

ORANGE

Guide



AUSTRALIAN WINE DISCOVERED

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resources to discover and
share Australian wine



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ORANGE



AUSTRALIAN WINE DISCOVERED

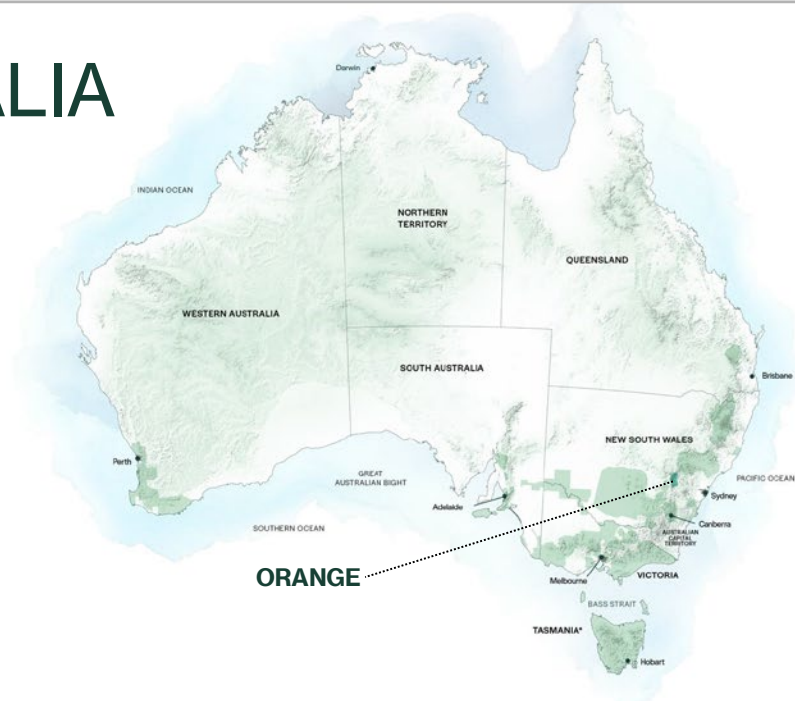


Crafted from grapes grown under vast and diverse climates, across landscapes millions of years in the making, every glass of Australian wine tells a story.

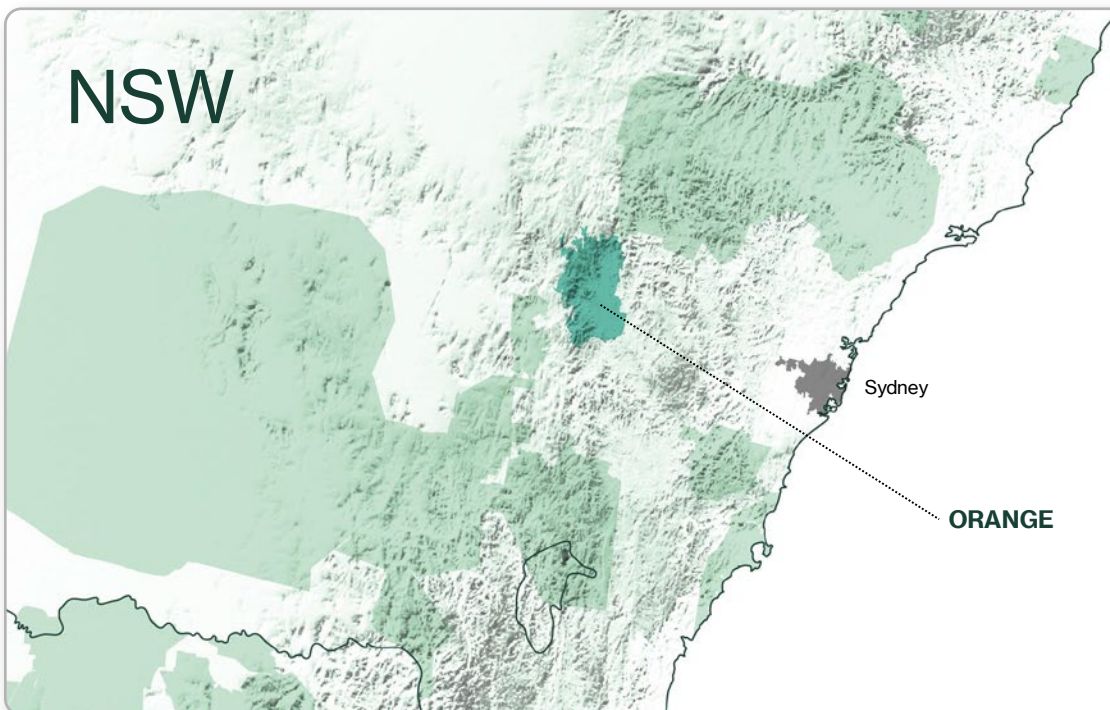
Like those who came before us, our modern growers and makers continue to be passionate, resilient and creative; constantly driven to explore new ways to perfect old techniques. Our community is connected by a mutual respect and shared love of crafting exceptional wine, while protecting the natural wonders 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.

