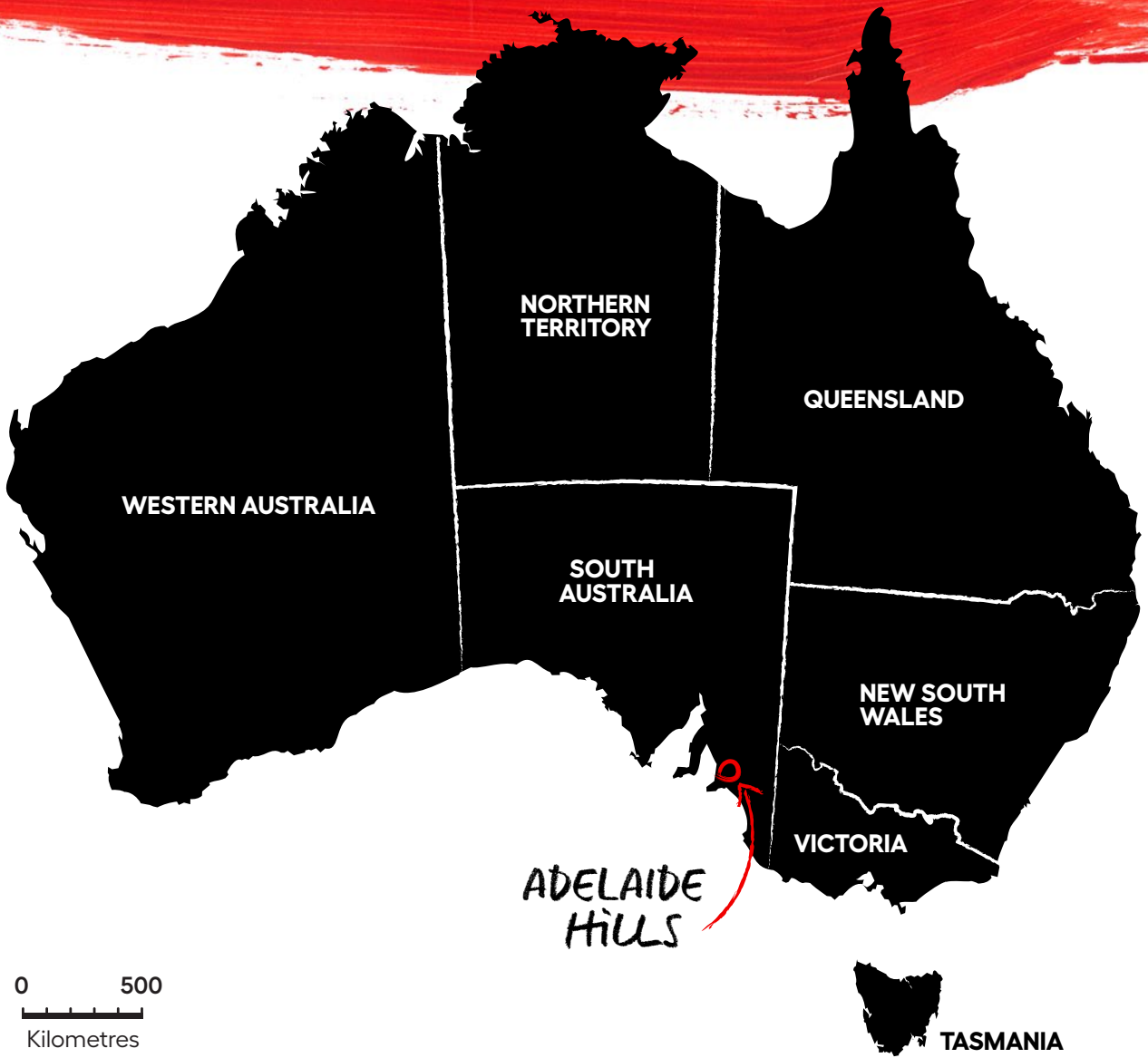


CONTENTS



- The history of Adelaide Hills
- Geography, climate and soil
- Viticulture and winemaking
- Prominent varieties

A U S T R A L I A



ADELAIDE HILLS:

COOL-CLIMATE ELEGANCE AND INNOVATION



The wine region has rapidly become one of Australia's most exciting, fostering a creative community and spearheading the evolution of Australian wine.

- Varied landscape home to one of South Australia's coolest-climate regions
- Hub of quality and innovation in wine production
- Elegance the common thread across a diverse range of wines
- Tourist hotspot on Adelaide's doorstep

ADELAIDE HILLS: COOL-CLIMATE ELEGANCE AND INNOVATION

Among the cool, leafy peaks and slopes of the Adelaide Hills wine region, passionate producers craft premium cool-climate wines renowned for their elegance and vibrant flavours. Although the modern-day wine community only began here in the 1970s, the region has rapidly become one of the country's most important, spearheading the evolution of Australian wine in recent years.

