



THE ULTIMATE GUIDE TO

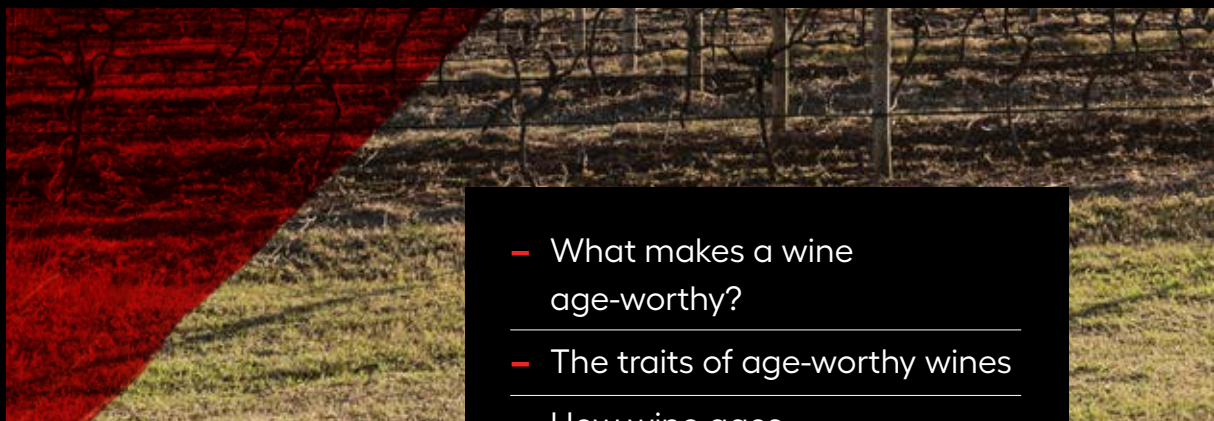
AGED WINE

**AUSTRALIAN WINE
MADE OUR WAY**

Learn about Australia's most age-worthy varieties and how they transform into complex, earthy and extraordinary wines.



C O N T E N T S



- What makes a wine age-worthy?
- The traits of age-worthy wines
- How wine ages
- Relevant viticulture and wine-making techniques
- Noteworthy varieties and styles



WHAT MAKES A WINE AGE-WORTHY?

- Most wines are meant to be enjoyed in their youth
- However, many fine examples can transform into fascinating aged wines of great complexity
- An age-worthy wine is one that doesn't just endure, but improves in bottle over time

DISTINCTION OVER TIME: AGED WINE

Not all wines are made to age, but many of Australia's top drops have what it takes to go the distance. From the lightest of Semillons to rich and tannic Cabernet Sauvignons, fine wines from Australian regions are capable of transforming over many years in the bottle, showcasing mastery and innovation in the vineyard and the winery.

WHAT MAKES A WINE AGE-WORTHY?

All wines change over time once they are bottled, but not always for the better. In fact, the vast majority of wines are meant to be enjoyed when they display fresh, bright, primary fruit characters, and that's true of many of Australia's most popular styles. However, there are many fine examples with the potential to transform over longer periods into fascinating aged wines of great complexity.

So what exactly is an age-worthy wine? It's a wine that isn't just capable of enduring for many years, but improving. These highly prized wines have the capacity to evolve into something more complex, refined and interesting over a period of at least 5–10 years.

Generally only high-quality wines have what it takes to age well – but by no means does that suggest that wines designed to be consumed young aren't of a high quality. Many people love the bursts of bright fruit and intensity of flavours in youthful wines. But a carefully cellared fine wine offers a unique pleasure, its fruit, acidity and tannin (in red wine) softening to reveal more complex, subtle and often savoury notes and a beautiful elegance.



TRAITS OF AGE-WORTHY WINES

THE TRAITS OF AGE-WORTHY WINES

Wines from Australia's diverse regions are available across many price points, but can be broadly classified as either fine wine or simple, easy-drinking wine. Fine wines are higher in quality, with more structure and more intense and complex flavour profiles than simple, easy-drinking styles. It is these greater levels of concentration and complexity, together with higher levels of structural components (e.g. acidity, tannin, sweetness), that give fine wines the potential to age longer term.

FUN FACT

**AS IT AGES, WHITE WINE
BECOMES DARKER IN
COLOUR WHILE RED
WINE GETS LIGHTER.**

Wines that age well typically start out as bright and well-balanced with vibrant aromas and flavours, and fresh acidity. They can be light, medium or full-bodied, depending on grape variety. They tend to be well-balanced but generally have high levels of phenolics (such as tannins and colour), acidity and/or sugar.

F R U I T

The grapes in the wine must be high-quality



TANNINS

(RED WINE)

Contribute to structure and help preserve freshness



SWEETNESS

(WHITE WINE)

Can act as a preservative

A C I D I T Y

Wines with higher acidity and a lower pH typically last longer; critical in white wine



Wines (non-fortified) above 15% ABV may not age as well because alcohol is volatile

ALCOHOL LEVEL



BALANCE

Age-worthy wine is well-balanced in its youth

The main traits of age-worthy wine include:

Fruit

Age-worthy wines must come from high-quality grapes.

Tannins (red wine)

Red wines that age well generally have a higher level of tannins, which contribute to structure and longevity. 'Young' tannins are very tight, however over time the structure broadens, softening the tannins.

Acidity

Wines with higher acidity and a lower pH typically last longer. A low pH can help prevent chemical changes that break down wine including oxidation. For white wines, which have low phenolic content because they are not fermented on skins, acidity and pH are critical.

Sweetness (white wine)

When present at higher levels, sweetness acts as a preservative and can increase the longevity of white wine.

Alcohol level

Table wines over 15% in alcohol often don't age as well as those with lower alcohol content because alcohol is volatile in non-fortified wines. Fortified wines, however, with ABV of up to 20%, are some of the longest-lived wines of all.

Balance

Importantly, an age-worthy wine will be well-balanced in its youth.

FOREVER YOUNG: WHY SOME WINES AREN'T DESTINED FOR OLD AGE

When wines that aren't age-worthy get old, their lively, fruity flavours diminish and nothing appealing takes their place. The wine's structural components, whether tannin or acidity, may become overly strong or disappear altogether. Flaws or elements not in balance in their youth can become exaggerated, such as oak and alcohol.

+ ADVANCED NOTES

CELLARING FINE WINE

Cellared wines need to be stored under certain conditions to avoid damage and ensure they reach their ageing potential. Because ageing is not an exact science, they also need to be assessed regularly to determine which stage they're at – once a wine is past its peak, and has lost its freshness and complexity, nothing can be done to salvage it.

Cellaring wines for long-term ageing requires:

- A consistent temperature of around 13–16°C (55–61°F).
- Relative humidity of approximately 70%.
- A dark room or cupboard away from direct light.
- A stable, vibration-free environment where the wine won't be moved around much.
- Wine under cork to be stored on its side so the cork stays wet and swollen, preventing the risk of the cork drying out and shrinking, potentially leading to oxidation (screw cap wines can be stored standing up).

? DID YOU KNOW

Wine is often cellared to enjoy or experiment, or to mark a memorable life event such as a marriage. One less-sentimental reason for cellaring wines is for investment purposes. This is based on an assumption that the wine will increase in value over time and will eventually be sold, usually at auction. In this instance, the wine must be cellared in the best possible conditions.

THE 4 STAGES OF AGEING

1. YOUTH

Bright and fruity. Acidity and tannins at their maximum, but still in balance.

2. EVOLUTION

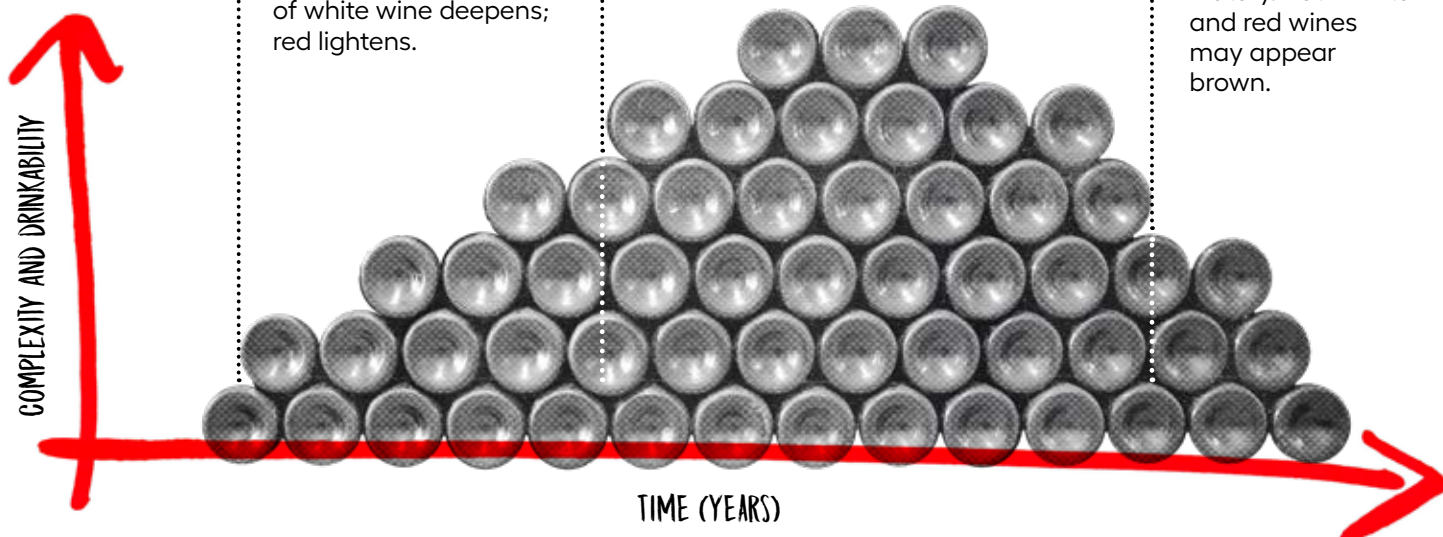
Begins to develop, gradually becoming more complex. Tertiary aromas and flavours emerge. Acidity and tannins soften. Colour of white wine deepens; red lightens.