AUSTRALIA



NSW





ORANGE ALL ABOUT ALTITUDE

In its short history, Orange has cemented itself as a small but seminal region, known for a broad spectrum of high-quality, terroir-driven wines.

- Australia's highest wine region
- Cool climate, rich volcanic soils and diverse geology
- Classic varieties are the calling card, but a host of alternative varieties perform well
- A renowned gastronomic hotspot.

LOOP VIDEO

Now is an appropriate time to play the Orange loop video as you welcome people.

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

ORANGE: ALL ABOUT ALTITUDE

Situated on the western slopes of the Great Dividing Range, in the heart of the Central Ranges wine zone, Orange is the largest cool-climate, high-altitude wine region in New South Wales – and Australia's highest wine region. It's a place of rolling hills and stunning rural landscapes, with a stellar reputation not only for finessed winemaking, but also for first-class produce and its thriving food and dining scene.

Compared to other Australian regions, Orange's wine story is short, but it has blossomed at an impressive speed. Today, it's home to a tight-knit community of growers and producers who are refining classic expressions and embracing modern ideas.

A recent rise

While there were vineyards planted as early as the mid-1880s in Orange, winemaking didn't really take off in the region until the early 1980s, when many of its pioneering vineyards were planted. Since then, Orange has grown steadily, cementing its status as a small but significant reference point for a diversity of styles and varieties.

TODAY WE'LL COVER

- The history of Orange
- Geography, climate and soil
- Viticulture and Winemaking
- Prominent varieties



Defined by altitude

Orange is a region that's uniquely defined by elevation, set above 600 metres and extending to more than 1,000 metres. This gives rise to diverse growing conditions and exemplary cool-climate wines.

Top-quality terroir

Along with its high altitude, Orange's unique variety of soil types and cool continental climate are keys to success. Mount Canobolas, an extinct volcano upon which many vineyards are planted, creates a distinctive matrix of weather patterns, vineyard aspects and complex terrain that distinguishes the region.

Classic to cutting-edge

Tried-and-true grape varieties like Chardonnay, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Pinot Noir and Shiraz are the standouts, although sparkling wines and a formidable number of alternative varieties thrive here too, from Arneis to Zinfandel. Traditional winemaking dominates, but organic, preservative-free and low-intervention techniques are increasingly common.

Gourmet getaway

Visitors flock to Orange not just for the award-winning wines and cellar-door experiences, but also for its celebrated gastronomic culture. The small city and surrounding area boast several renowned restaurants, cafés, farmers' markets and annual food festivals.



DID YOU KNOW

Orange shares its name with a style of making wine known as skin-contact white wine, i.e. 'orange wine' – but that's where the similarities end. For those who are unfamiliar with Australian wine, and particularly the Orange GI, it may be confusing to see a bottle of wine from Orange that indicates the region rather than the way the wine was made.

HISTORY OF ORANGE

1844

John Glasson plants the first grapes in the region for wine production at Byng.

1851

Australia's first payable goldfields are discovered just outside Orange, spurring considerable development of the region over the following years.



1846

The site for the village of Orange is officially established.

Late 1850s – 1860s

More vineyards are established across the region, by John Hicks at Canobolas in 1858, and by Catherine and John Bohringer, who planted Muscatel, Verdelho, Riesling, Shiraz and Pinot Noir at Borenore between 1865 and 1866.

HISTORY OF ORANGE

In the beginning

The Orange region is the traditional home of the Wiradjuri people of central New South Wales.

1844

John Glasson planted the first grapes in the region for wine production at Byng.

1846

The site for the village of Orange was officially established.

1851

Australia's first payable goldfield was discovered nearly 30km outside Orange at Ophir, and just 10km away at Lucknow shortly thereafter, which spurred the development of the region over the course of the next two decades.

Late 1850s to 1860s

More vineyards were established across the region, by John Hicks at Canobolas in 1858, and by Catherine and John Bohringer who planted Muscatel, Verdelho, Riesling, Shiraz and Pinot Noir at Borenore between 1865 and 1866.



DID YOU KNOW

Orange was named by surveyor-general Sir Thomas Mitchell as a tribute to Prince William of Orange, who was King of the Netherlands, Grand Duke of Luxembourg and Duke of Limburg.