Today, Adelaide Hills is home to established and iconic names in wine as well as an exciting new generation of experimental winemakers carving their own paths and setting trends.

Cool-climate haven

Just minutes from Adelaide, in the hills to the city's east, Adelaide Hills is one of the coolest-climate wine regions in South Australia. Its diverse landscape is a patchwork of peaks and valleys, bushland, farms and vineyards, where some of Australia's best-quality grapes are produced. Relatively high altitude and ample rainfall make this a lush retreat from the heat of much of South Australia.

Hub of quality and innovation

Adelaide Hills is home to a forward-thinking wine community, in which grapegrowers and winemakers work together to produce a diverse range of premium cool-climate wines. Established producers craft classic styles while creative makers experiment with varieties and techniques to make this one of Australia's most exciting wine regions.

From elegant to edgy

Adelaide Hills winemakers produce diverse wine styles ranging from delicate traditional method sparkling wines to spicy Shiraz. Cool-climate stalwarts Chardonnay and Pinot Noir shine bright, while Sauvignon Blanc sets the benchmark in Australia. Alternative varieties also thrive in the region's varied soils. The common thread across all Adelaide Hills wines is natural acidity and elegance.

Tourist hotspot on Adelaide's doorstep

Settled by German immigrants in the 1800s, Adelaide Hills' central town of Hahndorf is Australia's oldest-surviving German settlement. This village hub boasts amazing art galleries and foodie hotspots, and is a pathway to the region's vibrant cellar doors, less than a 30-minute drive from Adelaide's CBD.





THE HISTORY OF ADELAIDE HILLS: CONTEMPORARY COOL REBORN

1900–1960s

Financial pressures and lack of viticulture experience means all vineyards are removed by the 1930s. For the next 40 years, the land is used for other purposes.

1840s–1900

First commercial vines planted by John Barton Hack. Other vineyards soon follow, and from 1840 to 1900 there are more than 200 growers and winemakers in the region.

1970s and 1980s

Adelaide Hills is reborn as a wine region when Leigh and Jan Verrall plant a vineyard in 1971. Brian Croser founds Petaluma in 1976 and the modern-day region is born.

TODAY

Adelaide Hills has a reputation for premium wines, becoming one of Australia's most important cool-climate wine-growing areas. Wine styles range from elegant to edgy, which helps define modern Australian wine.

1998

The Geographical Indication (GI) Adelaide Hills is created.



THE HISTORY OF ADELAIDE HILLS: CONTEMPORARY COOL REBORN

In the beginning

The traditional custodians of the Adelaide Hills are the Peramangk people. Some areas were shared with the neighbouring Kaurna people of the Adelaide Plains, especially after Europeans arrived.

In the 1830s, South Australia was settled by Europeans as a free 'non-convict' colony. Farmers, artisans and business people established villages in the hills, which reminded them of home in the United Kingdom. By 1839, German and Silesian emigrants were also arriving, and they founded European-style villages.

1840s–1900

The earliest record of commercial vineyard plantings was in 1840 by John Barton Hack, who most likely planted Shiraz or Grenache. Other vineyards soon followed, and from 1840 to 1900 there were more than 200 grapegrowers and wine producers in the region.

1900–1960s

Due to financial pressures and lack of cool-climate viticulture experience, vineyards slowly disappeared from the early 1900s, and by the 1930s they had all been removed. For the next 40 years, the land was used for other purposes, including cattle and sheep farming.

1970s and 1980s

The Adelaide Hills was reborn as a wine region when Leigh and Jan Verrall planted a vineyard in 1971 and a new group of wine pioneers emerged. Brian Croser founded the renowned Petaluma winery in 1976 after identifying the area as one of the best in Australia to grow varieties suited to cool climates, and the region as we know it today was born.

Brian was soon followed by other wine-producing trailblazers, including Stephen George, Geoff Weaver, Tim Knappstein, Stephen and Prue Henschke, and Michael Hill Smith MW and Martin Shaw.

1998

The Geographical Indication (GI) Adelaide Hills was created, located within the Mount Lofty Ranges zone. It stretches around 75 kilometres (46.6 miles) from Mount Pleasant in the north to Macclesfield in the south.

Today

In the years since it was established as a wine region, Adelaide Hills has grown steadily and has rapidly built a reputation for its elegant, premium wines. Cool-climate wines have exploded in popularity in Australia in recent years, and Adelaide Hills has become one of the country's most important cool-climate wine-growing areas.

Today it is home to more than 90 wine labels and a collaborative wine community encompassing established icons, traditional producers in pursuit of perfection and a younger generation of creative makers at the forefront of alternative winemaking trends.