3. MATURITY

Reached full potential and perfectly-balanced. Reds have smooth, supple palate and tertiary flavours such as leather, earth and cedar. Whites mellow, revealing characters such as toast, honey and dried fruits.

4. DECLINE

Past its peak. Aromas less complex, flavours duller and texture more watery. Both white and red wines may appear brown.



SCIENCE AND MYSTERY: HOW WINE AGES

The science of how wine ages may appear relatively straightforward, but it's actually incredibly complex and still not fully understood. Oxygen present within the bottle interacts with the polyphenols (tannins, colour pigments and flavour compounds), acids and alcohol in a wine, which causes the chemical components of the wine to change. The longevity of the wine, and exactly how it changes, depends on the quality and concentration of these components, along with factors such as winemaking techniques and storage conditions.

Several factors determine how each individual bottle ages and determine when it will reach its peak. This includes handling, storage conditions and temperature. Additionally, wine doesn't age in a linear way; throughout the ageing process it will experience times of rapid change, quiet periods and plateaus.

While the rate of ageing varies, most age-worthy wines will traverse a journey of four key stages.

1. Youth

At the start of a wine's life, its colour is bright and its fruit is at its most primary. Acidity is in balance, and in red wine, so are tannins. Oak flavours may be quite distinct from other flavours. In white wine, texture is at its lightest and most crisp, depending on the variety of white wine. Wines begin their life with varying levels of complexity and drinkability – some drink well early on, while others may require time in the cellar.

2. Evolution

The wine begins to develop, gradually becoming more complex. There's still a lot of freshness, but secondary and tertiary aromas and flavours are starting to emerge. Tannins and acidity gradually soften and any green or oaky notes may become more subtle. The colour of white wine will deepen from lighter yellow to deep yellow or golden

and sometimes amber, while red wine will lighten in hue, from rich purple or crimson to brownish orange or brick red.

3. Maturity

At some point, the wine reaches its maximum potential, where its aromas, flavours and texture are most balanced. This is also known as the 'harmonious phase' and it's the best time to drink the wine. The wine may hold in this phase for a while – some wines for many years – but it won't improve.

In red wines, bright fruit, oaky flavours and tannins or high acidity have given way to a smooth, supple palate, mellowed fruit and tertiary notes such as leather, earth and cedar. In white wines, acidity has mellowed to reveal more complex characters of toast, honey and dried fruits.

Exactly when a wine reaches this stage is hard to predict and depends on many factors, not least the style of wine. A high-quality Coonawarra Cabernet Sauvignon, for instance, may take 20 years to reach this point and remain at its peak for a decade or more, while a Margaret River Chardonnay

may be ready to drink after five to 10 years and have a much shorter drinking window. Deciding when a wine is at its best also depends somewhat on personal preference.

4. Decline

The wine is now past its peak and declining. It has begun to lose its enjoyable characteristics – its aromas are becoming less complex, fruit aroma intensity is decreasing, flavours are growing dull and the texture is becoming more watery. Red wines that are 'past it' may appear brown, while white wines may appear a deeper gold.



DID YOU KNOW

The size of the bottle affects the rate of ageing. This, in part, is because in smaller bottles the proportion of air in the ullage space relative to wine volume is higher than in larger bottles. That means the wine in smaller bottles has more contact with oxygen, increasing the rate of ageing.

+ ADVANCED NOTES

THE THREE TYPES OF AROMAS

Primary aromas:

Depending on the growing conditions, each grape variety has certain flavours and aroma profiles. These are most commonly fruit flavours such as red and black fruits, as well as herbs and florals. For example, Australian Cabernet Sauvignon is typically associated with blackcurrants and herbs.

Secondary aromas:

These come from the winemaking process. Bready or yeasty aromas such as cheese rind or stale beer are a result of fermentation. Ageing in oak produces savoury aromas such as toast, vanilla, chocolate and spice. In the case of aged Riesling or a Hunter Valley Semillon, tertiary aromas develop without oak ageing.

Tertiary aromas:

Ageing in the bottle can produce a new set of aromas, sometimes referred to as the wine's 'bouquet'. As wine ages, its primary flavours soften and other notes become more prominent, such as earth, mineral, leather and tobacco.

A man in a blue shirt is working in a wine cellar, surrounded by numerous wooden barrels stacked on green metal racks. He is holding a small glass and a bottle, appearing to be sampling or inspecting the wine. The barrels have various markings, including "14FFVTM-3Yr-P" and "16CHA PN 14SINTGNLP".

THE MAKING OF AGE-WORTHY WINE

THE MAKING OF AGE-WORTHY WINE

Wines that get better with age are usually those made with high-quality grapes and handled with care and skill in the winery. Factors such as terroir, vintage, variety and winemaking techniques can all influence how a wine ages.



- Grape varieties with high levels of fruit flavours may be more limited in their longevity
- Climate that promotes uniform ripening is beneficial
- Cool climates can produce wines with higher acidity and greater longevity
- Well-suited, low vigour soil is ideal
- Careful yield management is needed to ensure low yields
- Old vines often produce age-worthy wines
- Hot or 'ripe' vintage conditions can be detrimental

VITICULTURE

VITICULTURE

Most age-worthy Australian wines are born in the vineyard, and come from well-managed vines and soils, good vintages and reputable producers.

Grape variety

Some varieties are inherently more age-worthy than others. Generally speaking, varieties that have high levels of fruit flavours and lower tannin levels may be more limited in their longevity, while varieties that have more tannin and fruit concentration, such as Shiraz, may be more cellar-worthy. Varieties with high acidity, such as Riesling, Pinot Noir and Cabernet Sauvignon also tend to have a longer future.

Climate and soil

Producing high-quality grapes with good ageing potential requires a climate that promotes uniform ripening of the fruit on the vine, with grapes harvested at optimum ripeness. Wines from both cool and warm

climates can prove age-worthy, though cooler-climate vineyards tend to produce wines with higher acidity, and this can deliver greater longevity.

High-quality grapes generally come from vines grown in soils that are best suited for that variety, with good drainage, aeration and water-holding capacity. In soils that are too fertile, vine vigour will be high, so growers must use vigorous pruning regimes.

Yield

Grape yield is another important factor. Vines and grapes compete for nutrition, so higher yields can result in a lower ratio of polyphenols or flavour components to juice, reducing concentration of colour, aroma and flavour. Growing high-quality grapes for age-worthy wines requires careful yield management. Note, however, that low yields don't necessarily produce the best wines.

WINEMAKING



Extraction of polyphenols (colour pigments and structure) is important in red wine



Some fermentation techniques boost ageing potential: barrel fermentation, selection of yeast strains, whole-bunch fermentation



Barrel fermentation and maturation in high-quality oak can increase a wine's longevity



Skilful oxygen management is vital

WINEMAKING

The techniques and style of winemaking can also have a significant influence on whether a wine will improve in the cellar and for how long it will age. Generally, a more traditional winemaking approach is favoured, with a focus on developing structure and texture to support long-term stability and the development of complex aged characters over time.

Extraction

A winemaking style that promotes good extraction is important, particularly in red wines. During maceration, polyphenols are extracted from the grapes – anthocyanins (colour pigments) from the skins, and tannins (structure) from the skins, pips and stalks.

A longer and hotter maceration can help extract a higher concentration of polyphenols to produce a deeply coloured wine with higher tannin levels. Tannins ensure the wine retains its structure over time. Red wines with very low tannin levels

tend to degrade quickly because they are less stable. However, balance is important, and typically it's the well-balanced wines, rather than the blockbusters, that have the longest future.

Fermentation

Certain fermentation techniques can boost a wine's ageing potential, including barrel fermentation, selection of yeast strains and whole-bunch (cluster) fermentation, where stems are left in contact with the grapes. Often used with lighter-style reds such as Pinot Noir, this technique enhances the aromatics and gives the wine more tannin structure.

Oak

The use of high-quality oak can be important in increasing a wine's longevity.

Barrel maturation adds tannin and flavour, and the barrels allow oxygen to interact with the wine (in a controlled manner), encouraging tannins and anthocyanins to combine.

Oxygen management

Oxygen can be introduced to wine at various stages, including crushing, fermentation and racking, and effective management of oxygen throughout the winemaking process can help produce wine styles that are more age-worthy. As well as introducing oxygen at optimal stages, there are times when winemakers must prevent contact with oxygen. This is especially important during bottling to keep oxygen out of the bottle and minimise spoilage over time. It requires careful filtration and bottling practices, accurate fill heights and selection of the right closure. The addition of sulphur dioxide can also limit oxidation and eliminate bacteria that makes wines unstable.



DID YOU KNOW

Wine sealed under screw cap instead of cork is thought to mature more slowly. Some people also believe that screw caps improve the cellaring potential of wine. This is because screw caps – as long as they are not dented or damaged – reduce oxidation (exposure to air) that can result from an imperfect seal, for example by the expansion and contraction of the cork.



ADVANCED NOTES

BULK AGEING: MATURATION BEFORE BOTTLING

Wine can be aged both before and after bottling, and while each process is designed to improve the flavour and aroma of the wine, they play a slightly different role.

Once wine has completed fermentation, it's stored in oak barrels, stainless steel tanks or other vessels to develop for anywhere from a few months up to several years. This is sometimes referred to as bulk ageing. During this time, the wine's natural sediments (lees) settle and it may also undergo additional processes such as malolactic fermentation, clarification and stabilisation. Importantly, the wine is exposed to air, causing oxidative reactions that create changes in wine composition. As with bottle ageing, the rate of maturation is generally proportional to the size of the vessel: the larger the vessel, the slower the rate of maturation.