1880s

The planting of fruit orchards and proliferation of table-grape cultivation commences, eventually overtaking wheat growing as the major industry in Orange.



1877

The Orange railway station opens, allowing farmers to shift their crops to market cheaper and faster.

1952

NSW Government viticulturist Harry Manuel plants a five-acre experimental vineyard with Jack Pryde at Molong.

1980s

The modern winemaking community takes shape with the foundation of Nashdale Vineyard, Millthorpe (now Sons & Brothers), Midas Tree (now Cargo Road Wines), Bloodwood Wines and Canobolas-Smith Wines.

1877

The Orange railway station opened, affording farmers the opportunity to shift their crops to market cheaper and faster.

1880s

The planting of fruit orchards commenced, which often included table grapes like Black Muscat. Eventually, orcharding overtook wheat growing as the major industry in Orange.

1952

NSW Government viticulturist Harry Manuel planted a five-acre experimental vineyard with Jack Pryde at Molong, consisting of Cabernet Sauvignon, Shiraz and Black Muscat grapes.

1980s

The modern winemaking community began to take shape with the foundation of Nashdale Vineyard by Ted Fardell in 1980 and Millthorpe (now Sons & Brothers) by Christopher Bourke in 1981. John Swanson and Stephen Doyle followed suit in 1983, setting up Midas Tree (now Cargo Road Wines) and Bloodwood Wines, respectively. The Smith family then established Canobolas-Smith Wines on the lower northern slopes of Mount Canobolas in 1986.

1988

Respected winemaker Philip Shaw – who'd spent more than a decade as a head winemaker at renowned labels like Lindeman's and Rosemount – purchased and planted 47 hectares of vines at the Koomooloo vineyard.

1997

Orange became officially registered as an Australian geographic indication (GI) within the Central Ranges wine zone, joining Mudgee to the north and Cowra to the south.

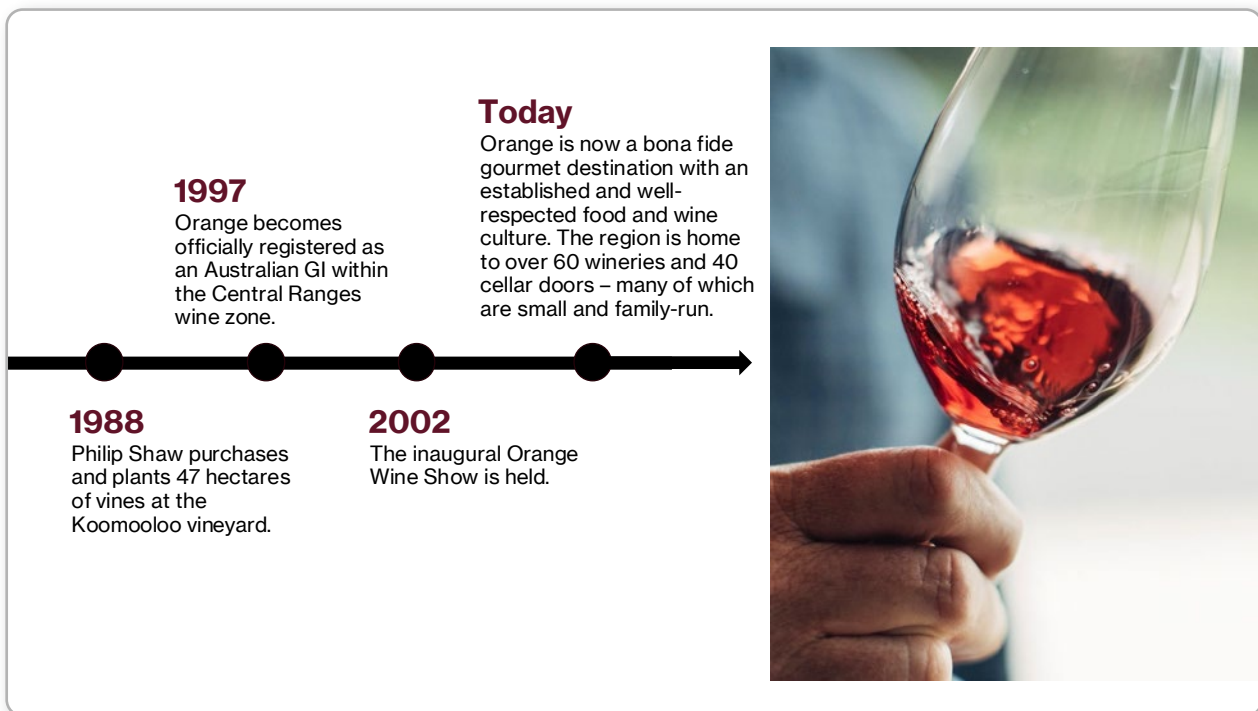
2002

The inaugural Orange Wine Show was held.