While still a young wine region, Adelaide Hills has played a vital part in the evolution of Australian wine and is itself constantly evolving. Emerging varieties are thriving and wine styles ranging from elegant to edgy are helping to define modern Australian wine.



DID YOU KNOW

In 1843, a case of wine made from Adelaide Hills' first vineyard was sent to Queen Victoria. This was the first gift of Australian wine to an English monarch.



GEOGRAPHY, CLIMATE AND SOIL



- Long, narrow region less than a 30-minute drive east of Adelaide
- One of South Australia's coolest-climate wine regions
- Diverse topography creates mesoclimates and microclimates
- Two subregions: Lenswood and Piccadilly Valley

GEOGRAPHY, CLIMATE AND SOIL: COOL-CLIMATE HAVEN IN THE HILLS

Less than a 30-minute drive east of Adelaide in South Australia, Adelaide Hills is a long and narrow wine region that stretches from the Barossa to its north down to McLaren Vale. It's a lush and leafy retreat, home to picturesque orchards and farmland, hillside vineyards and bushland spiked with towering gums.

Sandwiched between some of Australia's most famous warm-climate regions, the Adelaide Hills has a distinctly cool climate thanks to its elevation. Roads twist and turn through the undulating landscape, the steep hills and valleys creating an array of mesoclimates and microclimates. The region's altitude and cool conditions help produce grapes bursting with flavour and varietal character, whilst retaining good natural acidity.

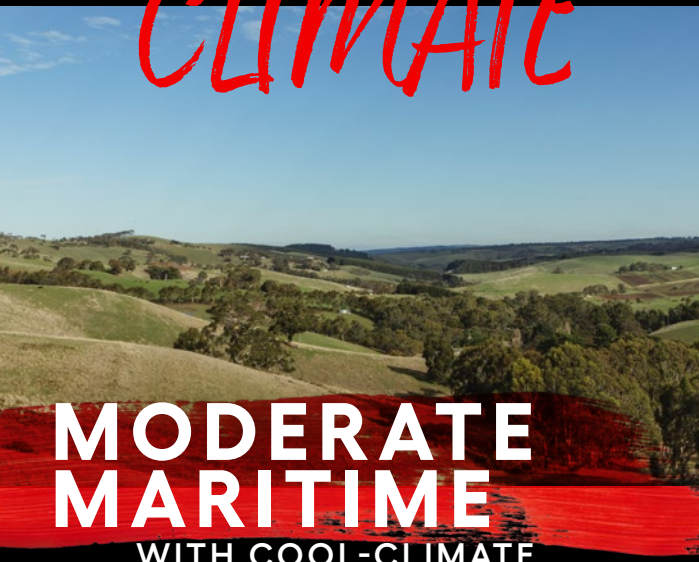
Within this diverse region, there are two subregions – Lenswood and Piccadilly Valley – identified for their rare soils and distinctive climates.



DID YOU KNOW

Adelaide Hills is one of the coolest and most elevated wine regions in Australia, with a climate similar to Tasmania and parts of northern Victoria.

CLIMATE



MODERATE MARITIME

WITH COOL-CLIMATE CHARACTERISTICS

ALTITUDE →

ADELAIDE HILLS

230–650M (755–2133FT)

VERY HIGH

>1000M
>3280FT

HIGH

750–999M
2460–3279FT

MEDIUM

500–749M
1640–2459FT

LOW

0–499M
0–1639FT

Latitude

- 34° 98'S

Climate

- Adelaide Hills is a cool-climate, moderately maritime region with cold winters and winter-dominant rainfall.
- Its undulating terrain creates a range of mesoclimates and microclimates, which make the region well suited to producing a diverse range of premium wines.
- Due to the cool climate, most of the region is best suited to early-ripening varieties. However, some west-facing slopes in the north are warm enough to ripen Cabernet Sauvignon.

Altitude

Adelaide Hills has low to medium altitude. As elevation increases, the temperature drops. This is vital at night in the final stages of ripening, with colour and flavour compounds boosted by cool conditions.

Growing season rainfall (GSR)

- 268mm (10.5in)

Calculated from October to April in Australia, GSR is a good indication of how much water is available to the vine. Adelaide Hills receives relatively low levels of rain during its growing season. However, rainfall varies throughout the region, increasing at higher elevations and mainly falling in winter and spring. A large proportion of the region is fortunate enough to have robust underground water supplies, with water quality ranging from 'spring water' in the Mount Lofty area to generally drinkable water throughout the rest of the region.

Mean January temperature (MJT)

– 20.4°C (68.7°F)

Mean January temperature refers to the mean temperature of the warmest month.