The vessel and maturation period depend on the grape variety and wine style. Oak maturation is an important stage in the development of fine wines, including full-bodied white wines such as Chardonnay. The barrel imparts different flavour compounds depending on the age of the oak (new or used) and to a lesser extent its provenance (American, French or other European countries). New oak imparts more pronounced flavours than older oak, but that doesn't mean older oak is any less useful for ageing. In fact, some producers prefer using it for their light to medium-bodied styles.

Cabernet Sauvignon generally has a long maturation period of 12–24 months, and maturation in new or used oak barrels (usually French or American) is common. This extended time in oak helps soften Cabernet Sauvignon's inherently firm and structured tannins and allows the character of the oak to integrate with the fruit. Shiraz is also often matured in oak barrels, and while many Australian producers still choose to mature their wine in new oak barrels, there is an overall trend towards using older oak (one or two-year-old) barrels and larger oak vessels such as foudres, which impart a more subtle complexity to the wine.



AGE-WORTHY

A U S T R A L I A N V A R I E T I E S A N D S T Y L E S

The ultimate guide to **aged wine**



- Iconic white with a long history in Australia
- Capable of ageing gracefully for decades
- Finest age-worthy examples come from Hunter Valley

SEMILLON

SEMILLON

An iconic white, Semillon has a long history in Australia and expresses its viticulture and winemaking story through a range of styles. In fact, Australia is one of the few countries where Semillon is produced, and highly prized as a single-variety wine. What makes it especially exciting is its long ageing potential.

SEMILLON

COMPLEXITY OVER TIME

AGE IN
YEARS

1

CRISP AND
DELICATE;
CITRUS,
GREEN APPLE

2

DEVELOPING
COMPLEXITY,
THE
PERCEPTION
OF ACIDITY
SOFTENS

5

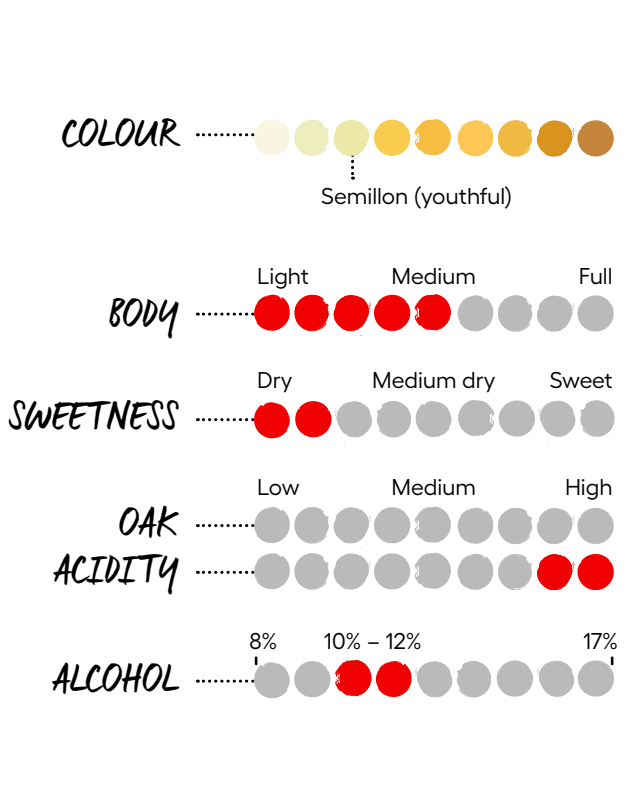
TOASTY TERTIARY
COMPLEXITY
BECOMES MORE
EVIDENT

10+

NUTTY, TOASTY,
HONEYED;
RETAINS FINE
ACIDITY

Some Australian Semillons from the Hunter Valley are capable of ageing gracefully for well over 20 years. When young, the finest examples of Semillon are light-bodied, zesty and crisp with high acidity and low alcohol. As they age, they take on honeyed, toasty notes, yet retain an identifiable stamp of primary fruit and a nucleus of fine acidity even after decades in the cellar.

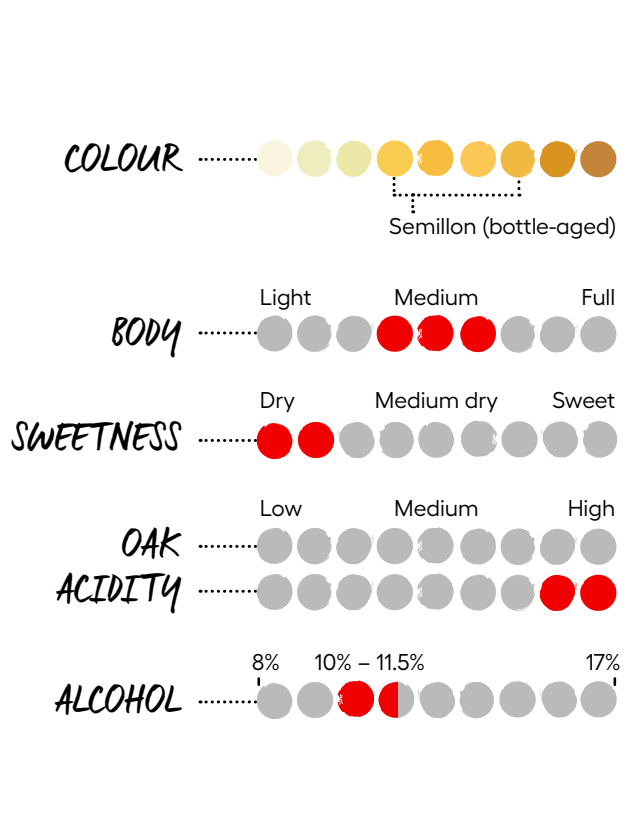
CHARACTERISTICS



YOUTHFUL, UNOAKED STYLE

FLAVOURS

- TYPICAL FRUIT FLAVOURS
 - Lemon
 - Green apple
 - Quince
- TYPICAL SECONDARY FLAVOURS
 - Herbs
 - Grassiness



BOTTLE-AGED, UNOAKED STYLE

FLAVOURS

- TYPICAL FRUIT FLAVOURS
 - Lemon
 - Apple
 - Quince
 - Fig
- TYPICAL SECONDARY FLAVOURS
 - Toast
 - Straw
 - Honey
 - Honeysuckle
 - Vanilla

HUNTER VALLEY



YOUTHFUL HUNTER VALLEY SEMILLON:

Almost water-white in appearance with aromas of citrus, grass, straw, lanolin and subtle green herbs. It is crisp and delicate with a chalky minerality.

BOTTLE-AGED HUNTER VALLEY SEMILLON:

A wine of deep golden hue, revealing nutty, honeyed, toasty characters after as few as five years in the bottle – almost as if the wine has spent time in oak (even though it hasn't).

Hunter Valley

Semillon can perform well in both cool and warm climates, but it's in the uniquely warm and humid region of New South Wales' Hunter Valley that it really shines. One of Australia's oldest wine regions, the Hunter Valley is characterised by warm, humid days in spring and summer, and chilly nights in autumn and winter, and is home to old Semillon vines dating back to the early 1900s.

When first bottled, Hunter Valley Semillon is almost water-white in appearance with aromas of citrus, grass, straw, lanolin and subtle green herbs. It is crisp and delicate with a chalky minerality. Patience pays great dividends, however, and the finest examples with high acidity and low alcohol transform after as few as five years in the bottle, revealing honeyed, toasty characters – almost as if the wine has spent time in oak (even though it hasn't). With its long ageing potential and ability to transform over time, Hunter Semillon is a true original in the wine world.

Notable producers of age-worthy Semillon include:

- Tyrrell's Wines.
- Mount Pleasant.
- Brokenwood Wines.
- Thomas Wines.

RIESLING



- Australia is one of the world's top Riesling producers
- Can be cellared for decades thanks to high acidity and bright fruit characters
- Finest age-worthy examples from cool-climate regions of Clare Valley, Eden Valley and Tasmania

RIESLING

Riesling was one of the original varieties planted in Australia, and from humble beginnings as a workhorse grape it has grown into one of the country's most renowned varieties. Australia is one of the world's top Riesling producers, and while it is grown throughout the country, the best, most age-worthy wines are produced in cooler climates that benefit from ocean breezes or elevation. This noble variety produces some of Australia's most age-worthy white wines, easily cellared for decades thanks to their high acidity and bright fruit characters.



DID YOU KNOW

Some tasters describe aged Riesling as having a kerosene-like character, which is due to a group of compounds in the grape and the wine called norisoprenoids and specifically the chemical compound 1,1,6-trimethyl-1,2-dihydronaphthalene, commonly referred to as TDN.