FUN FACT

Orange was one of 11 cities nominated to be Australia's national capital before Canberra was chosen.



Today

In roughly 40 years, Orange has grown substantially, earning its stripes as both a go-to destination for food-focused tourism and a powerhouse cool-climate wine region. There are now approximately 1,100 hectares under vine across more than 60 wineries, with nearly 40 cellar doors awaiting visitors. Despite the region's rapid rise, it has retained a rustic charm and artisanal sense of character, with many wineries still small and family-run.

Although the region has not experienced much growth recently in terms of its number of vineyards, quality and refinement have been fundamental focal points for both newer and more experienced growers. There's also been increased awareness and incorporation of organic and biodynamic viticulture, with high-calibre fruit from Orange being sourced by top producers in nearby regions like Mudgee and the Hunter Valley.

Thanks to the diversity of desirable growing conditions, an abundance of alternative varieties and ongoing stylistic experimentation, the future for this small but mighty region looks promising.



SUGGESTED DISCUSSION POINTS

- What does Orange's relatively short history as a wine region mean for viticulture and winemaking today? How might this compare to an older wine region?
- Given its substantive agricultural history, why do you think Orange only emerged as a wine region somewhat recently?



GEOGRAPHY, CLIMATE AND SOIL

COOL, ELEVATED AND PICTURESQUE

- Just over 200 kilometres west of Sydney, in Central Ranges of New South Wales
- Australia's highest wine region
- Continental climate heavily influenced by the elevation
- A sloping landscape and rich, diverse soils, due to volcanic activity more than 10 million years ago.

GEOGRAPHY, CLIMATE AND SOIL: COOL, ELEVATED AND PICTURESQUE

Geography

Located just over 200 kilometres (124 miles) west of Sydney, Orange is an idyllic wine region in the Central Ranges of New South Wales and boasts some of the highest vineyard sites in Australia. The region is defined as the contiguous area that sits above 600 metres within the City of Orange and the surrounding Shires of Cabonne and Blayney.

Mount Canobolas, a long-extinct volcano, has had a profound influence on the surrounding area. A series of eruptions that took place more than 10 million years ago, and the erosion that's occurred since, have given rise to a rich, sloping landscape of diverse geology, soil types and ages, all of which are determined by elevation.

Similarly, the cool continental climate is a result of the lofty altitude, with temperatures and weather patterns governed by their proximity to Mount Canobolas. These distinctive geographical and climatic attributes make for a thriving agricultural region and create ideal conditions for high-quality cool climate wine production.



FUN FACT

The name 'Canobolas' comes from the Wiradjuri words 'Gaahna' and 'Bula', which together mean 'twin heads' or 'two shoulders'.



Latitude

Grapevines favour what can be described as ‘temperate’ climates, which predominantly fall within distinct latitudes of 30° and 50° from the equator. Orange lies at just over 33°S, but its cool climate is due to both the altitude and its geographical position west of the Great Dividing Range, which keeps the regulating maritime influence at bay.

Altitude

Orange is Australia’s highest wine region, with vineyards stretching from 600m (1,969ft) to more than 1,000m (3,281ft) above sea level. It also happens to be the only one in the country that’s defined by elevation – the requirement being that vineyards must sit at 600m or higher to be classed as part of the Orange GI. The 500m rise across the GI creates a highly variable heat summation and allows for a wide spectrum of red and white varieties to be grown.



FUN FACT

Fewer than 1% of vineyards in Australia are located higher than 600m (1,969ft).

Climate

Orange’s climate is strongly influenced by – and largely dependent on – elevation, which varies substantially. Overall, the region has a continental climate, exhibiting mostly mild to moderate temperatures, with any mild to warm summer temperatures being offset by cold winters, spring breezes and cool to very cool nights during the growing season.

Orange’s extreme elevation and position on the western side of the Great Dividing Range (and therefore being in its rain shadow) means the region basks in clear skies, making it one of Australia’s sunniest cool-climate regions. Clear skies and high elevation lead to high UV levels, resulting in increased flavour and phenol levels in the grapes, while the cold nights result in high levels of natural acidity. However, this climate and elevation also means the region can suffer from frost, hail and snow, as well as strong winds that may interfere with fruit set on sensitive varieties like Merlot.

Mean January temperature

— 21.6°C (71°F)

Mean January temperature refers to the mean temperature of the warmest month. Warmth is needed to produce sugars and flavours in the grapes. If the weather is too hot or too cool, sugar and flavour production can stop or slow, and the production of anthocyanin (responsible for the colour in red wines) also slows. Even throughout the summer, the temperature does not often climb above 32°C (90°F), but is highly dependent on altitude.

