



THE ULTIMATE GUIDE TO

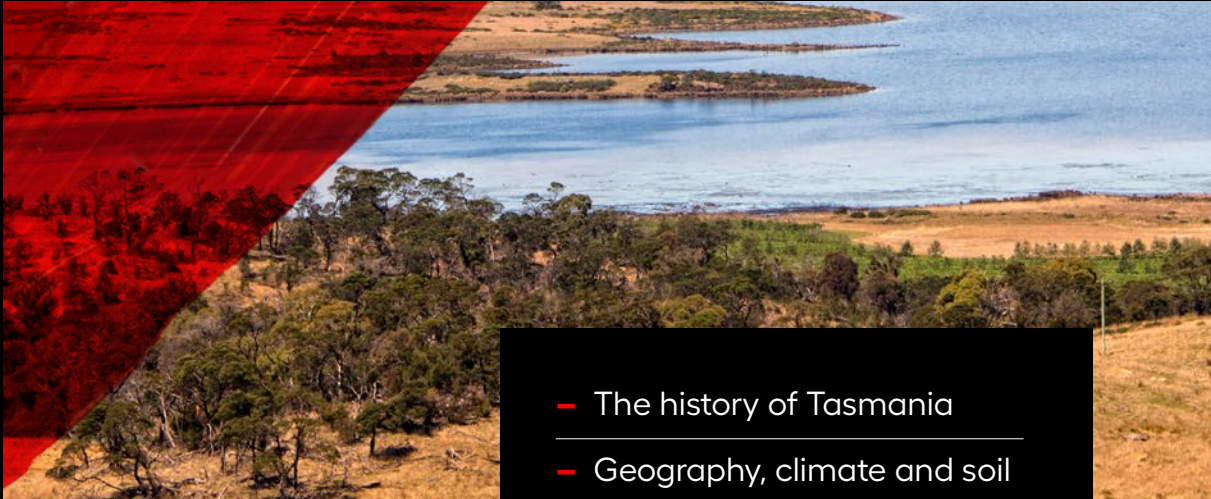
TASMANIA WINE

**AUSTRALIAN WINE
MADE OUR WAY**

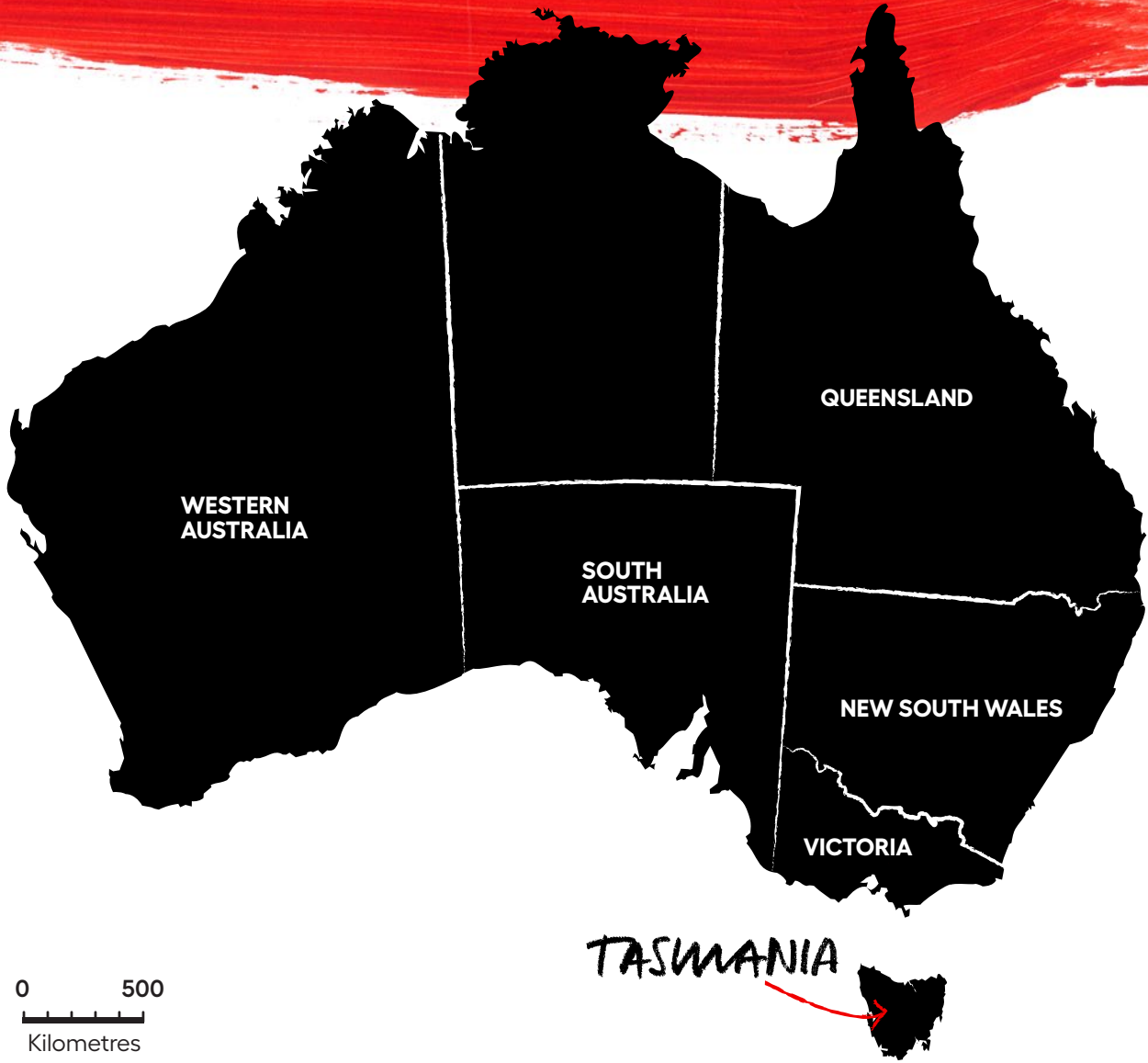
Learn all about the island state's wine community and the cool-climate elegance of its most famous varieties.