COMPLEXITY OVER TIME

**AGE IN
YEARS****1**

JUICY
ACIDITY,
FRESH
LIME ZEST

2

DEVELOPING
COMPLEXITY,
FLORAL,
LEMON/LIME,
HONEY

5

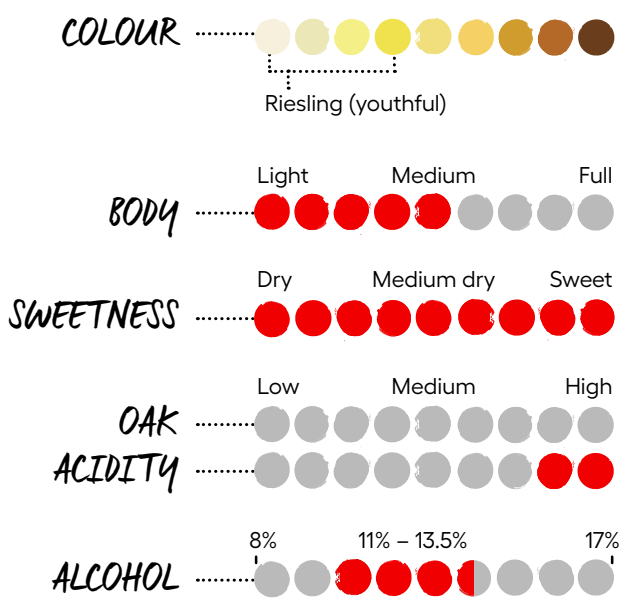
SOFTER ACIDITY,
LEMON CURD,
TOAST,
HONEY

10+

MELLOW,
TOAST,
HONEY,
BRÛLÉE

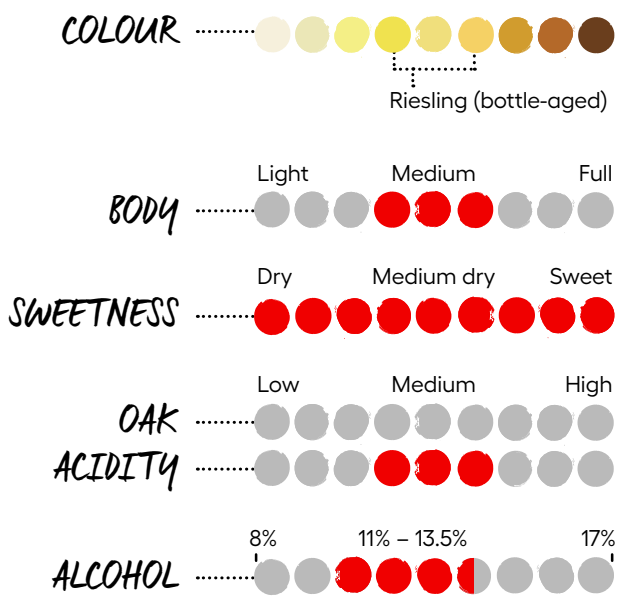
Most Rieslings are bottled early, usually within three to four months of vintage, to capture the vibrant fruit character and fresh, mineral flavours. That means mature Rieslings are generally aged in the bottle. When it's very young, Australian Riesling is zippy, fresh and highly drinkable. But over time, the vibrant citrus-based characters transform into flavours of honey, toast and lemon curd, while the perception of acidity softens, giving many wines a smoother texture and richer mouthfeel.

CHARACTERISTICS



TYPICAL FLAVOURS

- Lime zest
- Preserved lemon
- Apple
- Orange blossom

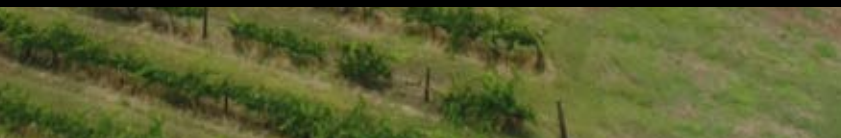


TYPICAL FLAVOURS

- Citrus
- Lemon curd
- Toast
- Honey



CLARE VALLEY



YOUTHFUL CLARE VALLEY RIESLING:

Vibrant, exuberant wines with classic floral and fresh citrus aromas. Tight and austere in structure.

BOTTLE-AGED CLARE VALLEY RIESLING:

Perception of more mellow acidity with waxy, toasty, honeyed flavours.

Clare Valley

Australia's most famous Riesling-producing region, Clare Valley in South Australia is a picturesque, undulating region with a warm, moderately continental climate with significant diurnal variation and cooling breezes. It produces benchmark Riesling flavours and internationally acclaimed wines, many of which can be aged for decades.

Its slate and limestone soils, combined with its cool nights, produce a very distinctive style of Riesling that is typically medium-bodied with fruit richness and a long, lingering acid sensation.

Notable producers of age-worthy Riesling include:

- Grosset Wines.
- Jim Barry Wines.
- Mount Horrocks Wines.
- Petaluma.
- Pikes.
- Tim Adams Wines.
- Vickery.
- Wines by KT.
- Rieslingfreak.



**YOUTHFUL
EDEN VALLEY RIESLING:**

Typically displays a signature slate, mineral character, strong lime juice and fragrant floral aromas, and great intensity of flavour on the palate.

**BOTTLE-AGED
EDEN VALLEY RIESLING:**

Toasty nuances appear on the nose and palate. Good examples will take 10 years or more to reach their peak.



EDEN VALLEY

Eden Valley

Known as the 'Garden of Grapes and Gums', the elevated, cooler-climate region of Eden Valley is a small pocket of bustling vineyards surrounded by rolling hills and ancient red gum trees. Along with Barossa Valley it makes up South Australia's Barossa Zone. Eden Valley wines are distinctive in their character, displaying impressive aromatics, elegance, complexity and finesse.

Notable producers of age-worthy Riesling include:

- Chaffey Bros Wine Co.
- Henschke.
- Peter Lehmann.
- Pewsey Vale.
- Smallfry Wines.
- Sons of Eden.
- Tim Smith.



TASMANIA



YOUTHFUL TASMANIA RIESLING:

Citrus and mineral characters, high levels of natural acidity and great length.

BOTTLE-AGED TASMANIA RIESLING:

Toasty tertiary notes yet still showing a well-defined backbone of underlying mineral acidity.

Tasmania

Tasmania is one of Australia's finest cool-climate wine-producing regions, well known for producing award-winning Riesling. With its long, sunny and dry autumns, the island boasts ideal growing conditions for developing naturally elegant, intensely flavoured and aromatic wines.

Notable producers of age-worthy Riesling include:

- Bay of Fires.
- Goaty Hill.
- Josef Chromy.
- Pooley Wines.
- Tamar Ridge.
- Holm Oak.
- Moorilla.



- Australian Chardonnay is grown across the country and crafted into a wide range of styles
- Most is made for early drinking, but some can be cellared for 5+ years
- Finest age-worthy examples from Margaret River, Adelaide Hills, Yarra Valley and Tasmania

CHARDONNAY

CHARDONNAY

Chardonnay is the most planted white variety in Australia, vinified into all manner of styles and expressions, showcasing the distinctions of each region in which it grows and the artistic influence of the winemaker. Thriving in a range of climates across the country and reflecting a sense of place wherever it's grown, there's no such thing as a typical Australian Chardonnay. It ranges from light-bodied, crisp and unoaked through to full-bodied, complex barrel-matured versions.

COMPLEXITY OVER TIME

AGE IN
YEARS

1

BRIGHT AND
FRUIT-DRIVEN;
CITRUS AND
STONE FRUIT;
OAK-DERIVED NOTES
OF TOAST, VANILLA,
BAKING SPICES

2

DEVELOPING
GREATER TOASTY
COMPLEXITY AND
OAK FLAVOURS
INTEGRATE WITH
THE WINE;
PERCEPTION OF
ACIDITY SOFTENS

5

OAK BECOMES
FULLY INTEGRATED
IN THE WINE,
WITH A ROUNDED
MOUTHFEEL
AND TOASTY
COMPLEXITY

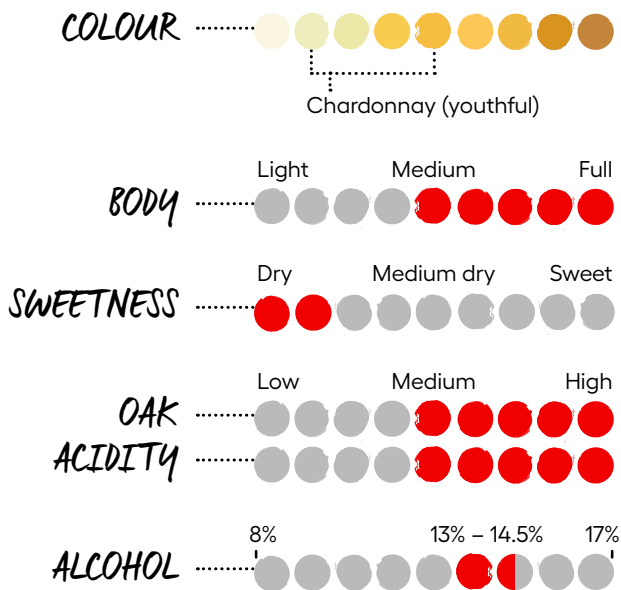
10+

DEEPER IN
COLOUR WITH
RICH, TOASTY
AND NUTTY
NOTES

Commercial Australian Chardonnay tends to be made for early drinking (two to five years), often sold without any bottle age. However, it's not uncommon to find high-quality expressions with balanced acidity and clever use of oak that can be cellared for more than five years. You can also find wines that are sold with some bottle age.

The sourcing of fruit from cooler climate areas combined with a more gentle touch with oak use, lees contact and malolactic conversion has led to a more restrained, balanced, age-worthy style. As it ages, Chardonnay develops rich, creamy characteristics and nutty, caramel flavours.