Growing season rainfall

Calculated from October to April in Australia, growing season rainfall is a good indication of how much water is available to the vine. Orange averages 450mm (18in) of rainfall during the growing season. The rainfall predominates in winter and spring, while the three driest months are February, March and April, making supplementary irrigation highly desirable.

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 1991–2020 averages from the Bureau of Meteorology. GSR is calculated from October to April.



SOIL

Soils are rich, volcanic and fall into four main groups:

- Vigorous, well-drained, friable, deep red-brown clays derived from basalt near Mount Canobolas.
- Vigorous, deep red-brown/yellow-brown clay loams of mixed origin, including volcanic ash.
- Moderately vigorous red-brown podzolic clay loam overlaying a gravel, medium clay and shale base.
- Terra rossa with visible limestone at low elevations.

SOIL

Soils vary widely, reflecting the volcanic history and different geological strata rock, but are generally basalt-based and full of nutrients. They fall into four main groups.

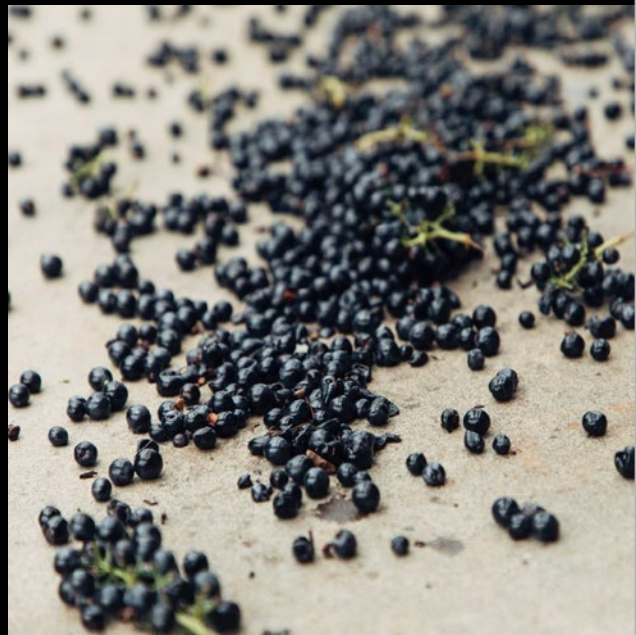
1. Well-drained, friable, deep red-brown clays derived from basalt that are found near Mount Canobolas.
2. Deep red-brown, yellow-brown clay loams of mixed origin, including volcanic ash. Both these two groups promote considerable vigour.
3. Red-brown podzolic clay loam of medium vigour overlying a medium clay and shale base interspersed with gravel, which assists with drainage.
4. Patches of terra rossa associated with visible limestone at lower elevations.



SUGGESTED DISCUSSION POINTS

- What makes the altitude such a critical factor in Orange? How might it affect the decisions made by growers and producers?
- How has Mount Canobolas affected Orange's evolution as a wine region?

VITICULTURE AND WINEMAKING IN ORANGE



VITICULTURE AND WINEMAKING IN ORANGE

GRAPE GROWING

Viticulture has played a big part in Orange's agricultural history. Together, the high altitude, cool climate and volcanic soils create an exemplary environment for growing an impressive array of premium grapes. Site selection is key, given the considerable changes in weather conditions and soil profiles that arise with shifts in elevation. Due to the warm afternoon sun, western-facing vineyards produce fuller reds and richer whites; north-facing and easterly vineyards are slower to ripen, yielding fresher, crisper and more elegant styles. Overall, classic grape varieties such as Chardonnay and Shiraz dominate, many of which are grown by established names that have helped propagate the region. But new voices and increased attention to alternative varieties and environmentally friendly farming have added interest and excitement to the conversation.

Vineyard management

Vineyards in Orange, like many cool-climate regions, are labour intensive and subject to challenges posed by weather and altitude. The higher slopes along Mount Canobolas are favoured sites, protected from the region's low temperatures by the extinct volcano, which acts as a cold-air syphon. Other than spring frosts and hail, another major threat is from birds, which relish the grapes as an extension of their diet.

Careful management of narrow, vertical canopies is vital in order to both maximise sun exposure and protect fruit from the afternoon heat. Pruning is mainly carried out by hand to encourage fruit separation and promote even shoot growth. While some larger vineyards at lower elevations (~600m) rely on mechanisation, these growers still prune by hand every few years. Other techniques, such as leaf plucking, bunch thinning, shoot thinning and trimming are employed to minimise disease pressure and maximise ripeness, colour and flavour.