Please check the Wine Australia website for up-to-date information. Altitude refers to the highest and lowest vineyard in the GI region, not necessarily the highest or lowest point within the region and is calculated using the National Vineyard Scan and state contour datasets. Latitude is taken at the central point of the GI region. Meteorological data is taken from the national climate data bank of the Bureau of Meteorology: the Australian Data Archive for Meteorology (ADAM). Climate indices have been calculated across the whole GI region by the Antarctic Climate and Ecosystem CRC as part of a research project co-funded by Wine Australia. Growing season rainfall (GSR) and mean January temperature (MJT) based on 1991–2017 averages from the Bureau of Meteorology (2018). GSR is calculated from October to April.



DID YOU KNOW

Adelaide Hills Sauvignon Blanc sets the standard in Australia. The region's cool but sunny climate allows Sauvignon Blanc grapes to develop a defined acid profile and fruit vibrancy, so it's not surprising that Sauvignon Blanc accounts for around one-third of Adelaide Hills' total annual crush. Its popularity has soared in the past two decades, and now a fresh wave of winemakers are taking this well-known variety to new heights.



SOIL

Soils vary across the region. Low-lying areas with heavy soils provide potential for greater vigour, while higher, well-drained stony soils allow vigour control.



Soil

Adelaide Hills' soil types are highly variable, with a mixture of grey-brown or brown loamy sands, with patches of sandy soils over clay subsoils. Soil depth is also variable due to topography, which can range from steep slopes to undulating hills, resulting in shallow stony soils at the top of hills and deep peat-like clays at the bottom.

+ ADVANCED NOTES

THE BIG DROP: DIURNAL TEMPERATURE VARIATION

Adelaide Hills boasts one of the biggest diurnal temperature variations in Australia. Diurnal variation is the difference between the maximum day temperature and the minimum night temperature. This variation is sought after by winemakers, as it helps grapes ripen in a more balanced way.

A large diurnal range allows grapes to slowly build their sugar levels during the warmth of the day, while giving the vines rest during cool nights. The cool nights during ripening season help the grapes retain balancing acidity and aromas. As a result, Adelaide Hills' wines are fresh and vibrant, elegant yet complex.



VITICULTURE AND WINEMAKING:

IN PURSUIT OF PERFECTION

GRAPE GROWING IN ADELAIDE HILLS

Adelaide Hills offers pristine grape-growing conditions, although its topography and cool climate can make viticulture challenging. Growers take advantage of the unspoilt environment and unique site characteristics to produce high-quality fruit requiring minimal intervention in the winery. The result is elegant, premium and highly acclaimed wines.

The region is home to a mix of big-name vineyards and small producers, and its close proximity to Adelaide allows boutique wineries to thrive.

Vineyard management

The diverse terrain creates a variety of mesoclimates and microclimates, which present both challenges and opportunities for growers. The slopes can make it difficult to use machinery, so vineyards are often hand-pruned and hand-picked.

The region's diverse soil types present challenges too, as they can grow vines that are either too vigorous or not vigorous enough. In the northern areas of the region, well-drained soils decrease vigour. In some other areas, growers use summer pruning techniques to help control vigour.

The region's vines are typically grown with tall, well-exposed canopies to maximise sunlight penetration, ensuring grapes ripen properly and flavours are well developed. Canopy management is especially vital for Sauvignon Blanc, widely grown in the region, which can tend toward excess production of foliage.



GRAPE GROWING

- Topography and cool climate allow for production of premium fruit
- Mix of large and small vineyards
- Many vineyards worked by hand, as slopes make mechanisation difficult
- **Harvest:** Early February to early April

Common trellis types include Vertical Shoot Position and the Lyre trellis system.

With relatively high rainfall and humidity, pests and fungal disease can present problems. Many Adelaide Hills growers use integrated management regimens to address these without the use of chemicals.

Irrigation

While Adelaide Hills receives ample rainfall throughout the year, most vineyards use irrigation. A large proportion of the region is fortunate enough to have robust underground water supplies, with water quality ranging from 'spring water' in the Mount Lofty area to generally drinkable water throughout the rest of the region.

Harvest

Harvest is typically early February to early April, and varies according to grape variety and location. Chardonnay and Pinot Noir destined for sparkling wine are typically the first to be harvested, followed by Sauvignon Blanc. Ripening and harvest often happen latest in the cold, high-altitude subregion of Piccadilly Valley.



DID YOU KNOW

Some producers pick Sauvignon Blanc grapes at various intervals to blend different characteristics into a single wine, achieving the desired levels of green fruit and herbaceous characters alongside ripe citrus, stone fruit and tropical fruit flavours.

Environmentally sustainable practices

The Adelaide Hills is an environmentally sensitive region, being in the catchment for the Adelaide metropolitan water supply and home to important native species. The Adelaide Hills Wine Region (AHWR) Environment Committee leads the way in supporting producers to adopt sustainable practices. A growing number of vineyards are being farmed organically and chemical-free.