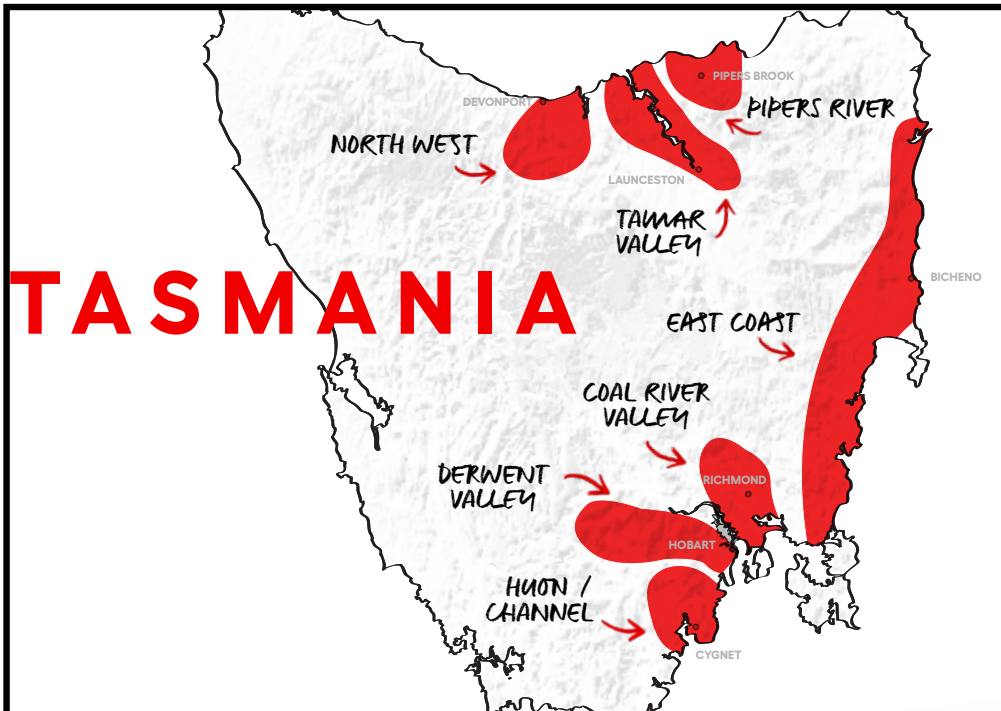
C O N T E N T S

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

A U S T R A L I A



0 500
Kilometres



TASMANIA: TINY ISLAND, BIG PRESENCE



Celebrated as one of Australia's finest cool-climate wine-growing areas, Tasmania is turning heads as one of the world's premier wine regions.

- Small, isolated island at the south-eastern tip of Australia
- Cool climate and diverse, unique terroirs
- Ideal conditions for Chardonnay, Pinot Noir and sparkling wines
- Booming food and wine tourism industry

TASMANIA: TINY ISLAND, BIG PRESENCE

Tasmania is a small island state off the south-eastern tip of Australia. The climate and soils of the region combine to create ideal growing conditions for developing naturally elegant, intensely flavoured and aromatic wines, with Chardonnay and Pinot Noir the region's most renowned varieties. The region also produces some of Australia's finest sparkling wines, reflecting high levels of winemaking expertise and the advantages of a naturally pristine, cool-climate environment.

Until relatively recently, this small, isolated island was an overlooked piece in the Australian wine puzzle. An outlier both physically and in terms of perception, Tasmania spent years quietly going about its business with only a few big-name pioneers pricking the consciousness of the average wine lover. But things have definitely changed. In recent years,

Tasmania has found its way to centre stage thanks to its wonderful collection of cool-climate wines that are proving themselves worthy among the world's finest.

With its pristine and picturesque environment, cool climate and fine-food scene, Tasmania is also one of Australia's leading tourist destinations, and the brilliant Tasmanian wine and grape community takes this traveller's paradise to the next level.

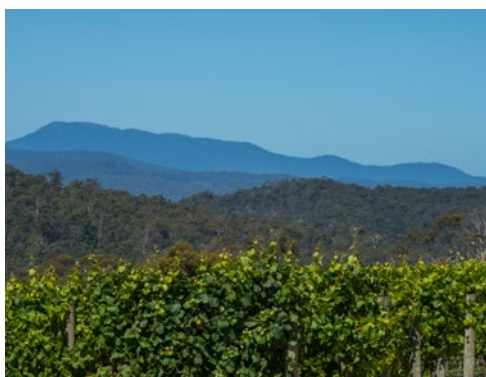
HISTORY OF TASMANIA

1823

Bartholomew Broughton establishes first significant vineyard in the colony.

1788

Vines first arrive in Van Diemen's Land on the HMS Bounty; William Bligh plants them at Bruny Island. Early experimental plantings flounder.