GRAPE GROWING IN ORANGE

- Conditions are favourable for an array of grape varieties
- Site selection is vital, with soil types and weather conditions highly dependent on elevation
- Vineyards are labour intensive, with many tended to by hand
- Environmentally-friendly farming practices are an increasing priority
- **Harvest:** mid-February to late April.

Irrigation

Most of the vineyards in Orange will have some capacity for irrigation, if needed. The combination of cool conditions and sufficiently uniform annual rainfall means the majority of high-elevation vineyards crop favourably. Further away from Mount Canobolas, vineyards with less-fertile soils at lower altitudes typically require supplementary irrigation. Humidity also factors in mitigating water requirements across the region. As successive warm years become increasingly common, there is greater investment in water security and drought-mitigation techniques, such as mulching.

Harvest

Much like the weather, harvest times are contingent on the elevation of the vineyard, as well as the desired style of wine. At lower elevations, around 600m, harvest begins in mid-to-late February (usually with grapes used for sparkling wine, like Chardonnay) and extends across the region through to April, when late-ripening varieties like Cabernet Sauvignon are picked. Generally, with every 100m increase in altitude, the harvest is delayed by approximately one week, except during a hot year, where it will ripen and need to be harvested at a similar time. In cooler years, harvest can stretch into May.



DID YOU KNOW

Compared to other agricultural crops, vines don't require very many nutrients in the soil to thrive.

Sustainable practice

As the demand for natural or minimal-intervention wines increases across Australia, sustainable farming methods are becoming more prevalent in Orange. Traditionally farmed vineyards dominate, but there are big names in the region that farm organically, with even more seeking certification or in the process of conversion.

Organic production is more challenging in cool regions due to increased disease pressure. However, sustainable practices are being implemented more regularly to ensure a brighter future. The Orange Region Vignerons' Association (ORVA), an active growers body, also champions environmentally friendly practices and encourages its members to join Sustainable Winegrowing Australia (SWA).



COMPLEMENTARY PROGRAM

Learn more in the 'Organic and biodynamic wine' module, available at www.australianwinediscovered.com



FUN FACT

Ross Hill Wines, one of Orange's premier producers, became Australia's first government-certified carbon-neutral winery in 2016.



WINEMAKING IN ORANGE

- Producers take diverse approaches, but wines typically stay true to classic cool-climate style.
- Traditional winemaking techniques prevail.
- Fermentation with both cultured and wild yeasts, with retention of natural acidity a top priority.
- Maturation vessels vary, depending on desired palate weight and style.
- Organic and preservative-free winemaking are growing focal points.

WINEMAKING

Due to the variation in altitude, variable soil types and the multitude of grape varieties grown, winemaking in Orange is wide ranging. Generally, the region's wines epitomise the cool-climate paradigm: light to medium-plus in body, with lower alcohol levels, vibrant fruit flavours, structured tannins and high natural acidity. Traditional winemaking techniques prevail, but as with many Australian regions, there's a growing emphasis on low-intervention production, emerging alternative varieties, and new styles and blends.

Fermentation

Winemakers use both cultured and wild yeasts throughout the region, with lower potential alcohol levels making spontaneous fermentation a less risky practice. Aromatic white grape varieties are typically fermented with selected yeast strains in stainless steel, while Chardonnay and other savoury whites are fermented in barrels. Malolactic fermentation depends on the season – in warmer years, producers will abstain in order to preserve natural acidity in whites, where as in cooler years it is necessary to deacidify the wines. Some producers are also experimenting with skin-contact fermentation of white varieties.

When it comes to red wines, open-top fermenters are the preferred vessel, although some larger wineries have static stainless steel fermenters. Whole-bunch fermentation is commonplace – especially with Shiraz and Pinot Noir – in order to enhance the structure and tannins, as well as amplify the aromatic perfume.

Maturation

Preservation of primary fruit purity is of the utmost importance throughout the region. There's very little use of American oak, with producers looking mainly to French and European oak and large format overtaking the usage of traditional barriques. Stainless steel is widely preferred for aromatic grape varieties, which typically mature for shorter periods (anywhere between 6–10 months). Chardonnay is usually aged anywhere between 10–18 months and frequently on lees; a few producers make bolder styles, taking up to 24 months. Reds, meanwhile, are usually aged between 10–24 months in oak, depending on the variety and desired style.



SUGGESTED DISCUSSION POINTS

- Why might site selection matter more in Orange than in some other Australian regions?
- Orange winemakers typically employ traditional techniques in the vineyard and winery. What are some reasons that might be the case, and how does it affect the winemaking community?
- What are the stylistic hallmarks of cool-climate wines? How would warmer years impact these characteristics?