COMPLEMENTARY READING

AN ALTERNATIVE APPROACH – GRÜNER VELTLINER LEADING THE WAY

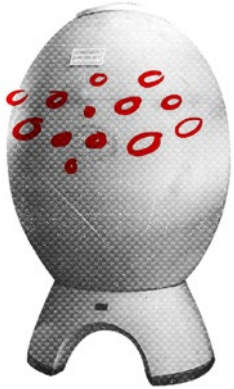
The Adelaide Hills' climatic and soil diversity, coupled with its innovative culture, have led the region to embrace an array of alternative grape varieties. This is one of the most exciting developments happening in the Adelaide Hills today. Producers are experimenting with a range of different varieties and are employing viticulture and winemaking techniques to bring out the true expression of those varieties in the region.

Varieties originating from around the world today thrive in the vineyards of the Adelaide Hills, including Vermentino, Fiano, Tempranillo and Nebbiolo. But the star is undoubtedly Grüner Veltliner.

Austria's most planted variety, it is slowly growing a healthy fan base in Australia, with the importation of clones from Austria by Adelaide Hills' Hahndorf Hill Winery in 2006–09 kicking off its popularity. It's well suited to Adelaide Hills, thanks to the region's free-draining soils and large diurnal temperature variations (the difference between the maximum day temperature and minimum night temperature). The resulting wines are sometimes rich yet briskly acidic. They have some citrus and herbaceous notes, with linear acidity that echoes Riesling.

Adelaide Hills is so appealing for the production of Grüner that Hahndorf Hill, in collaboration with Adelaide Hills Vine Improvement, has established the Grüner Veltliner Project to make its clonal material accessible to other local growers. Adelaide Hills is well on its way to becoming the leading Grüner-producing region in Australia.

WINEMAKING



**MIX OF TRADITIONAL
AND ALTERNATIVE
TECHNIQUES**



**MINIMAL
INTERVENTION**



**WILD
FERMENTATION**



**WHOLE-BUNCH
FERMENTATION**

WINEMAKING IN ADELAIDE HILLS

With its excellent grape growing conditions, Adelaide Hills offers endless opportunities for winemakers who want to showcase the terroir of the region using a mix of both traditional and innovative new techniques.

With the region producing top-quality fruit known for its vibrant aromas, varietal flavours and balanced acidity levels, winemakers are focused on gently coaxing the best out of these top-notch grapes to produce elegant cool-climate wines.

Minimal intervention

Many Adelaide Hills producers are focusing more on the vineyard and minimising intervention in the winery to create wines that express each vineyard's unique terroir. The high quality of the fruit makes this possible and results in distinctive wines that reflect the region.

Extended skin contact

Some winemakers are experimenting with extended skin contact in white wines to build texture and weight, and create interesting styles. The skins are left in contact with the juice, rather than pressing the juice off the grapes before fermentation, imparting phenolics and sometimes, depending on the style desired, an orange hue to the wine.

Fermentation

Aside from the most commonly used fermentation technique – which involves the addition of cultured yeast – local winemakers are experimenting with a range of other fermentation techniques in their bid to produce more complex and expressive wines.

One example is wild fermentation, where indigenous yeasts that are naturally present in the microflora of the grape are used to ferment the wine rather than adding cultured yeasts. Whole-bunch (aka whole-cluster) fermentation in red wines is another increasingly common technique, where stems are left in contact with the berries to enhance the aromatics and give the wine more tannin structure and better ageing potential.

Whole bunch fermentation – which involves using the stems in the winemaking process – is particularly employed with Pinot Noir and Syrah in the Adelaide Hills.



COMPLEMENTARY READING

THE BASKET RANGE REVOLUTIONARIES

Tucked away in the compact and secluded Basket Range area of the Adelaide Hills is a small, vibrant community of eccentric and trailblazing winemakers who are helping challenge assumptions of modern Australian wine. It's been referred to as Australia's epicentre of alternative, minimal-intervention winemaking.

The winemakers of Basket Range are united by a philosophy of how they believe wine should be made: with as little added or removed as possible. They use wild yeasts, ferment white wines on skins, don't use filtration and add only tiny amounts of sulphur at bottling, if any. Their wines are handmade, often in small sheds.

Anton Van Klopper is a pioneer of this movement. A fiercely passionate grower and maker, he believes winemaking is a true craft and strives to make wine like an artist. He runs his wine label, Lucy Margaux, taking a hands-off approach in the winery to produce exciting, unpredictable and sometimes challenging wines.

"The best analogy I can think of is that I make my wines like brewing a tea," says Anton. "A very gentle, slow infusion with as little done to the grapes as possible."

