

PINOT NOIR

Guide



AUSTRALIAN WINE DISCOVERED

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supports the responsible
service of alcohol.





PINOT NOIR



AUSTRALIAN WINE DISCOVERED



Crafted from grapes grown under vast and diverse climates, across landscapes millions of years in the making, every glass of Australian wine tells a story.

Like those who came before us, our modern growers and makers continue to be passionate, resilient and creative; constantly driven to explore new ways to perfect old techniques. Our community is connected by a mutual respect and shared love of crafting exceptional wine, while protecting the natural wonders for future generations to enjoy. Applying modern thinking to our ancient lands, we take playful experimentation very, very seriously.

So, if you're looking for the taste of adventure, let Australian wine be your compass. Because in every bottle of Australian wine, you'll experience the wonders of Australia – a reminder of the adventure and diversity that defines our culture and our land.

PINOT NOIR THE DIFFICULT DARLING

Delicate Pinot Noir is a darling of the Australian wine community. Its journey started with a falter but it's now a vital player in the evolution of Australian wine, with demand and quality at an all-time high.



LOOP VIDEO

Now is a great time to play the *Pinot Noir* loop video in the background, as you welcome people.

FIRST TASTE – This may be a good opportunity to give everyone a taste of a classic Clare Valley wine. The full tasting comes later in the program.

PINOT NOIR: THE DIFFICULT DARLING

Thriving in some of Australia's coolest corners, temperamental Pinot Noir might be a late-comer to the commercial wine community, but it has become an integral variety, with winemakers crafting unique Australian expressions.

The delicate Pinot Noir is a darling of the Australian wine world, having secured its place among the heavy-hitting reds while retaining a sense of elusiveness and romanticism. It's a notoriously fickle grape and one of the hardest to grow, earning it the nickname the 'heartbreak 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.

In Australia, its journey started with a falter, but it has taken great strides in recent times to become a vital player in the evolution of Australian wine – and its popularity continues to grow.

- **A slow start:** Although Pinot Noir is thought to be one of the world's oldest grapes, Australian winemakers have only produced it in commercial quantities since the 1970s, when they began to find ideal sites for the temperamental vines.
- **Growing global reputation:** One of Australia's better-kept wine secrets, Pinot Noir is steadily making headway on the world wine stage as Australian producers hone their craft.
- **Agony and ecstasy:** Pinot Noir is one of the hardest grapes to grow and requires extra attention in the vineyard and the winery. But winemakers persevere because its sensitive nature also means it's able to express terroir and produce authentically Australian interpretations.
- **Cool-climate success:** Pinot Noir grows best in Australia's coolest wine regions, producing elegant and restrained light-bodied to medium-bodied wines. Today, it's grown in approximately three quarters of Australian wine regions.
- **A sparkling gem:** As well as producing single-varietal still wine, Pinot Noir is one of the three grape varieties used in Traditional Method sparkling wine. Around half of Pinot grown in Australia is used in sparkling styles.



DID YOU KNOW

'Pinot' comes from the French word for pine, referring to the shape of the grape cluster, which is reminiscent of a pine cone. 'Noir' means black or night.



TODAY WE'LL COVER

- The history of Pinot Noir in Australia
- How it's grown
- How it's made
- Where it's grown
- Characteristics and flavour profiles

THE HISTORY OF PINOT NOIR IN AUSTRALIA

1830s

Pinot Noir cuttings from Burgundy are planted in Australia. Clones from these vines become known as the MV6 clones, still used today.

1920s

Pinot Noir begins to find its place in Australia, with wine legend Maurice O'Shea growing vines at Mount Pleasant in the Hunter Valley.

1970s

Pinot Noir begins to take off in Australia, with wineries starting to produce commercial amounts of wine. Clonal selection becomes important.



1990s

Australia sees an influx of Dijon clones, adding to the diversity of clonal material available. Pinot becomes particularly successful in Victoria, Tasmania and Adelaide Hills.



1980s

The Australian wine community expands into cool-climate wine regions that are better suited to Pinot Noir.

Today

Australian Pinot Noir today is better than ever, as vines grow older and the wine community learns more about this unique grape.

THE HISTORY OF PINOT NOIR IN AUSTRALIA

While the popularity of Pinot Noir in Australia is relatively recent, this noble variety has a long history. Although planted for many years, it took Australian winemakers decades to find the right sites for the temperamental vine.

1830s

It's believed Pinot Noir was available in New South Wales by the early 1800s. John Macarthur also brought the variety to Australia in 1817, as did James Busby in his famed 1832 collection.

1920s

Pinot Noir began to find its place in Australia in the 1920s, when Australian wine legend Maurice O'Shea – one of Australia's first great influential winemakers – planted Pinot Noir vines at Mount Pleasant, a beautiful hillside vineyard in the Hunter Valley.

1970s

Although Pinot Noir had been in Australia for many years, it took a long time for it to gain traction with Australian winemakers. Australia began commercial bottling of Pinot Noir in the '70s.

1980s

Apart from a couple of unique sites in the Hunter Valley and Best's in Great Western, it wasn't until the 1980s that the Australian wine community expanded into new or reinvigorated cool-climate wine regions that were truly suited to Pinot Noir. The challenges of growing Pinot Noir also played some part in the slow uptake of the variety by viticulturalists and winemakers.