ADVANCED NOTES

LEES AGEING

Lees are the spent yeast cells left over from the fermentation process, often used as a stylistic tool in sparkling and white-wine production. Ageing a wine 'on lees' creates richness, body and complexity, as well as a range of savoury flavours such as bread dough, toast and buttermilk. When lees ageing takes place in oak barrels, more aromatic compounds are drawn out. As a direct result of barrel maturation, this results in notes of smoke, spice, caramel and umami.

MINIMAL INTERVENTION

Both organic and preservative-free wines are produced in sizeable volumes in Orange. Premium growers and producers tend towards less intervention in the vineyard and the winery, aiming to showcase fruit quality and terroir at their fullest.

ORANGE TOP 5 VARIETIES



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



TASTE OF ORANGE NOTEWORTHY VARIETIES

TIME TO TASTE – Now is an appropriate time to taste and discuss your selected mix of wines.



COMPLEMENTARY PROGRAMS

To learn more about Australia's noteworthy wines, check out the wide range of variety programs at www.australianwinediscovered.com

ORANGE SAUVIGNON BLANC

TYPICALLY EXHIBITS
TRADEMARK TROPICAL
FRUIT CHARACTERS

SOME PRODUCERS
HAVE HAD SUCCESS WITH
OAK AGEING IN THE STYLE
OF FUMÉ BLANC

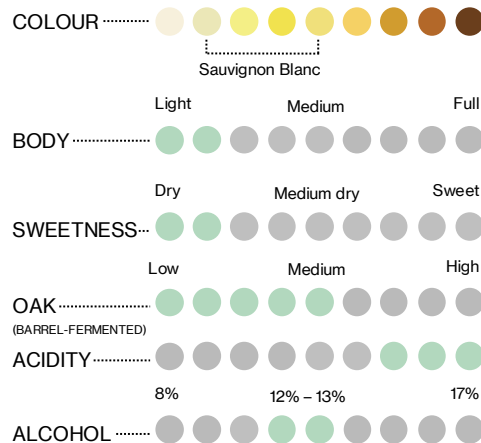


**WELL
SUITED TO
ORANGE'S
COOL
CLIMATE**

TYPICAL FLAVOURS

- Passionfruit
- Tropical fruit
- Gooseberry
- Grass
- Herbs
- Flint

SAUVIGNON BLANC CHARACTERISTICS



SAUVIGNON BLANC

Orange's cool climate suits this aromatic variety well, producing wines with pronounced trademark tropical fruit characters – especially when grown at altitudes above 750m (2,460ft). Passionfruit and gooseberry flavours are common, as are notes of herbs and flint. Experimentation with oak maturation in the style of Fumé Blanc has also proven successful for a handful of producers.

Noteworthy Sauvignon Blanc producers include:

- De Salis Wines
- Printhie Wines
- Highland Heritage
- Angullong
- Brangayne of Orange
- See Saw Wine

ORANGE CHARDONNAY

GROWS WELL AT ALL ELEVATIONS. PRODUCERS AN ARRAY OF STYLES

THE
REGION'S
STAR WHITE
WINE

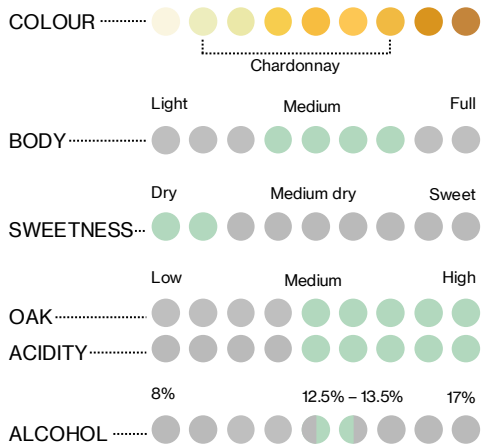
BENCHMARK EXAMPLES
HAVE MEDIUM-TERM (4-5 YEARS)
CELLARING POTENTIAL



TYPICAL FLAVOURS

- Stone fruit
- Lemon
- Grapefruit
- Melon
- Cashew

CHARDONNAY CHARACTERISTICS



CHARDONNAY

Chardonnay is the region's premier white wine, growing well at all elevations and producing an array of styles. Wines range from crisp and elegant through to robust and full-flavoured, with suggestions of citrus, stone fruit, melon and cashew. Benchmark examples respond well to medium-term cellaring of four to five years.

Noteworthy Chardonnay producers include:

- Ross Hill Wines
- De Salis Wines
- Swinging Bridge
- Tamburlaine Organic Wines
- Cumulus Vineyards
- HOOSEGG
- Byrne Farm
- First Creek Wines
- Carillion Wines
- Philip Shaw Wines
- See Saw Wine



DID YOU KNOW

Cool-climate wines tend to be lower in alcohol and higher in acidity, which allows certain varieties to mature elegantly in the cellar.