1834

Settler William Henty sails from Tasmania to Victoria, bringing with him local grapevine cuttings; these cuttings would become Victoria's and South Australia's first vineyards.

MID- 1800s

Van Diemen's Land is renamed Tasmania in 1856. The Tasmanian wine and grape community all but disappears due to the Victorian gold rush.

1958

Claudio Alcorso plants second vineyard – Moorilla Estate – in Hobart.

1956

Jean Miguet plants first (new) vineyard – La Provence – near Launceston.



1960s –1980s

Tasmanian grape and wine community enjoys period of remarkable growth; several distinct winemaking areas emerge.

TODAY

Tasmania is home to a thriving wine and grape community, with around 230 individual vineyards and some of the best cool-climate wines anywhere.

1990s

More trailblazing winemakers arrive; Tasmania begins to truly capitalise on its cool climate and unique terroirs – with great success.



HISTORY OF TASMANIA: BUMPY BUT INFLUENTIAL PAST, BRIGHT FUTURE

Pioneering early settlers to Tasmania, which was known as the colony of Van Diemen's Land until 1856, recognised that the region would suit grape growing. The island has been producing wine for longer than the Australian states of Victoria and South Australia, and played a significant role in launching these two prominent winemaking states.

1700s

Vines first arrived in Van Diemen's Land on the HMS Bounty in 1788. William Bligh planted these vines at Bruny Island, but these early experimental plantings proved fruitless.

1800s

Former convict Bartholomew Broughton planted the first significant vineyard in Tasmania in 1823. Little more than a decade later, in 1834, settler William Henty sailed from Launceston in the north of the island,

taking grapevine cuttings and plants to Victoria. These cuttings would become the source of Victoria's and South Australia's first vineyards.

The success of Tasmania's own initial grape and wine community, however, was fleeting and faded into relative obscurity in the mid-1800s, when the Victorian gold rush drove large numbers of the population to the mainland in search of their fortunes.

In 1856, Van Diemen's Land officially became Tasmania.

1900s

The Tasmanian wine scene experienced a resurgence in the late 1950s. Although there were many 'backyard' winemakers in Tasmania, the revival of the state's modern wine and grape community dates back to this time, when French immigrant Jean Miguet and Italian immigrant Claudio Alcorso realised that the cool climate and unique soils of Tasmania were similar to

those of the exceptional grape-growing regions of their respective homelands.

Vintner Miguet and his wife Cecile planted La Provence vineyard (now called Providence) in north-eastern Tasmania in 1956. Alcorso followed suit in 1958, planting grapes near the Tasmanian capital of Hobart and naming his vineyard Moorilla Estate, a Tasmanian Aboriginal word meaning 'a rock by the water'. He released his first vintage in 1962. To this day, both Providence and Moorilla Estate still produce excellent examples of cool-climate wine in a number of varieties.

The next couple of decades marked a period of dramatic growth for the Tasmanian grape and wine community. Wine trailblazer Graham Wiltshire, for instance, established the Heemskerk pilot vineyard in 1966, releasing his first commercial wine, a Cabernet Sauvignon, in 1976. Dr Andrew Pirie established the Pipers River area in 1974 with his Pipers Brook Vineyard. Wiltshire later developed Jansz to produce local sparkling wines. The east coast of Tasmania began production in the 1980s with the establishment of Craigie Knowe vineyard and Freycinet winery.

In the 1990s, a number of pioneering producers arrived on the Tasmanian winemaking scene, further expanding the community and setting a high standard. These included Stefano Lubiana, Peter Althaus of Stoney Vineyard and Domaine A and Michael Vishacki of Panorama.

Today


After a significant but somewhat bumpy start, the thriving Tasmanian grape and wine community is here to stay.

The island state has seen exceptional growth in recent decades. This ongoing growth is indicative of the quality of both the region and its producers who create cool-climate wines that are proving to be among the best in the world.



DID YOU KNOW

Dutch explorer Abel Tasman first spotted Van Diemen's Land on 24 November 1642; the island is now named after him.



GEOGRAPHY, CLIMATE AND SOIL: A COOL-CLIMATE CHAMPION

GEOGRAPHY, CLIMATE AND SOIL

Geography

The only officially recognised geographical indication (GI), or appellation, for Tasmania is Tasmania itself. However, informally it has seven distinct wine-growing areas, which you'll find primarily in the northern, eastern and southern parts of the state, away from the often ferocious ocean winds that batter the west coast.