1990s

Australia saw an influx of Dijon clones, originated in Burgundy in the 1950s by Dr Raymond Bernard of the University of Dijon as part of a clonal selection program. This added to the diversity of clonal material available in Australia, laying the foundations for developing the complexity and the character of the wines that we see today. The diverse range of clones available in Australia gave vignerons the ability to determine what worked best for them within a regional, site and stylistic framework. Interestingly the most widely planted and most popular clone across Australia is still MV6, proving that the foundations of Pinot Noir in Australia are strong!

As a result of searching for the best sites and having the right clonal material for these sites, Pinot Noir became very successful in regions in Victoria and Tasmania, as well as in South Australia's Adelaide Hills.

Today

Australian Pinot Noir today is better than ever, as vines grow older and the wine community learns more about this unique grape. Growers are embracing what makes Australian wine regions unique. Winemakers are balancing influences of terroir, clones and winemaking processes to produce a wide range of light-bodied and medium-bodied styles.

At the same time, a new generation of wine drinkers are seeking an alternative to the rich, powerful red styles and increasingly turning to lighter styles such as Pinot Noir. In fact, in the two years to November 2016, growth in Pinot Noir off-premise sales exceeded that of all reds combined.



FUN FACT

Pinot Noir enjoyed a surge in popularity in Australia, New Zealand, the US and Asia thanks to the 2004 film 'Sideways'. Throughout the comedy, the main character talks about why he loves Pinot Noir – and it directly translated to increased sales around the world.



SUGGESTED DISCUSSION POINTS

- Why do you think it took a relatively long time for Pinot Noir to succeed in Australia?
- How has the evolution of consumer tastes affected the production of Pinot Noir?

VITICULTURE

HOW PINOT NOIR IS GROWN IN AUSTRALIA

- A fickle vine requiring cool or temperate climate with cooling influences
- Tight clusters and thin skins make the grapes susceptible to disease, pests and rot. Careful vineyard management is key
- Hundreds of different Pinot Noir clones – in Australia, MV6 and Dijon clones are mainly used
- Early harvest and balanced yields produce the best results

FUN FACT

Pinot Noir has around 30,000 genes in its DNA – more than the human genome, which contains 20,000 to 25,000.



VITICULTURE: HOW AUSTRALIAN PINOT NOIR IS GROWN

When it comes to this variety, a viticulturalist's skill matters greatly. At its best, Pinot Noir is an authentic reflection of the site and the grower's expertise. At its worst, it can be flat and unremarkable. So it is testament to Australia's forward-thinking, hard-working grapegrowers that Australian Pinot Noir has come of age in recent years, with overall quality at an all-time high and its global reputation strong. In recent years, plantings of Pinot Noir vines have increased, particularly in the cooler viticultural regions.

Site selection

Pinot Noir requires specific site and climatic conditions, making the ideal site difficult to find.

- **Climate:** Pinot Noir grows best in cool or temperate regions, with cooling influences from either the ocean or altitude. It dislikes excessive sun exposure on the fruit. However, because it's an early-budding variety, it's susceptible to spring frosts.
- **Soil:** It prefers well-drained soils of low vigour, with the right soil structure being particularly important. In Australia, it grows well in areas with clay, loam and sandy soils.

The vine

The Pinot Noir vine is sensitive, with small, tight grape clusters that are difficult to ripen evenly. The grapes themselves are delicate and thin-skinned, making them prone to disease and rot. Pinot Noir vines are commonly trellised using a vertical shoot positioning system where movable wires contain the new vine growth and train vine shoots to grow in a narrow, vertical curtain. Mature vines tend to produce more complex wines.

Clones

Pinot Noir is thought to be one of the oldest grape varieties. It's highly prone to mutation and has produced a large number of mutations – such as Pinot Gris and Pinot Blanc – along with hundreds of different vine clones, each with distinct growth characteristics.

In Australia, the primary clone used is the MV6 clone. In the mid-1990s, Dijon clones were brought to Australia.

Pruning techniques

How the vines are pruned is important for all varieties but careful pruning is particularly important for Pinot Noir to prevent the production of excess bunches and larger clusters. Larger clusters can result in dilution of flavour, whereas smaller clusters produce a more intensely flavoured wine.

Being clustered tightly together, the grapes are susceptible to 'bunch rot', so careful canopy management is required, allowing light and air to minimise risk of disease and promote ripening (without causing too much sun exposure). Pruning, bunch thinning, leaf removal and shoot trimming are common vineyard management practices, depending on weather and yield.

Harvest

Pinot Noir is generally one of the first red grapes to be harvested, with its growing season relatively short and window of ripeness narrow – usually only a few days. In Australia, harvest is generally January to April.

Yields

Pinot Noir produces the best wine when yields are kept low or carefully managed. Grapegrowers commonly use pruning and green harvesting to manage yields.



ADVANCED NOTES

MUTANT GRAPES: VINE CLONES EXPLAINED

Like many fruits, grapevines are grown from cuttings of other vines rather than from seeds.

A grapevine clone is a plant taken from a 'mother' vine. Clones are different from crossings, where two grape varieties are crossed to produce a new variety, such as Cabernet Sauvignon (a cross between Sauvignon Blanc and Cabernet Franc).

Clones occur both naturally and through human intervention, when a piece of the mother vine is cut off and either planted directly into the soil or grafted onto another vine. The clone is genetically identical to its 'parent', but variations can arise through genetic mutation, resulting in a clone with different characteristics.

All grape varieties produce clones, but Pinot Noir is particularly susceptible to mutation and its clones provoke particular passion. Each Pinot clone has unique characteristics and behaviours, and, importantly, each clone makes wine that tastes different. That's why Pinot growers are so focused on selecting the right clones for their site and intended style.

