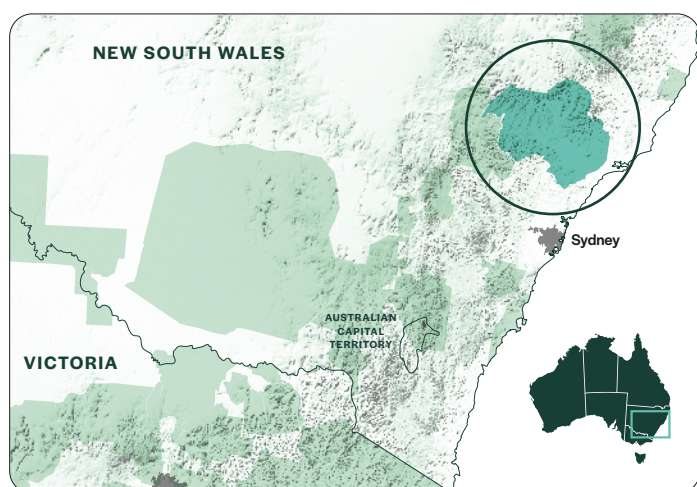




HUNTER VALLEY



The Hunter Valley was Australia's first commercial wine region and today is one of the best-known wine regions. It's famous for world-class Semillon, Chardonnay and Shiraz.

SUBTROPICAL CLIMATE

- with maritime influences
- characterised by warm, humid days in spring and summer, and cold nights in autumn and winter.

SOIL

- Lower Hunter Valley area range from sandy alluvial flats to deep loam and friable red duplex soils.
- Upper Hunter, the rivers and creeks contribute to the area's black, silty loam soils often overlaid on top of alkaline clay loam.

LATITUDE

32° 34'S

GROWING SEASON RAINFALL

527mm

LONGITUDE

151° 44'E

MEAN TEMPERATURE

23.1°C

TOTAL VINEYARD AREA

2,605ha

ALTITUDE: LOW

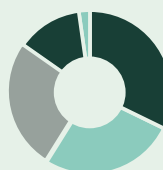
22–254m

SUCCESS AGAINST THE ODDS

The Hunter Valley rests in the foothills of the Brokenback Range, part of the Great Dividing Range. The Hunter Valley sits on an ancient seabed and the vines typically grow on gently sloping hills and modest gradients, to quite flat terrain. The Hunter region has three official subregions: Broke Fordwich, Pokolbin and Upper Hunter Valley. It's known for its humid days in spring and summer, and cold nights in autumn and winter. The rain, humidity, cloud cover and gentle sea breezes mitigate the warmth. The summer-dominated rainfall can occur during harvest in some years.

NOTEWORTHY VARIETIES

Unoaked Hunter Valley Semillon is unique in the wine world, capable of ageing gracefully for well over 20 years. Chardonnay and Shiraz are other signature varieties, producing both elegant and medium-bodied styles. Hunter Valley is also known for some of the world's most ancient vines, including Shiraz vines planted in 1867, Semillon in 1899 and Chardonnay in 1908. A string of mediterranean varieties suited to its warm climate, with Verdelho, Tempranillo, Vermentino and Fiano leading the charge.



1. Chardonnay (30%)
2. Semillon (25%)
3. Shiraz (24%)
4. Verdelho (12%)
5. Pinot Noir (2%)