CHARACTERISTICS



YOUTHFUL STYLE

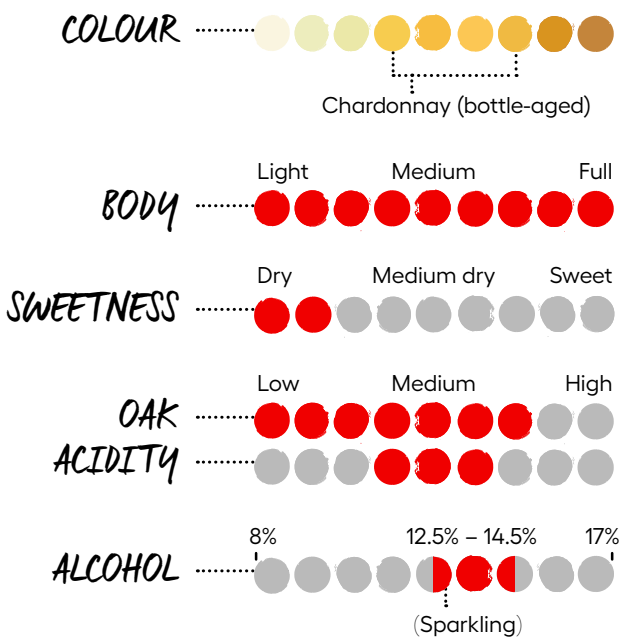


FLAVOURS

- Lemon
- Apple
- Pear
- Peach
- Toast
- Vanilla
- Butter
- Toffee
- Honey
- Crème brûlée
- Nectarine
- Melon
- Mango
- Pineapple
- Cinnamon
- Coconut
- Nougat
- Toasted almond
- Spice
- Chalk
- Minerality

TYPICAL FRUIT FLAVOURS

TYPICAL SECONDARY FLAVOURS



BOTTLE-AGED STYLE



FLAVOURS

- Lemon
- Apple
- Pear
- Peach
- Toast
- Vanilla
- Butter
- Toffee
- Honey
- Crème brûlée
- Nectarine
- Melon
- Mango
- Pineapple
- Cinnamon
- Coconut
- Nougat
- Toasted almond
- Spice
- Chalk
- Minerality

TYPICAL FRUIT FLAVOURS

TYPICAL SECONDARY FLAVOURS



MARGARET RIVER

YOUTHFUL MARGARET RIVER CHARDONNAY:

Medium to medium-full bodied with citrus and stone fruit characters; displays fruit ripeness, flavour depth and roundness of texture.

BOTTLE-AGED MARGARET RIVER CHARDONNAY:

Medium to full-bodied with creamy mouthfeel, integrated oak giving toasty, nutty complexity and seamless balance, yet still displaying bright grapefruit-like acidity.

Margaret River

In a relatively short period of time, Western Australia's Margaret River has built an international reputation as a home of fine wine in Australia. One of the world's most geographically isolated wine regions, its Mediterranean climate with strong maritime influence, ancient gravelly soils and long, gentle ripening season create a climate perfect for grape growing.

Margaret River Chardonnay is world class – concentrated yet refined, with savoury complexity and refreshing acid that allows the wines to age gracefully. Many of the region's winemakers produce richer, riper styles of Chardonnay, providing a contrast to the leaner, cool-climate styles.

Notable producers of age-worthy Chardonnay include:

- Leeuwin Estate.
- Cullen Wines.
- Vasse Felix.
- Moss Wood.
- Lenton Brae.
- Pierro.

**YOUTHFUL
ADELAIDE HILLS
CHARDONNAY:**

Elegant, restrained and mineral with good natural acidity and citrus and green-apple characters.

**BOTTLE-AGED
ADELAIDE HILLS
CHARDONNAY:**

Medium to full-bodied with rounded mouthfeel, toasty secondary complexity and a fine backbone of citrus acidity.



ADELAIDE HILLS



Adelaide Hills

Adelaide Hills in South Australia is one of Australia's coolest and most elevated wine regions, with its steep terrain creating an infinite array of valley microclimates. While still a young region, it has played a vital part in the evolution of Australian wine and is home to premier producers and cutting-edge winemakers pushing the boundaries.

Adelaide Hills produces elegant, textured and lean Chardonnays with the acid structure to age and stand up against the finest cool-climate Chardonnays in the world.

Notable producers of age-worthy Chardonnay include:

- Tapanappa.
- Grosset Wines.
- Shaw + Smith.
- Henschke.
- Penfolds.



YARRA VALLEY



YOUTHFUL YARRA VALLEY CHARDONNAY:

Elegant, mineral and floral with aromas and flavours spanning citrus and stone fruit.

BOTTLE-AGED YARRA VALLEY CHARDONNAY:

Displays a more complex, savoury dimension with appealing flavours of fig.

Yarra Valley

Victoria's first wine-growing district, the Yarra Valley is one of Australia's coolest wine regions and is home to bold winemakers rewriting the rulebook on cool-climate grape growing and winemaking.

Chardonnay is one of the region's signature varieties. Grown on a diverse range of sites, styles are generally fine, textural and restrained. The grapes are often picked at lower sugar levels (Baumé) to keep acid levels high and produce cellar-worthy wines.

Notable producers of age-worthy Chardonnay include:

- Oakridge.
- Seville Estate.
- Hoddles Creek.
- TarraWarra Estate.
- Mac Forbes.
- Giant Steps.
- Luke Lambert.

TASMANIA



YOUTHFUL TASMANIA CHARDONNAY:

Lean, zesty and elegant with high acidity. Styles can vary from intensely fruity and unwooded to soft, creamy and rich.

BOTTLE-AGED TASMANIA CHARDONNAY:

Elegant and seamless, with subtle toasty complexity and a fine backbone of bright mineral acidity.

Tasmania

Tasmania's cool climate and suitable soils produce dry, elegant Chardonnays with piercing natural acidity and intense fine flavours. They are typically restrained and delicate, without overly ripe fruit forwardness.

Notable producers of age-worthy Chardonnay include:

- Holm Oak Vineyards.
- Pooley Wines.
- Tolpuddle.
- Holyman.
- Domaine Simha.

OTHER REGIONS

Other notable regions producing age-worthy Chardonnay include:

- Mornington Peninsula.
- Hunter Valley.
- Orange.
- Tumbarumba.



PINOT NOIR

- A fickle grape that thrives in some of Australia's coolest corners and produces elegant wines
- Many styles are best enjoyed young, but there's a growing emphasis on age-worthy wines
- Finest age-worthy examples from Mornington Peninsula, Tasmania, Yarra Valley and Adelaide Hills

PINOT NOIR

Delicate Pinot Noir is a darling of Australian wine, having secured its place among the heavy-hitting reds while retaining a sense of elusiveness and romanticism. It's a notoriously fickle grape, but carefully grown on the right site and handled with skill in the winery, Pinot Noir is an outstanding wine of subtlety, elegance and finesse.

Thriving in some of Australia's coolest corners, Pinot Noir is a late-comer to the commercial wine community, but it has become an integral variety. With a diverse range of styles available, the longevity of Pinot Noir varies significantly. Many styles are best enjoyed young, but there's also a growing emphasis on producing Pinot Noir that improves with age.

COMPLEXITY OVER TIME

AGE IN
YEARS

1

CHERRY,
RED BERRY,
HERBAL
NOTES

2

DEVELOPING SOME
SAVOURY TERTIARY
NOTES OF EARTH,
FOREST FLOOR,
YET STILL SHOWING
BRIGHT CHERRY,
STRAWBERRY FRUIT

5

EARTHY,
FOREST-FLOOR
CHARACTERS

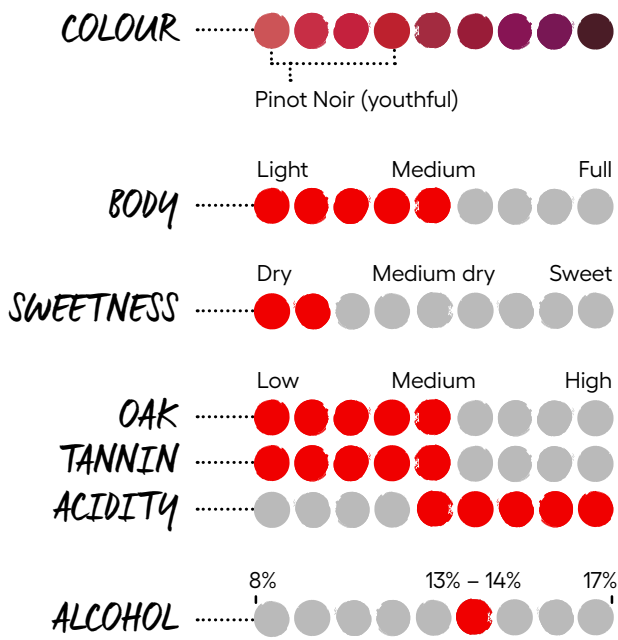
10+

SMOOTH AND
MELLOW;
COMPLEX
SAVOURY
AROMAS

In general, fine Pinot Noir is light-bodied to medium-bodied and restrained in nature. When it's young, it has fine cherry, red berry and herbal notes. Its texture is often silky, satiny or soft, and light-weight to medium-weight styles are most common. With maturity, some Australian Pinot Noir will develop classic earthy or 'forest floor' savoury characters, adding extra dimensions to the wines. Some high-quality, carefully crafted examples can be cellared for 10–15 years.

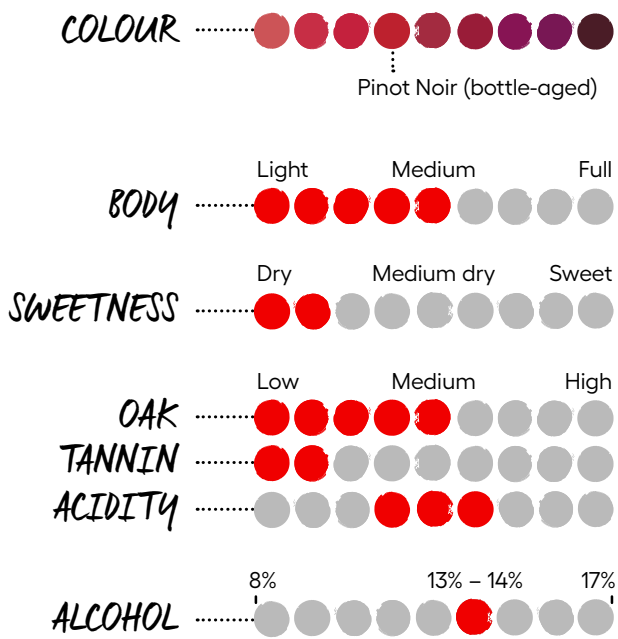
Pinot Noir may not benefit from age as much as varieties such as Shiraz and Cabernet Sauvignon, and in some cases aged Pinot is not necessarily better than a young Pinot, but simply different.