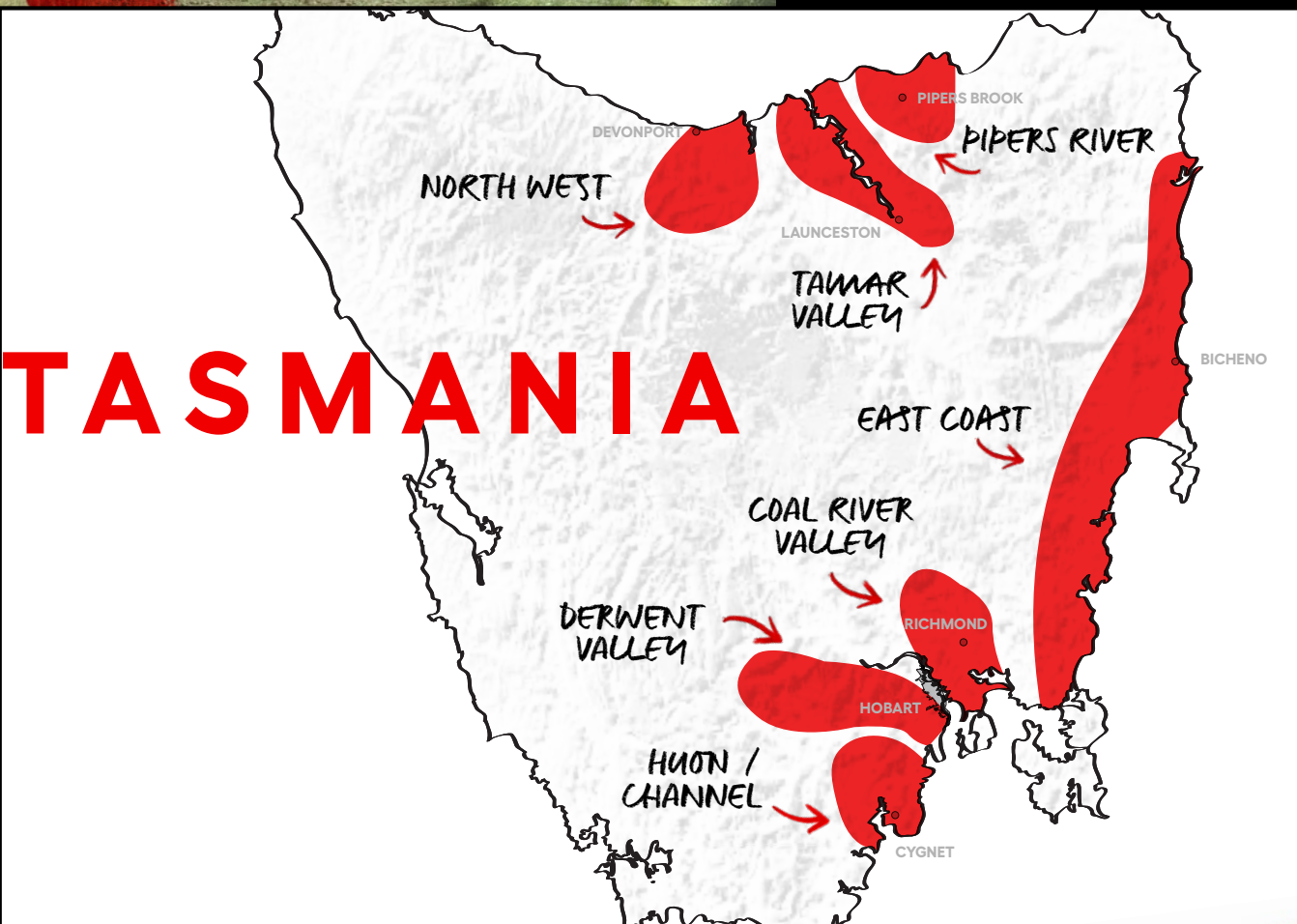
DID YOU KNOW

Tasmania is Australia's southernmost geographical indication (GI).

GEOGRAPHY



The only officially recognised geographic indication (GI), or appellation, for Tasmania is Tasmania itself. But it has seven distinct wine-growing areas.



TASMANIA'S SEVEN DISTINCT WINE-GROWING AREAS

Tamar Valley

Tamar Valley is Tasmania's biggest and oldest wine district. It sits on both sides of the Tamar River, which flows from Launceston into Bass Strait. Pinot Noir, Sauvignon Blanc and the varieties in sparkling wines (Chardonnay, Pinot Meunier and Pinot Noir) are popular varieties here.



DID YOU KNOW

In spite of its universally cool-climate classification, Tasmania's environment – and each of its distinct areas – is quite diverse, with variations in climate, soil and wine styles. Coal River Valley and Tamar Valley, for example, are actually drier and warmer than southern Victoria.



ADVANCED NOTES

Tasmania's lack of defined subregions is in part a testament to the youth of Tasmania as a wine region and also to the fact that to gain official classification as a region or subregion, the rules (created with mainland wine production in mind) state the land area must include at least five independently owned vineyards, each covering a minimum of five hectares (12.4 acres), collectively producing 500 tonnes of grapes or more. At this stage, only two districts in Tasmania produce more than that: Coal River Valley and Pipers River. Subregional classification may be part of Tasmania's future, but for now the power of 'brand Tasmania' is enough to sustain the region's fame and fortune.

Pipers River

Pipers River is northeast of the Tasmanian city of Launceston. Dr Andrew Pirie established this region in 1974 with his Pipers Brook Vineyard. Sparkling wines are the area's specialties, with Chardonnay, Pinot Noir and Riesling successfully growing here. The renowned House of Arras and Jansz wineries are also in Pipers River. Jansz is the only Tasmanian winery that focuses solely on sparkling wine.

East Coast

East Coast, a food lover's paradise of fresh produce and seafood, also grows, among other grape varieties, Pinot Noir and Chardonnay. The Freycinet winery opened here in 1980 and has since become one of the island's leading producers of Pinot Noir. Freycinet also makes the renowned Radenti premium sparkling wine.

North West

North West, the state's youngest wine region, boasts a small number of groundbreaking wine producers, including Lake Barrington Vineyard, Ghost Rock and Barringwood.

Coal River Valley

Coal River Valley, just east of Hobart, is home to several small wine producers. Many of the vineyards here sit on north-east slopes to best take advantage of the sun. The vineyards grow the classic varieties of Pinot Noir, Chardonnay, Sauvignon Blanc and Riesling, as well as a number of other grapes.