Taras Ochota of Ochota Barrels is another key figure in the Basket Range wine community. An ex-punk rocker and bass player, he and his wife Amber strive to produce delicious, food-friendly wines using a back-to-basics approach. They source fruit from surrounding vineyards and special sites in McLaren Vale and Barossa Valley, and pick grapes earlier than most winemakers, hunting for that perfect balance between fruit flavour and acidity. Ochota Barrels wines usually sell out within days of release.

"I take a holistic approach to making wines that have an energy, that have a vibrancy," says Taras. "Wines that 'pop' when you put them in your mouth!"

Other prominent Basket Range winemakers include Brendon Keys of BK Wines, Jasper and Sophie Button at Commune of Buttons and Gareth Belton at Gentle Folk. This dynamic and experimental group of winemakers are influencing wine styles around Australia, and they're just one reason why the Adelaide Hills is such a thrilling wine region.



TASTE OF ADELAIDE HILLS

Noteworthy varieties

The diverse climate and soils of the Adelaide Hills create a complex network of microsites that are capable of producing everything from the most delicate sparkling wines and aromatic Sauvignon Blanc to vibrant Chardonnay and spicy Shiraz. There's no single star performer here, but the common factors across styles are the premium, elegant nature of these wines and the clear varietal character that is pronounced throughout the different sites.

Adelaide Hills' signature wines are:

- Sparkling wine.
- Sauvignon Blanc.
- Chardonnay.
- Pinot Noir.
- Shiraz.

BEST OF THE REST

Adelaide Hills' diverse soils and array of mesoclimates and microclimates enable producers to grow and craft a wide range of wines using both classic varieties and lesser-known grapes.

Other noteworthy varieties include:

- Grüner Veltliner.
- Riesling.
- Vermentino.
- Tempranillo.
- Nebbiolo.



DID YOU KNOW

Cool-climate wines typically have lower alcohol and higher acid levels, enabling certain varietal wines to age gracefully in the cellar.

ADELAIDE HILLS TOP 5 VARIETIES



**SAUVIGNON
BLANC**

30%

CHARDONNAY

25%

PINOT NOIR

20%

**PINOT GRIS/
GRIGIO**

9%

SHIRAZ

5%

Source: Wine Australia National Vintage Survey. Variety share based on average tonnage from 2015–2019.



SPARKLING WINE



RANGE OF STYLES PRODUCED

ALTITUDE AND COOL CLIMATE

ideal for producing premium sparkling wine

TYPICAL FLAVOURS

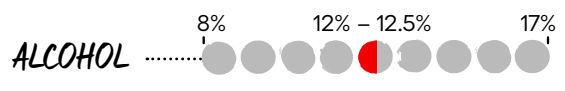
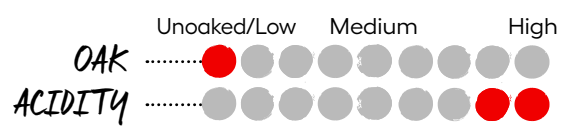
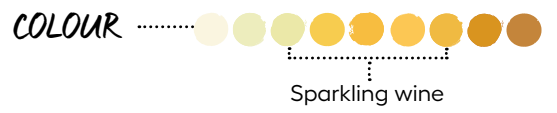
- Red apple
- Citrus
- Toast
- Brioche
- Grilled nuts
- Grilled bread

SPARKLING WINE

Adelaide Hills' altitude creates ideal conditions for sparkling wine grapes Chardonnay and Pinot Noir to retain their acid levels and develop their fruit flavours. This makes it one of Australia's most exciting sparkling wine regions. Classic styles have red apple and citrus flavours and a lovely complex, yeasty character that comes from ageing in the bottle.

Notable sparkling wine producers include:

- Croser by Petaluma.
- Deviation Road.
- K1 by Geoff Hardy.





COMPLEMENTARY READING

A SPARKLING STORY: FROM TRADITIONAL TO ALTERNATIVE

Adelaide Hills is a star of the Australian sparkling wine community. Local winemakers are creating world-class sparkling wines, especially those made using the traditional method, which reflect high levels of winemaking expertise and the cool, pristine environment. But there are also some creative producers exploring more unusual approaches.

On a scenic 50-hectare property, Deviation Road is one of the region's best sparkling producers. It was established in 2001 by Kate Laurie, a sparkling wine authority who trained in Champagne, and her husband Hamish. Deviation Road's award-winning sparkling wines are crafted using the traditional method. Kate takes inspiration from the French masters, while carving out her own style.

In 2013, Kate returned to Champagne to live and work for six months. But this time it was her own skills that were in demand. Local winemakers were dealing with the challenges of climate change, which was causing the grapes' acidity levels to drop and sugar levels to rise. Kate faces this challenge in Adelaide Hills, and she was happy to pass on her knowledge – an example of Australian sparkling innovation influencing one of the world's most traditional wine regions.