The first Pinot Noir cuttings were brought to Australia from Burgundy in the 1830s, including what became the Mother Vine 6 (MV6) clone, which was officially registered in 1971. This clone is still the most popular Pinot Noir clone among winemakers, due in large part to its versatility. In the mid-1990s, Dijon clones were brought to Australia. Originating in Burgundy, these were propagated by Dr Raymond Bernard of the University of Dijon, who established a clonal selection program in the 1950s to improve the health and quality of the region's vines. Today, Australian winemakers have a large range of clones to choose from in their pursuit of the perfect Pinot Noir.



FUN FACT

Pinot Noir has around 30,000 genes in its DNA – more than the human genome, which contains 20,000 to 25,000. In 2007, French and Italian researchers mapped the genome of Pinot Noir, making it the first fruit crop to be sequenced. Their findings could eventually help viticulturalists grow vines more resistant to pests and disease.



SUGGESTED DISCUSSION POINTS

- What do you think has more influence on Pinot Noir wine: terroir or clone?
- What impact does an excessively hot or cold growing season have on the style/ expression of Pinot Noir?
- Outside of Australia, which wine regions have ideal growing conditions for Pinot Noir?

HOW RED WINE IS MADE

FEATURE VIDEO

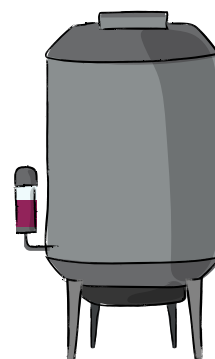
Now is an appropriate time to play the feature video, *How is red wine made?* While it's not specific to Pinot Noir, it provides background context on the typical production process.



1. HARVEST



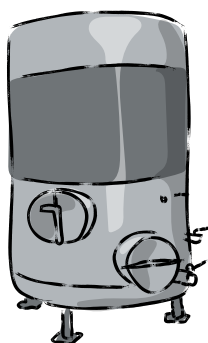
2. DESTEMMING AND CRUSHING



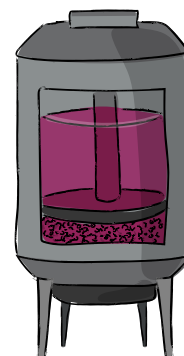
3. FERMENTATION



6. BLENDING



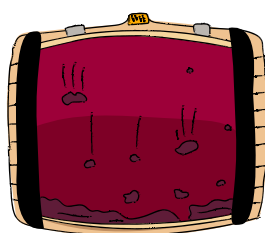
5. MALOLACTIC FERMENTATION



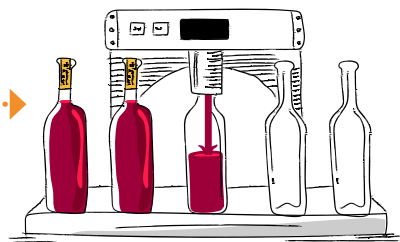
4. PRESSING



7. MATURATION

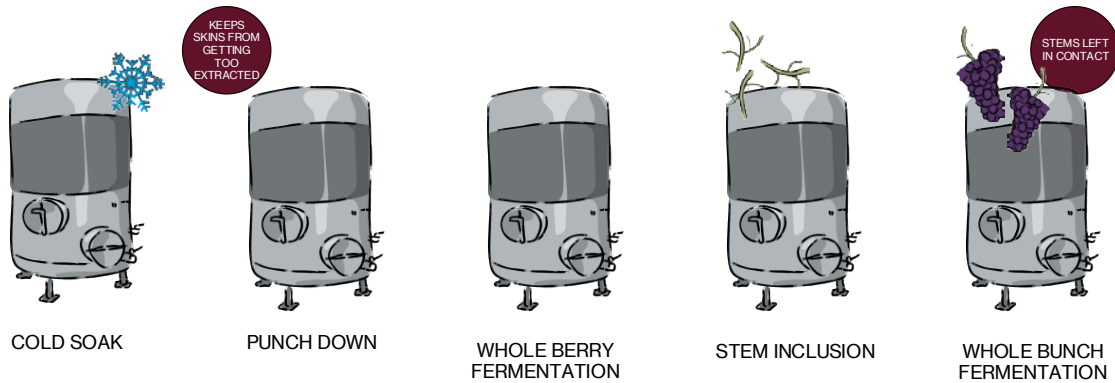


8. FINING AND FILTERING



9. BOTTLING

WINEMAKING: TECHNIQUES INFLUENCING PINOT NOIR



WINEMAKING: TECHNIQUES INFLUENCING PINOT NOIR

Careful and skilful handling is required to turn delicate Pinot Noir grapes into high-quality, expressive wine. The winemaker has many options available, and with Pinot Noir easily influenced, these decisions result in a wide variety of styles.

Pinot is comparatively low in phenols and anthocyanin content (chemical compounds found in grape skins that affect the tannin structure, colour and mouthfeel of wine), which makes extraction during winemaking and colour stability important considerations.

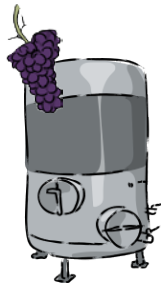
Australian researchers and innovative winemakers are continuing to explore various techniques to improve the quality and consistency of Pinot Noir production to deliver the best wine possible.

Cold soak:

During this pre-fermentation maceration, the must (skins, seeds and juice) is chilled below 12.8 degrees Celsius (55 degrees Fahrenheit) to prevent fermentation and left to soak for several days. This allows winemakers to extract more colour, flavour and soft tannins from the wine. It's an especially useful technique for Pinot Noir, which tends to ferment quickly, reducing the time for phenolic extraction.