Derwent Valley

The Derwent Valley, in southern Tasmania, is close to Hobart on the Derwent River; the grape-growing region benefits from both coastal and river influences. Here you'll find Moorilla Estate, now part of Tasmania's popular MONA (Museum of Old and New Art) complex. The Stefano Lubiana cellar door is also here – one of Tasmania's trailblazing biodynamic wine producers.

Huon Valley

Also south of Hobart is the Huon Valley, known for its fertile soils. Here, some of Tasmania's famed apple orchards sit alongside a handful of vineyards.

CLIMATE



TEMPERATE

WITH MARITIME INFLUENCE
(FROM TASMAN SEA, BASS STRAIT
AND INDIAN OCEAN)

ALTITUDE

10-330M (32-1083FT)
WITH THE VAST MAJORITY
OF VINEYARDS BELOW
100M (328FT)



VERY HIGH

>1000M
>3280FT

.....

HIGH

750-999M
2460-3279FT

.....

MEDIUM

500-749M
1640-2459FT

.....

LOW

0-499M
0-1639FT

CLIMATE

Tasmania is one of Australia's premier cool-climate regions, with its southern latitude balanced by long hours of sunshine.

The climate is temperate, with a distinct maritime influence from the Tasman Sea to the east, Bass Strait to the north and the Indian Ocean to the west. Each of these bodies of water can deliver powerful winds and rainstorms which, when added to the threats of frost and botrytis, make vineyard siting of paramount importance. However, also dominant in the Tasmanian landscape are the dolerite-capped mountains that can provide shelter for the vineyards from high winds and rainfall.

The climate is generally cool, although there are distinct seasons. In winter, snow is common in Tasmania's central uplands, but owing to the influence of the oceans, the coastal winter temperatures are higher than those of mainland Australia. Unlike much of the mainland, water supply is not an issue in many areas.

Latitude

- 43° 08'S

Growing season rainfall (GSR)

- 477mm (18.8in)

Calculated from October to April in Australia, growing season rainfall is a good indication of how much water is available to the vine.

Mean January temperature (MJT)

- 15.6°C (60°F)

Mean January temperature refers to the mean temperature of the warmest month. Tasmania's mean January temperature falls below the coolest range on the graph, making it Australia's coolest winemaking region.

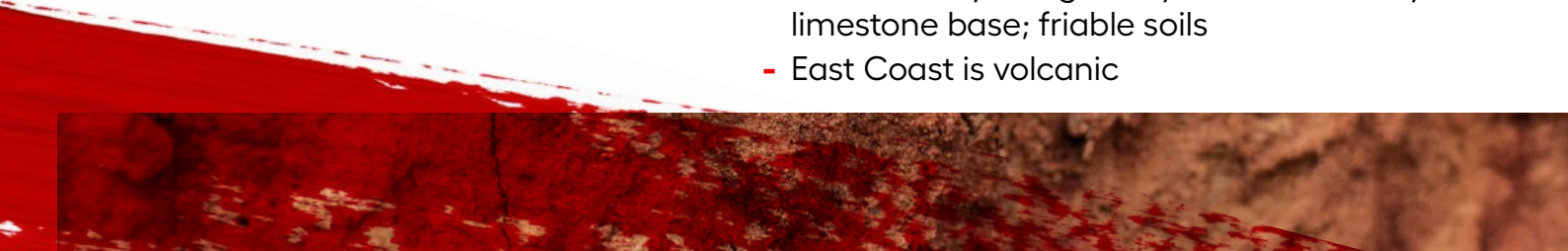
Please check the Wine Australia website for up-to-date information. Altitude refers to the highest and lowest vineyard in the GI region, not necessarily the highest or lowest point within the region and is calculated using the National Vineyard Scan and state contour datasets. Latitude is taken at the 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.





SOIL

- Extremely varied soils from north to south
- Sandstone and schist in Derwent Valley
- Peaty alluvial and sandy low-humus soils in Coal River Valley
- Pipers River has deep, free-draining, friable soils
- Tamar Valley has gravelly basalt on a clay and limestone base; friable soils
- East Coast is volcanic



SOIL

Soil types vary greatly across Tasmania. On the lower slopes, the vineyard soils are formed from ancient sandstones and mudstones, as well as from more recent river sediments and igneous rock of volcanic origin.



VITICULTURE IN TASMANIA:

COOL-CLIMATE CHALLENGES AND OPPORTUNITIES

- Risks of wind, rain, frost, drought and pests
- Site selection, vintage variation and vineyard management are key

VITICULTURE IN TASMANIA

Viticulturally, Tasmania is an area of contrasts and challenges, including such considerations as whether the summers will be warm enough to satisfactorily ripen the grapes and whether frosts in winter will hurt the vines. But above all else, it's a region that's full of opportunity for talented grapegrowers and winemakers alike to make some truly high-quality, elegant wines.

With Tasmania's cooler climate, site selection, vineyard planning and management, winemaking techniques and adaptability are key to making the region's signature wines. Certainly, grapegrowers want robust vines that can stand up to the region's cold temperatures and winter frosts.

Site selection

Careful site selection is key to viticulture in Tasmania. The best sites sit on north-east-facing slopes that get both good sun and good airflow, which can help mitigate potential damage from frosts.

Tasmania's stony soils work well with its cool climate, as these soils retain heat, keeping the grapes warmer through the chillier nights. This can also give the colour and aroma compounds a boost during ripening.

Vintage variation

Vintage variation is a major factor for Tasmanian wines – more so than in any other Australian wine region. Grape yields and degree of ripeness can fluctuate dramatically depending on a given year's climatic conditions. Tasmanian vintage usually kicks off in mid-March and lasts until late May, before frost and rain can set in.



