



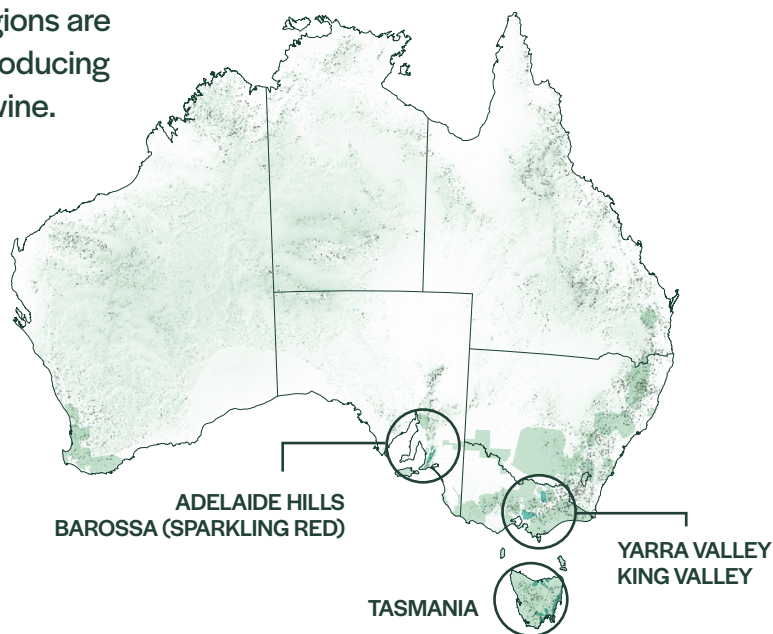
SPARKLING WINES

QUICK FACTS

- From bright and fresh Prosecco styles and sweet Moscatos to creative pétillant-naturels, authentic sparkling Shiraz and complex and elegant traditional-method styles, Australia boasts a great diversity of sparkling wine.
- The history of sparkling wine in Australia dates back to the early 1800s: the first recorded sparkling wine was produced in Tasmania in 1826.
- A number of grape varieties go into making Australian sparkling wines. Chardonnay, Pinot Noir and Pinot Meunier are the most common grapes, while others include Prosecco, Semillon, Chenin Blanc, Riesling and Muscat. Full-bodied sparkling reds are typically made from red varieties like Shiraz and Merlot.
- Sparkling wines are either vintage or non vintage (NV). The vintage is the year the winemaker harvests the grapes. Vintage wines are those produced from grapes from an excellent single-vintage harvest. NV wines comprise blends from different years (usually from two or three vintages) – this is to promote a consistency of style and quality in the sparkling wine from year to year.
- Traditional method sparkling wines from Tasmania, Adelaide Hills and Yarra Valley are challenging the best in the world.

NOTABLE REGIONS

Australia's cool-climate regions are ideal for producing sparkling wine.



TASTING NOTES

- Classic, traditional method sparkling wine from cool climate regions like Tasmania produce the highest quality, most complex styles. Typically these show bright citrus fruit flavours along with richer notes from lees ageing – biscuit, brioche and toasty notes.
- Prosecco and Moscato is typically made by the tank method, giving fresh, vibrantly fruity wines designed to drink young.
- Sparkling red wines are a unique style to Australia. When young these are typically juicy, fruity and refreshing but with age the best examples can develop more complexity and a velvety texture.