WINEMAKING:

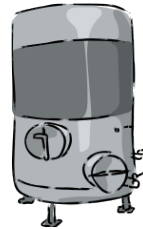
TECHNIQUES INFLUENCING PINOT NOIR



WILD
FERMENTATION



COLD
FERMENTATION



EXTENDED
MACERATION



MATURATION

Punch-down:

Punching down is a more delicate way of stirring wine than pumping over. Typically done by hand, this non-interventionist technique keeps skins from getting too extracted and limits the amount of oxygen added. As pumping over can lead to over extraction, hand-plunging is often preferable for Pinot Noir.

Whole-berry fermentation:

Rather than crushing grapes prior to fermentation, whole grapes are kept separate while the bulk is crushed then added during fermentation. This helps slow the extraction of tannic components and adds a more intense grape flavour.

Whole-bunch (aka whole-cluster) fermentation:

Stems are left in contact with the berries, which leads to a higher tannin content. Often used with lighter style reds, it enhances the aromatics and gives the wine more tannin structure, giving it better ageing potential.

Stem inclusion:

Stems are added to a ferment that began with de-stemmed fruit to enhance the aromatic and textural qualities of the finished wine.

Wild fermentation:

Wild or indigenous yeasts that are naturally present in the microflora of the grape are used to ferment the wine rather than adding cultured yeasts (wild yeasts that are isolated then cultured in a laboratory). There aren't always textural differences present after wild yeast fermentation, but it can lead to a more complex and expressive wine.

Cold fermentation:

A long, slow, cool fermentation heightens the aromatics of the ripened fruit. Cool fermentation often occurs in stainless steel tanks and is followed by early bottling to capture the primary fruit aromas and flavours of Pinot Noir, such as cherry, strawberry and raspberry.

Extended maceration:

Some winemakers choose to leave skins on for longer, resulting in more tannin and helping to fix colour. This is done sparingly with Pinot Noir to avoid over extraction.

Maturation:

Pinot Noir has an affinity for oak, and the use of new French oak is common, but care must be taken not to overwhelm the fruit profile. Australian winemakers are moving toward less new oak percentages and larger-format barrels, and becoming increasingly skilled at matching oak usage to the style being produced.

Bottling and ageing:

With a diverse range of styles available, the longevity of Australian 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.



ADVANCED NOTES

PINOT NOIR: A SPARKLING GEM

Pinot Noir is one of the three classic grapes used in Traditional Method sparkling wines, along with Pinot Meunier and Chardonnay. It's used in some of the world's finest sparkling wines, including in Australia, where around half of all Pinot Noir grown is used in sparkling wines. Wines with a higher proportion of Pinot Noir to other grapes may be fuller and more powerful in structure than Blanc de Blancs (single-variety Chardonnay).

In 2016, Australia's exports of Pinot Noir were made up of 27% sparkling wine and 73% dry red wine, compared with exports of Chardonnay which included just 3% sparkling and Shiraz exports which included 1% sparkling.



DID YOU KNOW

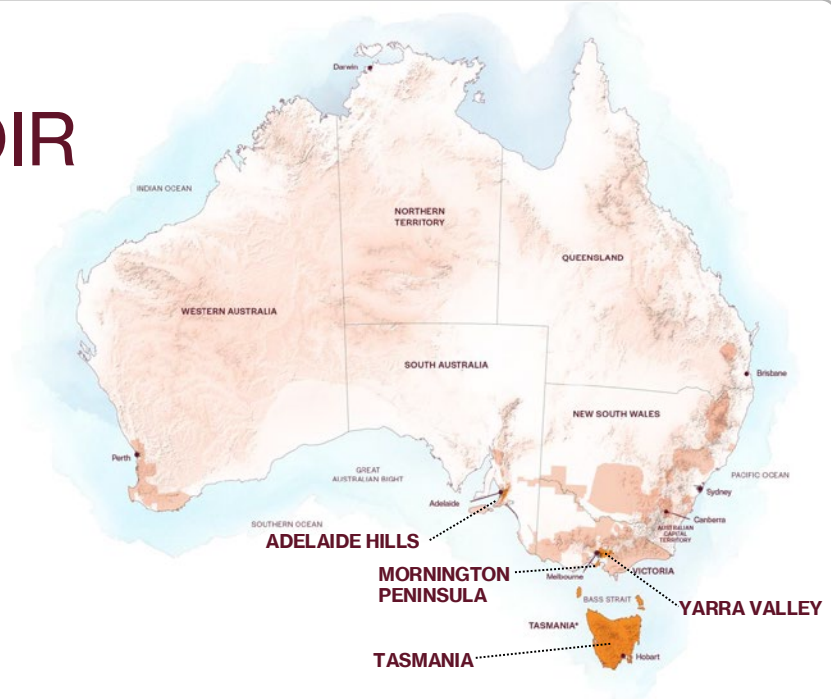
In most red grape varieties, the majority of tannin is found in the skin, with a smaller amount in the seeds. In Pinot Noir grapes, it's the other way around. This makes it particularly important to use winemaking processes that effectively extract the grapes' phenolic content.



SUGGESTED DISCUSSION POINTS

- What are the characteristics of an age-worthy Pinot Noir?
- Pinot Noir is an important grape in the production of Traditional Method sparkling wines. Why does it work so well for sparkling wine?