VINEYARD AND CANOPY MANAGEMENT STRATEGIES: CONQUERING THE CHALLENGES

- Windbreaks
- Drip irrigation
- Netting
- Leaf removal

VINEYARD AND CANOPY MANAGEMENT

To mitigate the effects of Tasmania's southerly and westerly winds, winemakers often employ windbreaks. In seasons in which growing season rainfall is less than expected, drought can occasionally be a risk, so many Tasmanian vineyards choose drip irrigation. And because fruit orchards are prevalent and are popular with the island's birds, many grapegrowers use nets to totally cover their vineyards.

A common canopy-management practice in cooler climate viticulture involves removing the leaves around bunches of grapes to maximise their sun exposure and promote ripening. Some grapegrowers may adjust this practice, however, removing only the leaves that catch the morning sun. They may keep the leaves on the side of the canopy that receives the hotter afternoon sun to give the grapes some necessary

shade. This shade can keep the grape bunches' temperature from rising too much and create prime conditions for ripening.

Such practices can also impact the style of the wine. For instance, with red grapes, greater bunch exposure and higher berry temperatures can mean less herbaceous aromas, more red and black fruit characters, lower acidity and enhanced colour and mouthfeel in the resulting wines.



WINEMAKING IN TASMANIA



- Has moved beyond first- and second-generation
- Classic techniques influenced by the local climate and terroirs
- Celebrates classic varieties and traditional methods but welcomes experimentation, innovative techniques and alternative varieties

WINEMAKING IN TASMANIA

You need only look at the diversity and success of Tasmanian wines, from their bright, juicy Pinot Noirs and super-crisp Rieslings to their dazzling sparkling wines to appreciate the winemaking brilliance and pioneering spirit that went into their creation.

Winemakers such as Conor van der Reest at Domaine A (now owned by Moorilla), Ed Carr at House of Arras and Lindy Bull at Freycinet all make wines of real distinction. Anna Pooley from Pooley Wines was probably destined to become one of Australian wine's most celebrated winemakers. She was just eight years old when she experienced her first vintage at her family's new vineyard in Tasmania's Coal River Valley. Today, it's still a family affair at Pooley Wines, with her brother Matt managing the vineyards and husband Justin working alongside her in the winery. They are proudly the first third-generation wine family in Tasmania, making deliciously elegant wines.

And now, as a new generation of Australian winemakers is embracing Tasmania's cool

climate, they are expressing the unique character and terroirs of the island and producing some truly refined, nuanced and breathtakingly complex wines.

With the security of a long-term, cool-climate future, Tasmania's most prominent varieties, Pinot Noir and Chardonnay, will continue to thrive. Increasing demand for premium, cool-climate wines is encouraging Tasmanian winemakers to forge a new path without losing sight of existing traditions and core styles.

Underpinned by established, longstanding wineries such as Moorilla Estate, Pipers Brook, Tamar Ridge, Domaine A and Bay of Fires, Tasmanian winemakers are branching out to meet the market head-on with new techniques and approaches that include minimal-intervention and experimental winemaking techniques and new varieties.

Indeed, site-specific experimentation opens up potential for these new varieties, and innovative winemakers are already trying their hand at Nebbiolo, Tempranillo, Albariño, Viognier, Schönburger and Grüner Veltliner.



TASMANIA'S TRAILBLAZING NEW GENERATION OF WINEMAKERS

Vineyard revitalisers

At Sailor Seeks Horse winery, Paul and Gilli Lipscombe make Huon Valley Pinot Noir and Chardonnay that express the eccentricities of site and vintage. In something of a daring move, in 2010, they took over a vineyard that had been abandoned and left to the elements for five years. With a lot of perseverance, they rescued the vines that were salvageable and replanted those that weren't. Their tiny production sells out each year and is testament to their tenacity and vision.

Technique experimentalists

'Small parcels, big love' is the ethos behind Two Tonne Tasmania (TTT), founded by Ricky Evans in 2013. Evans aims to express the intrinsic qualities of both site and variety. TTT creates Tamar Valley wines with a fresh, fruit-driven character using techniques such as partial whole-bunch fermentation and carbonic maceration with lees contact, no fining and minimal sulphur dioxide.

Minimal interventionists

Another Tamar Valley devotee, Joe Holyman, and his wife Lou pounced on the perfect site to establish Stoney Rise in 2004. Their wines are fermented with natural yeasts and minimal sulphur addition. This hands-off approach has seen Stoney Rise Chardonnay, Grüner Veltliner and Pinot Noir win accolades and fans.

Premium site selectors

Wine community veterans and cousins Michael Hill-Smith and Martin Shaw were lucky when they discovered the Coal River Valley's Tolpuddle vineyard in 2011. Originally planted in 1988, Tolpuddle boasts a creamy Chardonnay with spiced aromas and clean-cut clarity, and a Pinot Noir that delivers seemingly endless layers of spice, smoke and fruit.

Risk-takers

Drawing on knowledge gained from work in Oregon, Italy, Spain and across Australia, winemaker Samantha Connew creates Pinot Noir, Riesling and Chardonnay at her southern Tasmanian winery Stargazer. The textural, complex range of wild-fermented wines reflect Connew's intelligent, considered approach to winemaking and shows the rewards of taking a risk.