CHARACTERISTICS



TYPICAL FLAVOURS

- Cherry
- Strawberry
- Plum
- Roses
- Violets
- Earth



TYPICAL FLAVOURS

- Earth
- Forest floor
- Spice



MORNINGTON PENINSULA

YOUTHFUL MORNINGTON PENINSULA PINOT NOIR:

Typically medium-bodied with vibrant varietal characters of strawberry and cherry, and a juicy backbone of acidity.

BOTTLE-AGED MORNINGTON PENINSULA PINOT NOIR:

Savoury and complex, with notes of forest floor and earthy, fine tannins and a core of pure cherry or strawberry fruit.

Mornington Peninsula

Surrounded by Bass Strait, Port Phillip Bay and Western Port Bay, the Mornington Peninsula is a true maritime wine region with an array of meso and microclimates, ancient soils and elevations. Pinot Noir thrives in this cool climate under the care of passionate growers in pursuit of perfection. The region is renowned for producing world-class Pinot Noir defined by its elegance and refinement, with a growing focus on producing cellar-worthy bottles.

Notable producers of age-worthy Pinot Noir include:

- Ten Minutes by Tractor.
- Crittenden Estate.
- Kooyong – Port Phillip Estate.
- Main Ridge Estate.
- Moorooduc Estate.
- Red Hill Estate.
- Stonier Wines.

TASMANIA



YOUTHFUL TASMANIA PINOT NOIR:

Light-bodied to medium-bodied with delicate cherry and strawberry flavours.

BOTTLE-AGED TASMANIA PINOT NOIR:

Light to medium-bodied with complex savoury tertiary notes of wet leaves, forest floor and fine resolved tannins.

Tasmania

Thanks to Tasmania's cool climate, long growing season and mineral-rich soils, Pinot Noir thrives here and produces excellent wines. They are also a major component of the island's world-class sparkling wines.

Pinot Noirs from Tasmania are typically delicate, fragrant and aromatic with classic juicy red fruit (strawberry, cherry) flavours. The areas of the Tamar Valley and Pipers River in the northern part of Tasmania have developed a great reputation internationally for the variety, but there are also some exciting wines coming out of the south, including Coal River Valley and Derwent Valley.

Notable producers of age-worthy Pinot Noir include:

- Tolpuddle.
- Bay of Fires.
- Freycinet Vineyard.
- Josef Chromy.
- Stefano Lubiana Wines.
- Domaine A.

OTHER REGIONS

Other notable regions producing age-worthy Pinot Noir include:

- Yarra Valley.
- Adelaide Hills.
- Macedon Ranges.
- Gippsland.



SHIRAZ

- Thrives in both warm and cool climates in Australia, producing world-class, age-worthy classics
- Premium examples can age for up to half a century
- Finest age-worthy wines from Barossa Valley, Hunter Valley and McLaren Vale

SHIRAZ

One of the original varieties to be planted, Shiraz thrives in Australia's warm climate as well as cool-climate regions. Winemakers in regions from west to east produce magnificent, age-worthy classics that are truly world-class.

COMPLEXITY OVER TIME

AGE IN
YEARS

1

POWERFUL,
RICH,
DARK FRUITS

5

STARTING TO
DEVELOP SOME
SAVOURY EARTHY
COMPLEXITY,
YET RETAINING
A CORE OF RICH
DARK FRUITS

10

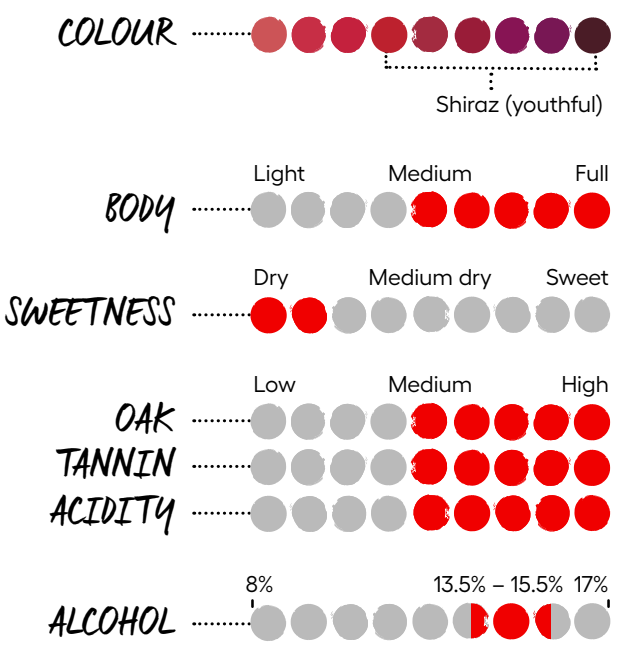
BECOMING INCREASINGLY
SAVOURY AND TAKING
ON MORE TOBACCO AND
LEATHER NOTES WITH
SMOOTH TANNINS,
YET STILL RETAINING
SOME DARK FRUIT

20+

SMOOTH AND
MELLOW;
CEDAR, TOBACCO,
LEATHER

The ageing potential of Shiraz varies depending on the style and quality, with many Australian styles made for early drinking (two to five years). However, it can age gracefully for up to 20 years, and up to half a century in premium examples. Shiraz makes age-worthy wines due in part to its abundant tannin levels and flavour concentration. Ageing softens the tannins and produces a rounded, smoother character over time. The wine typically takes on characters of cedar, tobacco, leather and wet earth.

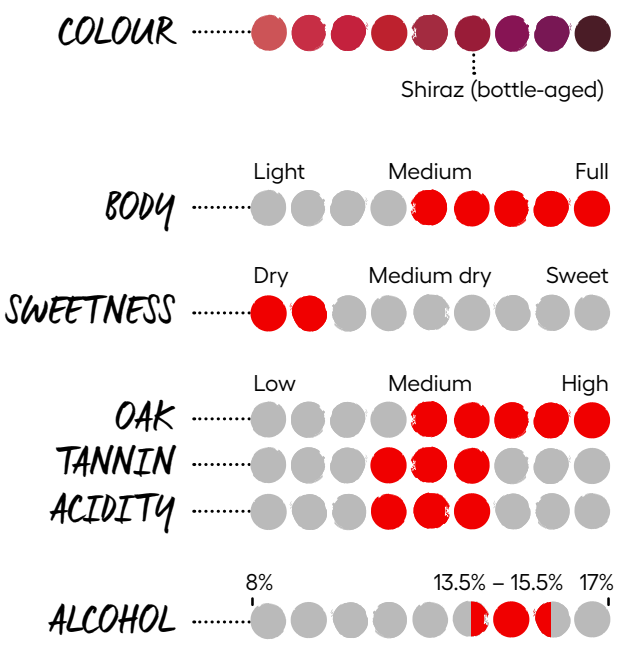
CHARACTERISTICS



YOUTHFUL
STYLE

**TYPICAL
FLAVOURS**

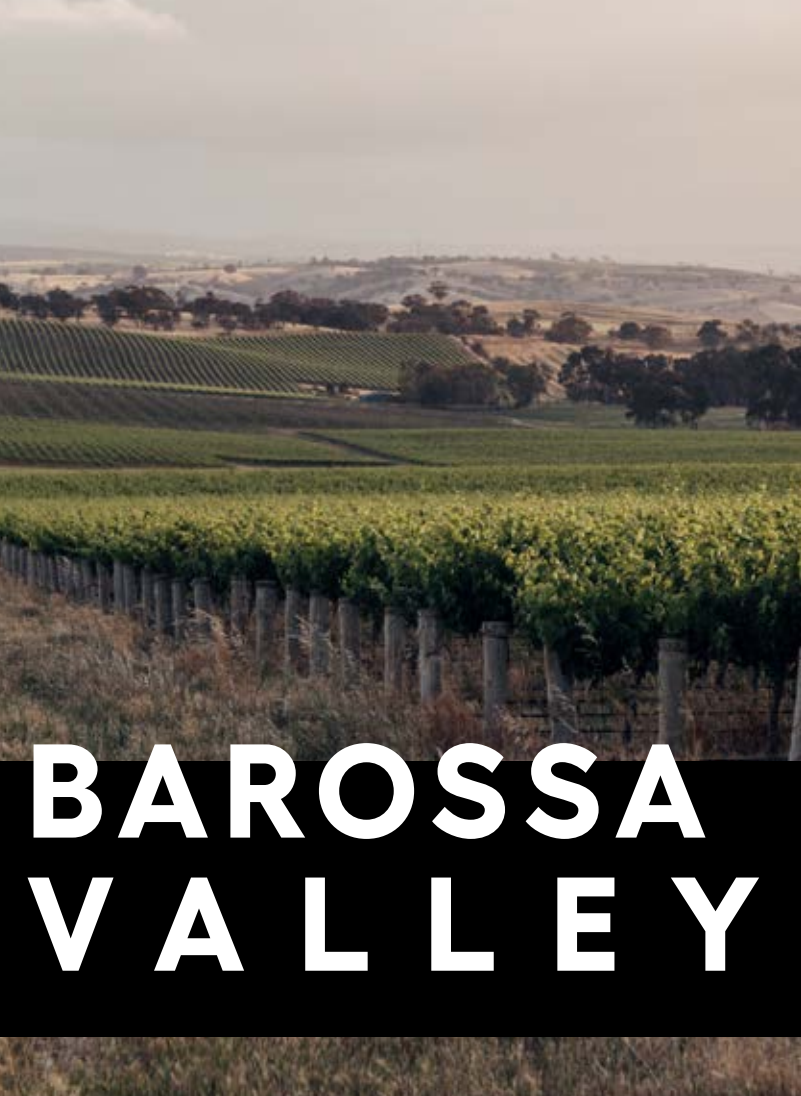
- Pepper
- Blackberry
- Spice
- Plum
- Dark cherry
- Chocolate
- Coffee



BOTTLE-AGED
STYLE

**TYPICAL
FLAVOURS**

- Cedar
- Leather
- Tobacco
- Earth



BAROSSA VALLEY

YOUTHFUL BAROSSA VALLEY SHIRAZ:

Full-bodied, powerful and richly textured, showing black fruit, warm spice, mocha, dried fruit, pepper and spice characters, with cedary, oaky aromas and flavours.