AUSTRALIAN PINOT NOIR REGIONS



AUSTRALIAN PINOT NOIR REGIONS

Over the past four decades, the Australian wine community has established and evolved a number of wine regions ideally suited to Pinot Noir. Thriving in the country's cool-climate regions, Pinot Noir is now being successfully grown from west to east. Its main wine regions, which we'll explore here, are:

- Tasmania
- Yarra Valley, Victoria
- Mornington Peninsula, Victoria
- Adelaide Hills, South Australia.

Being such an expressive grape, it produces a wide variety of styles that express terroir more than most – from intense yet refined Tasmanian Pinot to the succulent examples of the Mornington Peninsula and the bright red fruited wines of the Yarra Valley.



TASMANIA

- Fine cool-climate region
- Sparkling wine wonderland
- Gourmet paradise

TASMANIA

- **Cool-climate region:** Tasmania is one of Australia's finest cool-climate wine-producing regions, well known for producing award-winning sparkling wine, Pinot Noir, Chardonnay and Riesling. With a cool climate that has long, sunny and dry autumns, Tasmania boasts ideal growing conditions for developing naturally elegant, intensely flavoured and aromatic wines.
- **Sparkling wine wonderland:** A good proportion of Tasmania's cooler-grown Pinot Noir is used in the production of high-quality sparkling wines.
- **Gourmet paradise:** Tasmania is a picturesque gourmet paradise. It has the perfect climate for producing cheeses, premium beef, specialty honey, mushrooms and some of Australia's leading boutique beers and whiskies.

Notable Tasmanian wine areas include North West, Pipers River, Tamar Valley, East Coast, Derwent Valley, Coal River Valley and the Huon Valley.



TASMANIA SNAPSHOT

Climate

Tasmania has a moderate maritime climate influenced by westerly winds off the Southern Ocean.

- Australia's coolest-climate region.
- High humidity, spring frosts.
- Similar climate to Champagne and parts of the Rhine Valley.

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

On the lower slopes, the vineyard soils feature ancient sandstones, mudstones, river sediments and igneous rock of volcanic origin. Sandstone and schist appear in Derwent Valley. Peaty alluvial and sandy low humus soils appear in Coal River Valley. Pipers River boasts deep, free-draining, friable soils, while Tamar Valley is gravelly basalt on a clay and limestone base.

Notable producers

Tasmania's inherent cool climate right across the island makes it ideal for the production of high-quality Pinot Noir. Typical Tasmanian style is light-bodied to medium-bodied with delicate cherry and strawberry flavours.

Notable Tasmanian Pinot Noir producers include:

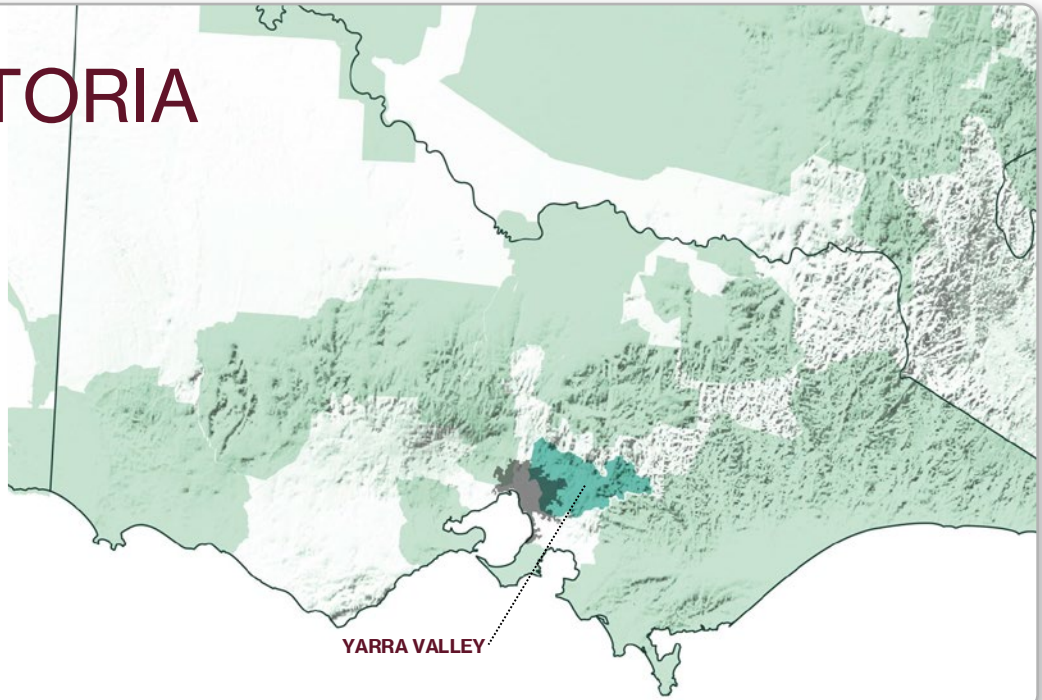
- Bay of Fires
- Domaine A
- Freycinet Vineyard
- House of Arras
- Jansz
- Josef Chromy
- Stefano Lubiana Wines



COMPLEMENTARY PROGRAM

To discover more about this region, check out the **Tasmania** module, available at www.australianwinediscovered.com

VICTORIA





YARRA VALLEY

- Popular tourist destination
- Colourful history
- Groundbreaking winemakers
- Food and wine paradise

FEATURE VIDEO

Now is a good time to play the feature video, *Yarra Valley Pinot Noir*.