Love spreaders

Senior wine show judge Jim Chatto was the inaugural winemaker for Rosevears Estate in the Tamar Valley. Now based in the Hunter Valley wine region of New South Wales as chief winemaker for McWilliam's, Chatto continues to nourish his passion for Tasmanian wines, creating focused, elegant Pinot Noir from low-cropping, north-facing vines in the Cygnet District of the Huon Valley.

Vintage watchers

In 2012, Andrew and Prue O'Shanesy followed their dreams and moved from Queensland to Tasmania and bought a farm called Glendale. Together, they're the force behind Wines for Joanie (named after Andrew's mother), driven by whatever the seasons bring. They let the fruit do the talking, making wines that are highly vintage-specific: Pinot Noir, Pinot Gris, Chardonnay and a racy vintage sparkling.



TASTE OF TASMANIA: NOTEWORTHY VARIETIES



TASTE OF TASMANIA: NOTEWORTHY VARIETIES

The chilly waters surrounding Tasmania create the ideal growing conditions that inform the crisp, vibrant wines that are now sought both domestically and worldwide. The island's signature wines include:

- Sparkling wine.
- Chardonnay.
- Pinot Noir.

In addition to superstars Pinot Noir and Chardonnay, there are some really exciting wines made from Sauvignon Blanc, Pinot Gris and Riesling. Cabernet Sauvignon and Merlot are successful in warmer vintages, which are becoming more frequent. The Coal River and Tamar Valley areas are warmer sites suitable for such full-bodied red wines.

TASMANIA TOP 5 VARIETIES



PINOT NOIR

43%

CHARDONNAY

28%

**SAUVIGNON
BLANC**

11%

**PINOT
GRIS / GRIGIO**

8%

RIESLING

6%

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



The ultimate guide to **Tasmania wine**

SPARKLING WINE

TOP-NOTCH TRADITIONAL-METHOD SPARKLING WINES MADE PRIMARILY WITH PINOT NOIR AND CHARDONNAY; AMONG THE BEST IN AUSTRALIA

MORE THAN

40%

OF TASMANIA'S WINES MADE INTO SPARKLING WINES



FLAVOURS

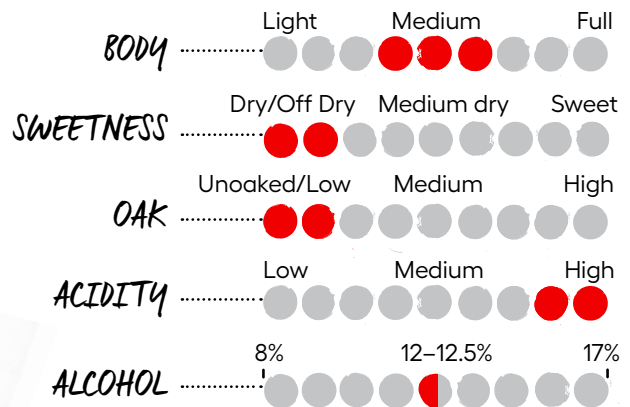
- Red apple
- Citrus
- Toast
- Brioche
- Grilled nuts
- Grilled bread

CLIMATE AND GROWING CONDITIONS SIMILAR TO THOSE OF CHAMPAGNE, FRANCE

SPARKLING WINE

As one of the country's premier cool-climate regions, Tasmania is a true star of the Australian sparkling wine community. Tasmania produces some of Australia's finest sparkling wines, reflecting high levels of winemaking expertise and the advantages of a naturally pristine, cool environment. Tasmania's winemakers are creating sparkling wines of impeccable structure and style, especially those made using the traditional method. These wines helped make Tasmania famous, and more than 40% of the wines here are made into sparkling wines.

The climate and growing conditions in Tasmania are akin to those in the Champagne region of France, so it makes sense that creating high-quality sparkling wines here is possible. The Chardonnay and Pinot Noir grapes grown in the cooler areas form the backbone of these wines, and it's that crisp, vibrant acidity that



makes it possible to produce such high-quality sparkling wines.

Stylistically, Tasmania's sparkling wines are diverse, ranging from dry, fruit-driven styles to the more serious, autolytic and profound wines that populate the upper echelons of the region's producers. Classic styles have red apple and citrus flavours and that lovely complex, yeasty character you get from ageing in bottle.

Notable Tasmanian sparkling wine producers include:

- Clover Hill.
- Freycinet.
- House of Arras.
- Jansz.
- Pipers Brook.
- Pirie.
- Stefano Lubiana.



CHARDONNAY

ELEGANT, COMPLEX AND
SUBTLE STYLE WITH HIGH
NATURAL ACIDITY

AROUND
1/4 OF
TASMANIA'S
PLANTINGS



FLAVOURS

- Crisp apple
- Pear

USED EXTENSIVELY
IN SPARKLING
WINE PRODUCTION

OAK
AGEING CAN
DRAMATICALLY
INFLUENCE
STYLE

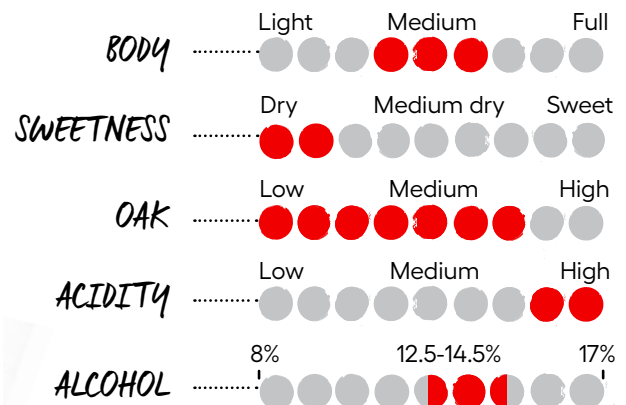
CHARDONNAY

Chardonnay thrives in the cool crispness and excellent soils of Tasmania. The style of Tasmanian Chardonnay varies depending on general grape-growing conditions and where it's grown, but they're typically medium-bodied, with vibrant acidity and crisp apple and pear flavours.