BOTTLE-AGED BAROSSA VALLEY SHIRAZ:

Full-bodied with ample black fruit, displaying cedary complexity and tertiary notes of leather and tobacco.

Barossa Valley

With a rich history dating back to 1842, and boasting some of the world's oldest continuously producing Shiraz vineyards, the Barossa Valley is celebrated for its bold Shiraz bursting with flavour and character. This is made possible by the region's temperate, Mediterranean climate that lends itself perfectly to the production of extraordinary wines. Many age-worthy examples come out of this region.

Notable producers of age-worthy Shiraz include:

- Rockford.
- Henschke.
- Langmeil.
- Chris Ringland.
- Charles Melton.



**YOUTHFUL
HUNTER VALLEY
SHIRAZ:**

Typically shows red and dark berries, spice and medium tannin.

**BOTTLE-AGED
HUNTER VALLEY
SHIRAZ:**

Increasingly complex, yet smooth and richly flavoured with earthy, savoury tones.

HUNTER VALLEY



Hunter Valley

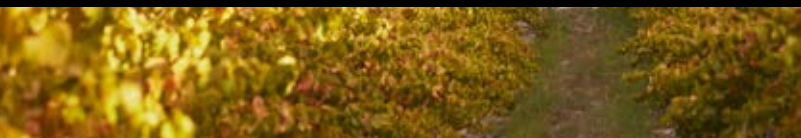
Shiraz is undoubtedly the Hunter Valley's standout red grape. In years gone by, Shiraz wines from this warm, humid region were mostly big and bold. Today, winemakers are producing medium-bodied wines that are savoury, complex and food friendly. Young Hunter Shiraz can show red and dark berries, spice and plenty of soft, fine tannin, but as they age they become more complex, with earthy, leathery overtones and a beautiful perfume. It also acquires a silkiness and grace, becoming a smooth, wonderfully complex and multi-layered flavoured wine.

Notable producers of age-worthy Shiraz include:

- Mount Pleasant.
- Brokenwood Wines.
- Tyrrell's Wines.
- Thomas Wines.



McLAREN VALE



YOUTHFUL McLAREN VALE SHIRAZ:

Ranges from medium to full-bodied with rich blueberry fruit and chocolate characters; known for its velvety texture and rolling palate.

BOTTLE-AGED McLAREN VALE SHIRAZ:

Medium to full-bodied showing savoury notes of earth and leather, with supple fully resolved tannins.

McLaren Vale

McLaren Vale is one of South Australia's oldest and most picturesque regions, located just a 45-minute drive south of Adelaide and nestled between the Mount Lofty Ranges and the white, sandy beaches of Gulf St Vincent. McLaren Vale's first grapes were planted in 1838, and some still-producing vines carry more than 100 years of heritage.

McLaren Vale is a red-variety wonderland and one of Australia's premier Shiraz-growing regions. Its classic Mediterranean climate features substantial mesoclimate variation due to the cooling effect from the ocean, resulting in a variety of Shiraz styles and expressions.

Notable producers of age-worthy Shiraz include:

- d'Arenberg.
- Yangarra Estate.
- Kay Brothers.
- Wirra Wirra.

OTHER REGIONS

Other notable regions producing age-worthy Shiraz include:

- Beechworth.
- Clare Valley.
- Margaret River.
- Adelaide Hills.
- Canberra District.
- Heathcote.



CABERNET SAUVIGNON

- A key Australian variety successful as a single-variety wine and in classic blends
- Outstanding ageing potential – can cellar for decades
- Finest age-worthy examples come from Coonawarra, Margaret River and Yarra Valley

CABERNET SAUVIGNON

Deeply hued Cabernet Sauvignon is an integral part of Australia's wine heritage, and is successful as both a single-variety wine and a dominant feature in classic blends. Australia is known for fuller-bodied, concentrated Cabernet, but also produces medium-bodied, tannin-driven styles.

COMPLEXITY OVER TIME

**AGE IN
YEARS****1**

POWERFUL,
FIRM TANNINS,
CASSIS,
BLACKBERRY

5

SOFTER
TANNINS

10

INCREASINGLY
COMPLEX,
NEW SAVOURY
CHARACTERS

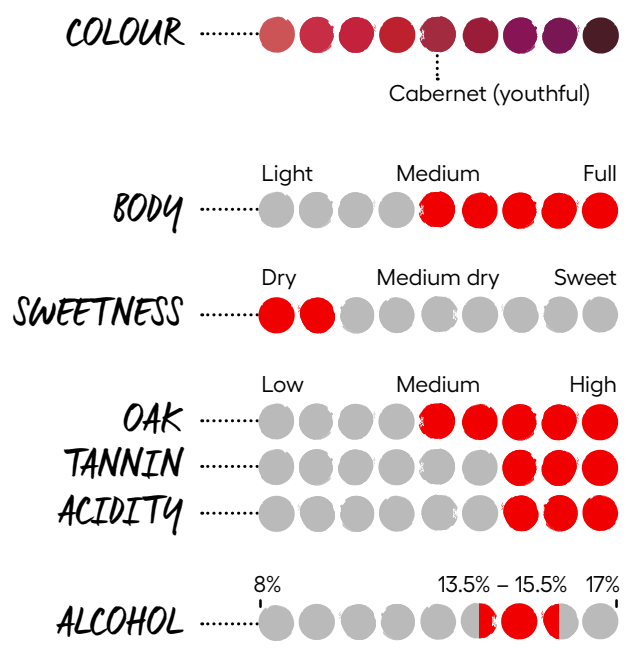
20+

SMOOTH AND
MELLOW;
CEDAR,
TOBACCO,
LEATHER

Cabernet Sauvignon ages better than most other varieties, with some expressions in need of age to open up and develop their flavours. As a result, it's been a fixture in a lot of Australia's most historic and successful wines. High-quality examples have the tannin structure, concentration and complexity to age for decades. Young Cabernet Sauvignons have firm tannins, high acidity and flavours of cassis, blackberry and herbs. As the wines mature, their tannins soften, becoming mellow and smooth, and they take on characteristics of cedar, tobacco, earth, soy and cocoa.

Before bottling, many winemakers use oak to age premium Cabernet Sauvignons. This adds additional tannins and flavours depending on the type, toasting and size of the oak.

CHARACTERISTICS

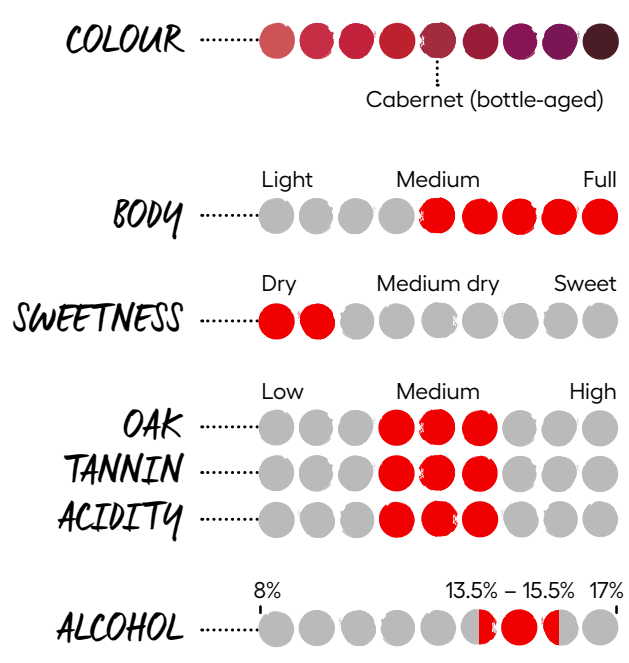


YOUTHFUL
STYLE

**OAK
FLAVOURS,
WITH NOTES
OF TOAST OR
VANILLA**

FLAVOURS

- TYPICAL
FLAVOURS**
- Black cherry
 - Blackcurrant
 - Mint
 - Eucalyptus
 - Capsicum (bell pepper)
 - Cassis