YARRA VALLEY

- **Popular tourist destination:** At around an hour's drive from Melbourne's CBD, the Yarra Valley is one of Australia's most accessible wine regions, featuring cellar doors, quaint villages, cultural attractions, food producers and iconic scenery.
- **Colourful history:** Vines were first planted in 1838, making it Victoria's first wine-growing district. While increased demand for fortified wine saw the region cease production in 1921, replanting began in the 1960s, and the region is now recognised as one of Australia's foremost cool-climate regions.
- **Groundbreaking winemakers and growers:** The Yarra Valley is home to a bold and exciting new breed of revolutionary winemakers who are pushing the boundaries of cool-climate grape growing and winemaking.
- **Food and wine paradise:** The regional emphasis on the quality and flavour of the wines has spread to the local produce grown in the same fertile soil, making the region a little slice of food and wine paradise.



YARRA VALLEY SNAPSHOT

Latitude

- 37° 73'S

Climate

- One of Australia's coolest regions
- Rainfall dominant in winter and spring
- Cool, dry and humid summers.

Growing season rainfall (GSR)

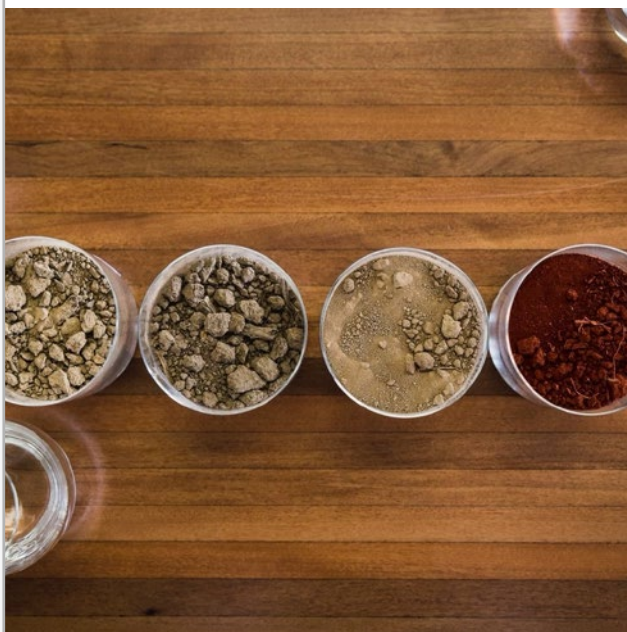
- 559mm (22in)

The Yarra Valley experiences most of its rain during winter and spring, with the summer being relatively cool, dry and humid.

Mean January temperature (MJT)

- 18.9°C (66.02°F)

In the cool-temperature range, Yarra Valley experiences a long, slow ripening period to produce some flavoursome grapes and wines. Temperature hazards such as spring frosts can be a risk.



SOIL

The Yarra Valley's northern side feature soils of grey to grey-brown on the surface, and with red-brown clay subsoils often filled with rock. The other major soil type is the fertile red volcanic soil on the southern side of the valley.

SOIL

The Yarra Valley's diverse topography is reflected in its various soil types. The traditional grape-growing areas on the northern side of the valley feature soils of grey to grey-brown in colour on the surface, and range from loamy sand to clay loam in consistency with red-brown clay subsoils, often filled with rock. The other major soil type is the immensely deep and fertile red volcanic soil in the southern side of the valley. The variation in altitude and soil types in this hilly region creates differences in climates and exposure, which suits some varieties.



COMPLEMENTARY PROGRAM

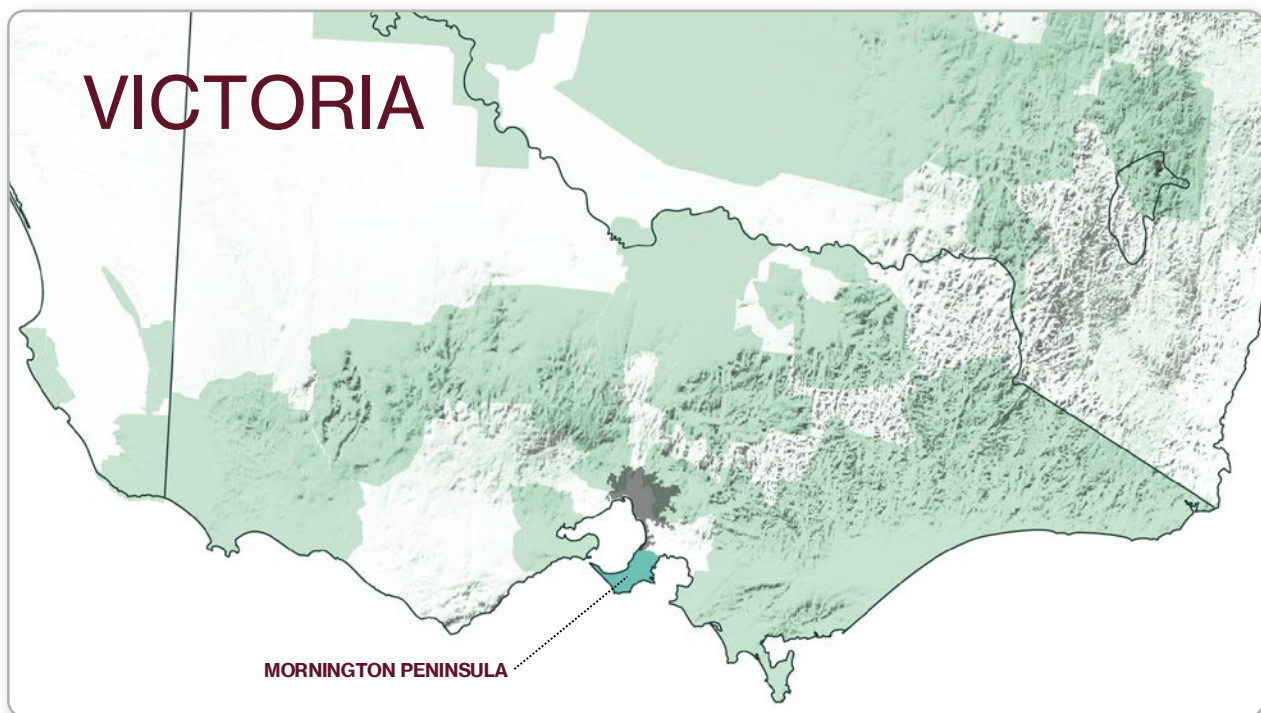
To discover more about this region, check out the **Yarra Valley** program at www.australianwinediscovered.com