The change in style in Tasmanian Chardonnay is also about more careful use of oak maturation. Because of the delicate-fruit nature of Chardonnay grown in Tasmania, winemakers are careful not to over-oak the wines, as this can make the oak too dominant. The best examples of Tasmanian Chardonnay avoid this.

Notable Tasmanian Chardonnay producers include:

- Bay of Fires.
- Devil's Corner.
- Josef Chromy.
- Moorilla Estate.
- Pipers Brook.
- Riversdale Estate.
- Tolpuddle.



PINOT NOIR

DELICATE, FRAGRANT,
AROMATIC STYLES

PROMINENT
IN THE
PRODUCTION
OF SPARKLING
WINES



FLAVOURS

- Juicy red fruits
- Cherry
- Strawberry

DOMINANT VARIETY
- A BIT LESS THAN

1/2 OF THE
REGION'S
PLANTINGS

PINOT NOIR

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

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

Notable Tasmanian Pinot Noir producers include:

- Bay of Fires.
- Moorilla Estate.
- Devil's Corner.
- Pooley Wines.
- Domaine A.
- Tolpuddle.
- Freycinet.



DID YOU KNOW

Tasmania produces more than 100 brands of Pinot Noir.

FUN FACT WINE LOVERS CAN CELEBRATE INTERNATIONAL PINOT NOIR DAY ON 18 AUGUST EVERY YEAR.

BEST OF THE REST



The cool climate suits the production of high-quality, age-worthy Riesling, vibrant Sauvignon Blanc and crisp Pinot Gris, among other varieties.

- Pinot Gris
- Sauvignon Blanc
- Gewürztraminer
- Riesling
- Merlot
- Cabernet Sauvignon

BEST OF THE REST

Pinot Gris accounts for a smaller but significant percentage of the island's vineyards. Typically, producers make this wine in a classic full-flavoured style, with rose and spicy characters, cleansing acidity and complexity.

Tasmanian Sauvignon Blanc is typically tangy and fresh. Some wineries, such as Domaine A, oak their Sauvignon Blanc to produce a fine and age-worthy wine of stunning complexity.

Riesling shines in Tasmania, and although it only accounts for a small percentage of total plantings, this figure looks set to increase. Tasmanian Rieslings range in style from sparkling to dry to sweet. They have classically high acidity, good fruit and a glorious minerality that makes them both distinguished and capable of ageing. Some wineries make the increasingly popular off-dry style, which has a lovely ripeness, richness and delicacy.

Other vines of note include small quantities of Cabernet Sauvignon, which tends to be medium weight with blackcurrant fruit and classical structure. Some examples, such as Domain A's, have won international acclaim. Merlot and Gewürztraminer both show great potential, with Gewürztraminers displaying both spice and fragrance and the acidity to keep them fresh and food-friendly.

FOOD PAIRING

Being surrounded by ocean, Tasmania's local seafood is a wonderful complement to its wines. Fresh fish and shellfish with local Chardonnay make for a great match, and some of the best oysters in Australia come from the shores of Tasmania, pairing perfectly with some of Tassie's crisp sparkling wines. Finally, don't miss a locally-raised beef rib eye with a glass of Tasmanian Pinot Noir.



TASMANIA: A COOL-CLIMATE CLASSIC

This tiny island's diverse and innovative winemaking scene and increasingly sought-after wines ensure the region's prominence on the world wine map for years to come. Indeed, the future of Tasmanian wine couldn't be brighter.

TASMANIA: A COOL-CLIMATE CLASSIC

With its old and new guard of talented winemakers, unmatched natural resources, popularity as a beautiful food-and-wine destination and uncompromising reputation for quality cool-climate wines, Tasmania is a rock star of the Australian wine and grape community.

Tasmanian wines are as beautiful as the land from which they come, and from classic styles and world-class sparkling wines to exciting alternative varieties, each wine carries the unmistakable stamp of Tasmanian identity.

KEY POINTS TO REMEMBER

- Tasmania is one of Australia's finest cool-climate wine-growing areas, and its climate and soils create ideal conditions for growing and making Chardonnay, Pinot Noir and sparkling wines.
- The region has been producing wine for longer than the Australian states of Victoria and South Australia, and cuttings from Tasmania became the basis of the first vineyards in these two prominent winemaking states.
- Tasmania itself is the only officially recognised geographical indication for the wine region, but the island has seven wine-growing areas that can be quite distinct from one another: North West, Tamar Valley, Pipers River, East Coast, Coal River Valley, Derwent Valley and Huon Valley.
- Tasmania's cool climate presents unique challenges and opportunities for viticulture in the region, and site selection and vintage variation are key considerations.
- From third-generation stalwarts to first-generation pioneers, Tasmania's winemakers are embracing the region's cool climate and expressing the unique character and terroirs of the island with some diverse and delicious wines.
- In addition to Tasmania's cool-climate classic styles, the island is also producing some exceptional Riesling, Sauvignon Blanc, Pinot Gris, Cabernet Sauvignon, Merlot and Gewürztraminer.



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.

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