



ADELAIDE HILLS



Adelaide Hills is one of the coolest-climate wine regions in South Australia where passionate producers craft premium cool-climate wines renowned for their elegance and vibrant flavours.

COOL CLIMATE

- Influenced by elevation with the highest areas much cooler than lower elevations
- Mild to warm summers with cool nights
- Cold winters and winter-dominant rainfall
- Undulating terrain creates a range of mesoclimates and microclimates

SOIL

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

LATITUDE

34° 98'S

GROWING SEASON RAINFALL

268mm

LONGITUDE

138° 50'E

MEAN TEMPERATURE

20.4°C

TOTAL VINEYARD AREA

3,957ha

ALTITUDE: MEDIUM

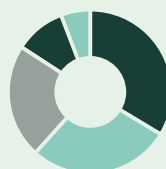
230–650m

DIURNAL TEMPERATURE VARIATION

Diurnal variation is the difference between the maximum day temperature and the minimum night temperature and the Adelaide Hills boasts one of the biggest diurnal temperature variations in Australia. This allows the grapes to slowly ripen during the day, whilst cool nights help retain acidity and aromatics. As a result, Adelaide Hills' wines are fresh and vibrant, elegant yet complex.

NOTEWORTHY VARIETIES

Adelaide Hills is the benchmark region for Sauvignon Blanc in Australia, producing vibrant, aromatic and complex styles. Chardonnay and Pinot Noir also thrive in the cool climate, producing both elegant still wines and traditional method sparkling wines. Beyond these classic varieties, the Adelaide Hills' climatic and soil diversity, coupled with its innovative culture, have led the region to embrace an array of alternative grape varieties such as Grüner Veltliner, Vermentino, Tempranillo and Fiano.



1. Sauvignon Blanc (30%)
2. Chardonnay (25%)
3. Pinot Noir (20%)
4. Pinot Gris/Grigio (9%)
5. Shiraz (5%)