Notable producers

The Yarra Valley produces a range of expressions of Pinot Noir, due to different elevations and aspects. It is typically light-bodied to medium-bodied, with flavours of cherry, strawberry and plum. Some of the cooler-grown fruit goes into the production of sparkling wine.

Notable Yarra Valley Pinot Noir producers include:

- Coldstream Hills
- De Bortoli Wines
- Domaine Chandon
- Giant Steps
- Mac Forbes
- Yering Station





MORNINGTON PENINSULA

- Diverse maritime climate
- Pinot paradise
- Boutique producers
- Melbourne's seaside playground

FUN FACT

No vineyard site in the Mornington Peninsula is further than 7km from the ocean

MORNINGTON PENINSULA

- **Diverse maritime climate:** Surrounded by Bass Strait, Port Phillip Bay and Western Port Bay, the region is a true maritime wine region. The region's array of meso and microclimates, ancient soils and elevations creates a complex network of microsites capable of growing a range of varieties including Pinot Noir, Chardonnay, Pinot Gris/Grigio, Shiraz and Tempranillo.
- **Pinot paradise:** Pinot thrives in this cool, maritime 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.
- **Boutique producers:** The Mornington Peninsula is a multi-tonal patchwork of around 200 small-scale vineyards, many of which are family run. Forward-thinking growers and winemakers work together to produce pristine, vineyard-expressive fruit that requires minimal handling in the winery.
- **Melbourne's seaside playground:** Located only 70 kilometres south-east of Melbourne, the Mornington Peninsula is a popular weekend destination and one of Australia's food and wine hotspots. It offers stunning coastal views, luxury accommodation and award-winning restaurants dotted among coastal villages and hinterland hamlets.



MORNINGTON PENINSULA SNAPSHOT

Latitude

- 38° 35'S

Climate

- Strongly maritime climate but site specific.
- Relative humidity is high.
- Frost is rare due to consistent winds.

Growing season rainfall (GSR)

- 371mm (14.6in)

Mean January temperature (MJT)

- 19.3°C (66.7°F)



SOIL

The Mornington Peninsula's soils differ across the region, ranging from deep fertile sandy soils in the northern area, yellow and brown soils over friable, well-drained clay and russet-red volcanic-based soils in the south.

NOTABLE PRODUCERS

Mornington Peninsula Pinot Noir wines are typically medium-bodied in intensity, with vibrant varietal characters of strawberry and cherry, and a juicy backbone of acidity.

Notable Mornington Peninsula Pinot Noir producers include:

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



COMPLEMENTARY PROGRAM

To discover more about this region, check out the **Mornington Peninsula** module at www.australianwinediscovered.com

SOUTH AUSTRALIA

ADELAIDE HILLS



ADELAIDE HILLS

- German heritage
- Food lovers' haven
- Rebirth of a region
- Cool-climate centre

ADELAIDE HILLS

- **German heritage:** Settled by German immigrants in the 1800s, Adelaide Hills' central town of Hahndorf remains Australia's oldest surviving German settlement. The village hub boasts art galleries, craft stores and museums, and it's a pathway to the region's vibrant cellar doors.
- **Food lovers' haven:** Foodies delight in visiting this region, and it's only a 30-minute drive from Adelaide's CBD. Treats abound for everyone in this gourmet region, from chocolate and chutney to cheese and cakes.
- **The rebirth of the region:** Vines were planted in the 1870s, but due to the difficulties of cool-climate viticulture in that era, most were removed by the 1930s. The rebirth of the region began with winemaker Brian Croser planting Chardonnay in 1979, identifying the region's potential as one of the best places to grow cool-climate varieties.



DID YOU KNOW

Two sub-regions sit within Adelaide Hills: Lenswood and Piccadilly Valley.



ADELAIDE HILLS SNAPSHOT

Climate

Adelaide Hills experiences cool winters with winter-dominant rainfall. 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.

Latitude

— 34° 98'S

Growing season rainfall (GSR)

— 268mm (10.5in)

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)



SOIL

Adelaide Hills' soils are highly variable in structure and chemistry. The region has a mixture of grey-brown or brown loamy sands, while soil depth is variable due to topography.

SOIL

Adelaide Hills' soils are highly variable in structure and chemistry. The region has 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 to the top of hills and deep peat-like clays at the bottom of hills. Low-lying areas with heavy soils provide potential for greater vigour, while higher, well-drained stony soils allow vigour control.