BOTTLE-AGED
STYLE

**OAK
FLAVOURS,
WITH NOTES
OF TOAST OR
VANILLA**

FLAVOURS

- TYPICAL
FLAVOURS**
- Cedar
 - Tobacco
 - Earth
 - Soy
 - Cocoa

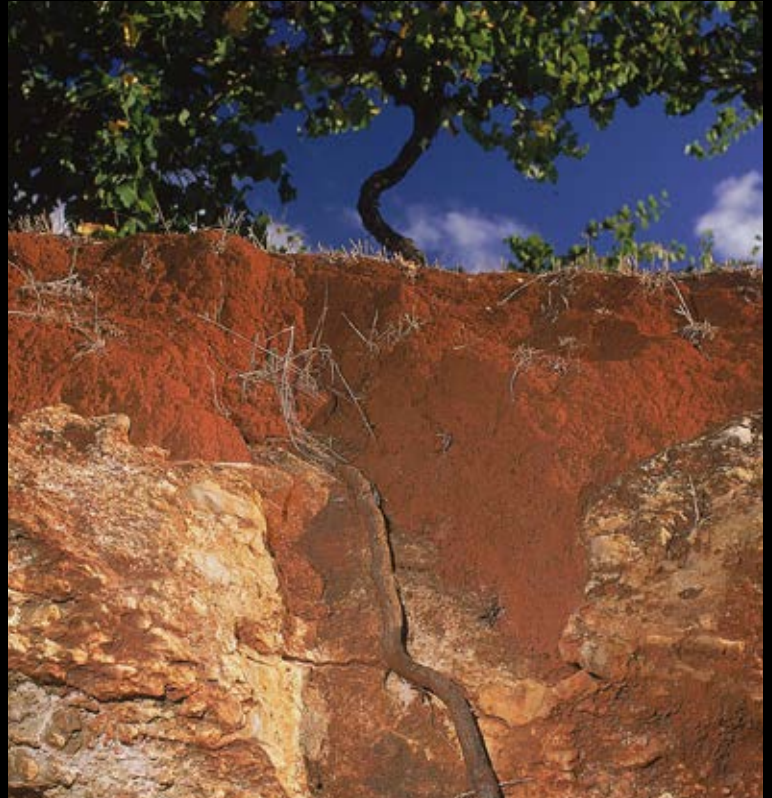
COONAWARRA

YOUTHFUL COONAWARRA CABERNET SAUVIGNON:

Has firm tannins and showcases bold, dark and red fruits, with concentrated flavours of blackcurrant, mulberry, plum, blackberry and dark cherry. Classic flavours of mint, eucalyptus and cassis are also present.

BOTTLE-AGED COONAWARRA CABERNET SAUVIGNON:

Medium-bodied with savoury cedar, tobacco and earthy notes, sometimes showing a hint of eucalyptus and underpinned by fresh acidity.



Coonawarra

South Australia's Coonawarra is an iconic Australian Cabernet region with a moderate, ocean-influenced climate with a dry, moderately cool summer. Its distinctive vivid strip of terra rossa (red soil) is one of the most valuable patches of soil in Australian wine.

Coonawarra produces complex Cabernet Sauvignons known for their intensity, some with the structure and complexity to age for decades. These powerful reds often feature considerable oak seasoning, with notes of vanilla or toast.

Notable producers of age-worthy Cabernet Sauvignon include:

- Balnaves of Coonawarra.
- Bowen Estate.
- Redman Wines.
- Wynns Coonawarra Estate.
- Majella Wines.

MARGARET RIVER



YOUTHFUL MARGARET RIVER CABERNET SAUVIGNON:

Medium to full-bodied with fine, silky tannins. Characterised by dark, blueberry fruit characters and bay leaf, bouquet garni or dried-herb aromas.

BOTTLE-AGED MARGARET RIVER CABERNET SAUVIGNON:

Medium to full-bodied with notes of cedar, black olives, dried herbs and cassis alongside tertiary notes of tobacco and supple, smooth tannins.

Margaret River

From its first vintages in the early 1970s, Margaret River quickly stamped itself as one to watch – especially when it came to Cabernet Sauvignon. Cabernet Sauvignon is the hero variety for many producers here. The Margaret River style, though still medium-bodied to full-bodied, is richer in flavour and more rounded in texture than that of Coonawarra. In its best years, Margaret River Cabernet shows an astonishing balance of fruit ripeness, acidity and defined tannin structure.

Notable producers of age-worthy Cabernet Sauvignon include:

- Cullen Wines.
- Howard Park Wines.
- Leeuwin Estate.
- Moss Wood.
- Vasse Felix.

YARRA VALLEY



YOUTHFUL YARRA VALLEY CABERNET SAUVIGNON:

Ranges from medium-bodied to full-bodied with silky tannins, to aromatic and floral with herbal characters. Often displays spice and vanilla characters with hints of woody notes from barrel ageing.

BOTTLE-AGED YARRA VALLEY CABERNET SAUVIGNON:

Increasingly complex, typically revealing cedar and leather characters.

Yarra Valley

Many graceful, age-worthy Cabernet Sauvignon wines come from the Yarra Valley, and particularly the region's warmer, northern sites. The best examples boast an aromatic character and an elegance that you rarely find in fuller-bodied reds from warmer regions of Australia. With optimal cellaring conditions, these wines can age for 10 to 20 years and beyond.

Winemakers often blend Cabernet Sauvignon with small proportions of Cabernet Franc and Merlot. The aromatic and flavour characteristics of Cabernet-based wines include red and black currant, dark berries, and leafy and vegetable characteristics, such as herbs, tomato, capsicum and olive.

Notable producers of age-worthy Cabernet Sauvignon include:

- Dominique Portet.
- Mount Mary Vineyard.

- Seville Estate.
- Wantirna Estate Vineyard.
- Yarra Yering.
- Yeringberg.

OTHER REGIONS

Other notable regions producing age-worthy Cabernet Sauvignon include:

- McLaren Vale.
- Langhorne Creek.
- Eden Valley.
- Barossa Valley.
- Clare Valley.



OTHER AGE-WORTHY VARIETIES

- **Grenache:** Top-quality styles can age for 10+ years, retaining liveliness and spice
- **Cabernet Sauvignon blends:** Australia's unique and powerful Shiraz Cabernet blend can age for several decades
- **Rutherglen Muscat:** Uniquely Australian fortified barrel aged for up to a century to produce a rich, complex dessert wine

OTHER AGE-WORTHY VARIETIES

Grenache

The ageing potential of this perfumed, versatile variety depends on the wine style. Some are made for early drinking (two to five years), but it's not uncommon to find better-quality examples that can be cellared for 10 years or more. As it ages, Grenache retains a liveliness and buoyancy, along with spice and white pepper characters.

Cabernet Sauvignon blends

The structure of Cabernet Sauvignon is such that it can benefit from blending with other varieties, and is commonly blended with Shiraz, Merlot, Cabernet Franc, Malbec and Petit Verdot. Many of these blends have excellent ageing potential, including the renowned and uniquely Australian Cabernet Shiraz. These wines are complex and robust, allowing them to age gracefully for several decades.

Rutherglen Muscat

A uniquely Australian fortified wine, Rutherglen Muscat is renowned for its great intensity, complexity and length. It's made using the Muscat à Petits Grains Rouge grape (known locally as Rutherglen Brown Muscat). The wine is barrel aged for a minimum of five years and as long as 100 years or more, with the best-quality Muscat seemingly impervious to age and left to develop in barrel for generations.



RUTHERGLEN MUSCAT: A UNIQUELY AUSTRALIAN AGED GEM

Australia has a long and distinguished history in fortified wines, winning international awards for fortifieds since the 1870s. One of the most famous and distinctive of these is Rutherglen Muscat, from the Victorian wine region of Rutherglen. Vines came to Rutherglen along with the gold rush of the 1850s, and winemakers found that the market, largely led by British tastes, was hankering for rich, sweet fortified wines. These became the region's enduring signature style.

Today, Rutherglen is the unchallenged capital of fortified wines in Australia, with many of its great wines recognised throughout the world. Master of Wine Jancis Robinson has called this traditional style of Muscat (along with traditional styles of Topaque) "some of the most extraordinary in the world, and nowhere else has the vine stocks and arid climate to grow and mature anything like them".

The region's winemakers use a tiered system to classify Rutherglen Muscats. The four descriptions mark a progression in richness, complexity and intensity of flavour. Although age is only one factor in determining a wine's classification, it does provide some clue, especially for the Grand and Rare wines.

- **Rutherglen Muscat** – the foundation of the style; displaying fresh raisin aromas, rich fruit, clean spirit and great length of flavour on the palate, which are the mark of all Muscats of Rutherglen. **Average age: 3–5 years.**
- **Classic Rutherglen Muscat** – displays a greater level of richness and complexity; produced through the blending of selected parcels of wine, often matured in various sizes of oak cask to impart the distinctive dry 'rancio' characters produced from maturation in seasoned wood. **Average age: 6–10 years.**
- **Grand Rutherglen Muscat** – takes the flavour of Rutherglen Muscat to a higher level of development; displays a new level of intensity, depth and concentration of flavour, mature rancio characters, and a complexity that imparts layers of texture and flavour. **Average age: 11–19 years.**
- **Rare Rutherglen Muscat** – rare by name and by nature, these are the pinnacle Rutherglen Muscats. Fully developed and displaying the extraordinary qualities that result from the blending of selected parcels of only the very richest and most complete wines in the cellar. Rare Rutherglen Muscats are only bottled in tiny quantities each year. **Minimum age: 20 years.**



AGED WINE

**UNIQUELY AUSTRALIAN STYLES.
EXCEPTIONAL OVER TIME.**

KEY POINTS TO REMEMBER

- An age-worthy wine is one that not only endures but improves over 5–10 years or more in the cellar, revealing new layers of aroma, flavour and complexity.
- Not all wines get better with age, but Australia produces many fine wines with excellent ageing potential.
- The traits of an age-worthy wine can include the quality of fruit, strong colour and a medium to high level of tannins (in red wine), higher acidity and a lower pH, higher sweetness levels (in white wine) and an alcohol level of up to 15% (in non-fortified wines). Importantly, the wine must be well-balanced.
- The rate of ageing varies but all wines experience four stages along the ageing journey: youth, evolution, maturation and decline. Exactly when a wine reaches these stages depends on a range of factors including variety, style, viticulture and winemaking techniques, and storage conditions.
- Australia's winemakers produce high-quality wines capable of ageing gracefully for years and decades. Key age-worthy wines include Semillon, Riesling, Chardonnay, Pinot Noir, Shiraz and Cabernet Sauvignon.
- Australia produces several styles unique in the wine world that have exceptional longevity, including Hunter Valley unoaked Semillon, Shiraz Cabernet blends and Rutherglen Muscat.

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.