Another noteworthy sparkling producer is BK Wines, where Brendon Keys takes a different approach. With a philosophy of creativity over conformity, Brendon has built a reputation for his boundary-pushing wines, including his pét-nats (short for pétillant naturel). These cloudy, textural sparkling wines are made using the ancestral method (Méthode Ancestrale). It involves bottling before the first fermentation is completed, which allows the carbon dioxide gas from the first fermentation to create the bubbles inside the bottle.

His popular pét-nat Chardonnay has “biscuit and nutmeg notes with a tart Pink Lady [apple] acid crunch... Sour sherbet with a sweet candy mid-centre. It's well worth the furrowed, worried brow this tricky winemaking style can induce in the winery.”

Throughout the dynamic region of Adelaide Hills, superstar sparkling winemakers are emerging to compete with the world's best.

SAUVIGNON BLANC

THE BENCHMARK FOR SAUVIGNON BLANC IN AUSTRALIA



APPROX. **1/3** OF TOTAL ANNUAL CRUSH

VIBRANT AND AROMATIC WITH NATURAL ACIDITY

TYPICAL FLAVOURS

- Kiwifruit
- Pineapple
- Gooseberry
- Passionfruit
- Herbs

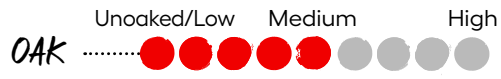
SAUVIGNON BLANC

Sauvignon Blanc loves a cool climate, where it produces vibrant and aromatic wines bursting with natural acidity. The Adelaide Hills has established itself as the benchmark for Sauvignon Blanc in Australia.

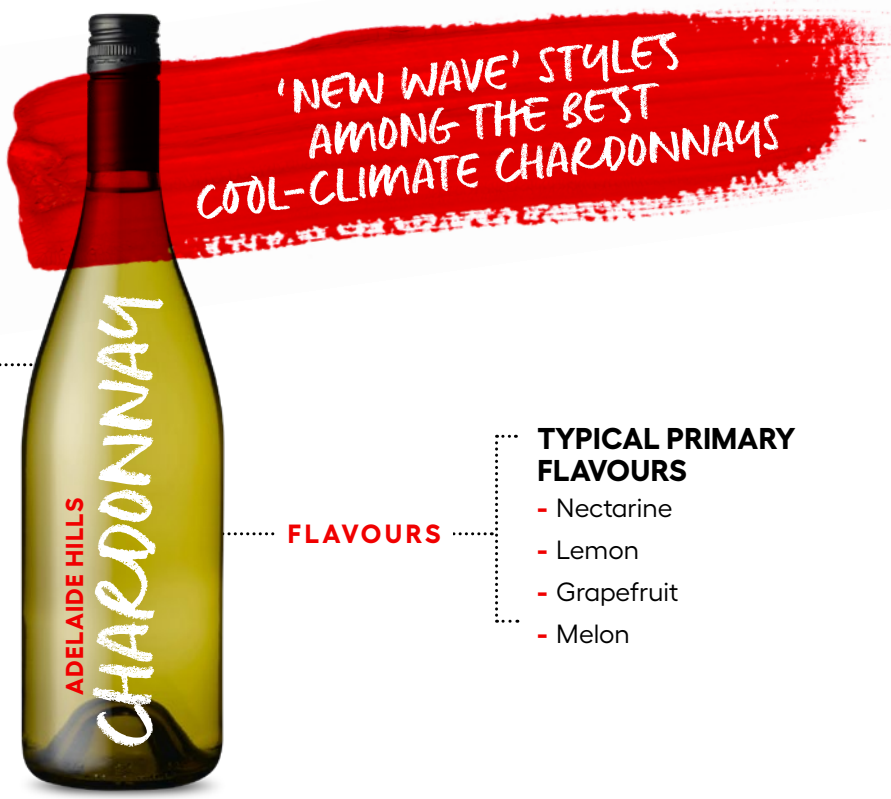
Adelaide Hills Sauvignon Blanc at its best is vibrant, aromatic and fresh, with complexity and texture. It is typically light-bodied with notes of kiwifruit, lemon citrus, pineapple, gooseberry and passionfruit, and some herbaceousness. It often has a soft, succulent middle palate and a crisp, refreshing finish. It's an early-drinking wine that doesn't usually benefit from age.

Notable Sauvignon Blanc producers include:

- Deviation Road.
- Hesketh.
- Nepenthe.
- Shaw + Smith.
- Tomich.



CHARDONNAY



MEDIUM-BODIED
ELEGANT WINES

AROUND
1/4
OF TOTAL
ANNUAL
CRUSH

FLAVOURS

TYPICAL PRIMARY
FLAVOURS

- Nectarine
- Lemon
- Grapefruit
- Melon

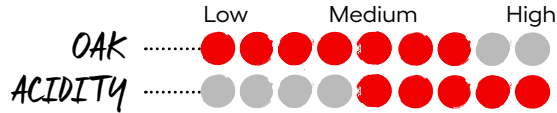
CHARDONNAY

Adelaide Hills is a leader in 'new wave' Australian Chardonnay, producing wines that rival the finest cool-climate Chardonnays in the world with their fruit intensity and complexity.