Notable producers

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

Notable Adelaide Hills Pinot Noir producers include:

- Ashton Hills
- Deviation Road
- Ngeringa
- Petaluma
- Shaw + Smith

Other notable Pinot Noir regions

- Geelong, Victoria
- Macedon Ranges, Victoria
- Gippsland, Victoria
- Parts of the Great Southern region of Western Australia, particularly Porongurup
- Orange, NSW

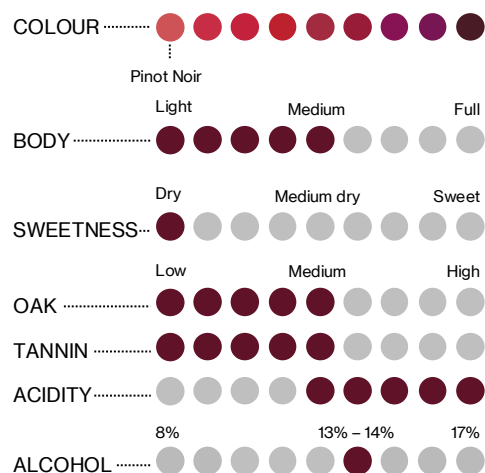


COMPLEMENTARY PROGRAM

To discover more about this region, check out the **Adelaide Hills** module at www.australianwinediscovered.com

PINOT NOIR

CHARACTERISTICS AND FLAVOUR PROFILES



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

TIME TO TASTE

Now is an appropriate time to taste and discuss your selected mix of wines.

CHARACTERISTICS AND FLAVOUR PROFILES

The challenges of growing and making Pinot Noir mean the most successful wines are inherently premium in style and quality, characterised by subtlety and finesse. Regional differences abound, and the broad range of aromas and flavours of Pinot Noir can enchant tasters.

In general, however, top Pinot Noir from Australia is light-bodied to medium-bodied and restrained in nature. When it's young, Australian Pinot Noir 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.

FOOD PAIRINGS



SALMON



CHICKEN



DUCK



PORK



CHARCUTERIE



**PÂTÉ AND
TERRINE**



COMTÉ CHEESE

FOOD PAIRING

With its complexity and bright acidity, Pinot Noir is a versatile wine that's ideal for pairing with food. It's a great choice when ordering for groups or to match with multiple courses. However, its elegance and nuanced aromas can be overwhelmed by big flavours in food, such as spices or heavy red-meat dishes.

THE RISE AND RISE OF AUSTRALIAN PINOT NOIR

The future is bright, with Pinot plantings increasing and cool-climate winemakers continually making adjustments, perfecting traditional techniques and inventing their own ways of doing things.



With Pinot plantings increasing, and Australia's established regions producing more consistent and ever-improving wines, the future is bright for Australian Pinot Noir. Emerging regions, such as the Great Southern region of Western Australia, are adding excitement, as is the new wave of Australian winemakers willing to push boundaries and challenge the status quo to bring new and intriguing Pinot Noirs to the world.

KEY POINTS TO REMEMBER

- After being introduced to Australia in 1831, Pinot Noir had a slow start, with vines planted in regions that were too warm. As cool-climate regions emerged and winemakers honed their craft, Pinot Noir carved out an important place in the Australian wine community.
- Today, the global reputation of Australian Pinot Noir is strengthening as quality continues to increase and more wine drinkers around the world discover the nuanced appeal of this intriguing variety from different Australian regions.
- Pinot Noir is one of the hardest grapes to grow, requiring skill and careful attention. With their tight clusters and thin skins, grapes are susceptible to disease and rot.
- Pinot Noir also presents a challenge in the winery, and a range of winemaking techniques are employed to extract maximum colour and flavour from the delicate grapes. Innovative Australian winemakers and researchers are exploring new ways to produce top-quality Pinot.
- Pinot Noir is produced as a still wine and used in sparkling styles including Traditional Method wines.
- The best Australian Pinot Noir is grown in cool climates, which benefit from elevation or cooling sea breezes.
- Pinot Noir reflects the character traits of the region in which it's grown better than most other significant varieties.

Suggested timings

This module is designed to be taught in one to three hours. How long you spend on each topic – or whether you cover it at all – will depend on your attendees as well as time allocation. Below are two different examples of how you may wish to divide your time.

ONE-HOUR CLASS

Topic	Time
Welcome and introduction	5 mins
The history of Pinot Noir in Australia	3 mins
How it's grown	5 mins
How it's made	5 mins
Where it's grown	15 mins
Characteristics and flavour profiles (including tasting)	20 mins
Food and wine pairings	3 mins
Summary and class close	4 mins

THREE-HOUR CLASS

Topic	Time
Welcome and introduction	10 mins
The history of Pinot Noir in Australia	15 mins
How it's grown	15 mins
How it's made	20 mins
Where it's grown	30 mins
Break	15 mins
Characteristics and flavour profiles (including tasting)	55 mins
Food and wine pairing	10 mins
Summary and class close	10 mins

SUGGESTED WINES TO TASTE

These are just suggestions – you can select whichever wines best suit your tasting and audience. Wines may or may not be available in your area.

- Adelaide Hills: Bird in Hand, Ngeringa, Shaw and Smith.
- Tasmania: Josef Chromy Wines, Dalrymple, Moorilla.
- Yarra Valley: Giant Steps, De Bortoli, Mac Forbes.
- Mornington Peninsula: Stonier, 10 Minutes by Tractor.
- Geelong: Lethbridge Wines, Farr Rising.
- Macedon Ranges: Curly Flat, Bindi Wines, Cobaw Ridge Winery, Hanging Rock Winery.
- Gippsland: Bass Phillip, William Downie, Moondarra.
- Great Southern: Harewood Estate, Marchand & Burch.
- Orange: Philip Shaw, See Saw Wines, Swinging Bridge, Brangayne.



THANK YOU