Adelaide Hills Chardonnay is vibrant and fresh, with bright acidity and flavours of citrus and stone fruit. It's typically elegant and lean but has the acid structure to age and evolve.

Notable Chardonnay producers include:

- Ochota Barrels.
- Tapanappa Wines.
- Geoff Weaver.
- Grosset.
- Shaw + Smith.
- Murdoch Hill.
- BK Wines.



PINOT NOIR



USED IN BOTH TABLE AND SPARKLING WINES



AROUND **1/5** OF TOTAL ANNUAL CRUSH

TYPICAL FLAVOURS

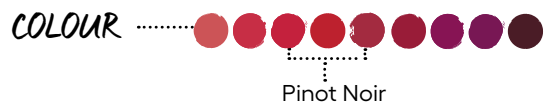
- Red berries
- Cherry
- Strawberry

PINOT NOIR

With its elevation and cool climate, Adelaide Hills is the leading region in South Australia for the production of Pinot Noir – used in both table wines and sparkling styles. Adelaide Hills Pinot Noir tends to be medium-bodied with richer, ripe cherry and berry flavours.

Notable Pinot Noir producers include:

- Ashton Hills.
- Deviation Road.
- Ngeringa.
- BK Wines.
- Shaw + Smith.



SHIRAZ



FAST EMERGING AS
HIGHLY ACCLAIMED STYLE

**MEDIUM-BODIED,
SPICY AND ELEGANT
STYLE**

in contrast to bold reds
from warmer climates

**TYPICAL
FLAVOURS**

- Dark cherry
- Plum
- Pepper
- Spice
- Dark berries

SHIRAZ

Shiraz crafted in the cool peaks and folds of the Adelaide Hills is a strong contrast to the big, bold reds from South Australia's warmer-climate regions. With moderate alcohol levels, fragrant pepper and spice aromas, fine tannins and acids, Adelaide Hills Shiraz is fast emerging as a highly acclaimed style on the world's wine scene.

Notable Shiraz producers include:

- Bird in Hand.
- The Lane Vineyard.
- Wines by Geoff Hardy.
- Shaw + Smith.
- Sidewood Estate.

COLOUR ●●●●●●●●●●

Shiraz

BODY Light Medium Full

SWEETNESS Dry Medium dry Sweet

TANNIN Low Medium High

ACIDITY ●●●●●●●●●●

OAK ●●●●●●●●●●

ALCOHOL 8% 13% - 14% 17%



THE PEAK OF COOL CLIMATE WINE

A premium wine region at the forefront of Australian cool-climate wine. Excitement, elegance, elevation: the only way is up.

ADELAIDE HILLS: THE PEAK OF COOL-CLIMATE WINE

In less than 50 years, Adelaide Hills has shot to stardom as a premium wine region at the forefront of Australian wine. Its community of innovative growers and winemakers is setting the standard for the region's signature varieties while driving Australian wine forward by exploring new varieties and techniques. Excitement, elegance, elevation: for Adelaide Hills, the only way is up.

Key points to remember

- Vines were first planted in the Adelaide Hills in the 1800s but disappeared by the 1930s. The region was reborn in the 1970s and has rapidly built a reputation as one of Australia's most exciting wine regions, spearheading winemaking trends.
- Adelaide Hills is renowned for producing elegant, well-balanced and highly acclaimed wines. Its signature styles and varieties include sparkling wines, Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz.

- Located just minutes east of Adelaide's CBD, high in the hills, it's one of South Australia's coolest wine regions.
- Its diverse topography creates an array of mesoclimates and microclimates throughout its peaks, slopes and valleys, allowing for the production of a wide variety of wine styles.
- The growers and winemakers of Adelaide Hills aspire to be the best, producing pristine fruit and premium cool-climate wines. Its dynamic community encompasses established icons, passionate producers crafting classic wines and a new generation of experimental winemakers helping redefine Australian wine.

AUSTRALIAN WINE MADE OUR WAY

Australia's unique climate and landscape have fostered a fiercely independent wine scene, home to a vibrant community of growers, winemakers, viticulturists, and vigneron. With more than 100 grape varieties grown across 65 distinct wine regions, we have the freedom to make exceptional wine, and to do it our way. We're not beholden to tradition, but continue to push the boundaries in the pursuit of the most diverse, thrilling wines in the world. That's just our way.

Discover more about Australian wine
at www.australianwine.com

Get the facts
**DRINK
WISE**
.ORG.AU

Wine Australia
supports the responsible
service of alcohol.