ORANGE PINOT NOIR

CAN BE JUST AS INTENSE IN
TEXTURE AND FLAVOUR AS
CABERNET SAVIGNON AND SHIRAZ

THE REGION

IS ALSO KNOWN FOR ITS ROSÉ
AND SPARKLING WINES MADE
WITH PINOT NOIR GRAPES

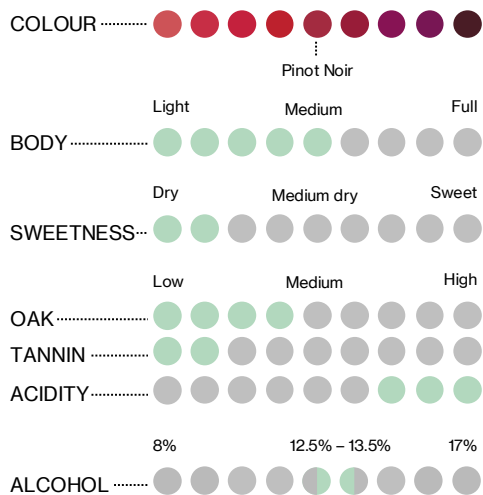


WELL SUITED
TO THE
CLIMATE AND
ELEVATION
OF THE
REGION

TYPICAL FLAVOURS

- Cherry
- Plum
- Raspberry
- Strawberry
- Violets

PINOT NOIR CHARACTERISTICS



PINOT NOIR

Well suited to the soaring elevations of the Orange wine region, Pinot Noir grown here enjoys similar climate conditions to the ancestral home of this grape variety, in Burgundy, France. Balanced oak use and fruit purity are highlights, with fresh fruit flavours like cherry, plum, raspberry and strawberry. The region is also well regarded for its rosé and sparkling wines made with Pinot Noir grapes.

Noteworthy Pinot Noir producers include:

- Colmar Estate
- Cooks Lot
- Highland Heritage
- Heifer Station Wines
- ChaLou Wines
- Rikard Wines
- Swinging Bridge

ORANGE

CABERNET SAUVIGNON/ MERLOT

TYPICALLY OF MEDIUM WEIGHT AND BODY, WITH FINE TANNINS, EARTHY, HERBACEOUS AND DARK-FRUITED

USUALLY
BLENDED, BUT
SOMETIMES
PRODUCED AS
SINGLE
VARIETAL WINES

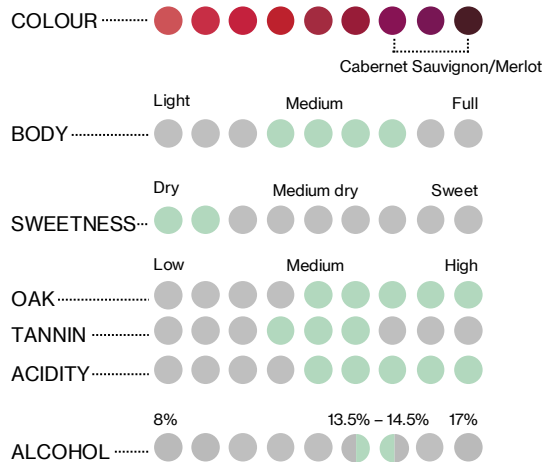
SOMETIMES BLENDED
WITH WINES FROM WARMER
REGIONS LIKE MUDGEE, HUNTER
VALLEY AND COWRA



TYPICAL FLAVOURS

- Blackberry
- Red berries
- Violets
- Mulberry
- Cassis
- Mixed herbs

CABERNET SAUVIGNON/MERLOT CHARACTERISTICS



CABERNET SAUVIGNON/MERLOT

Usually blended, but sometimes produced as single-varietal wines, these wines leave no doubt that the Orange region has a temperate climate. The flavours run through the herbaceous and earthy spectrum with dark-berry sweetness. They are of medium weight and body and have fine tannins. They can also be effectively blended with wines from warmer regions such as Mudgee, the Hunter Valley and Cowra.

Noteworthy Cabernet Sauvignon/Merlot producers include:

- Philip Shaw Wines
- Ross Hill Wines
- Tamburlaine Organic Wines
- Bloodwood Wines
- Angullong
- Brangayne

ORANGE SHIRAZ

TYPICALLY ELEGANT WITH
EXCEPTIONAL COLOUR AND
TRUE VARIETAL FLAVOUR

PLANTED MORE RECENTLY,
BUT HAS PROVEN VERY
SUCCESSFUL

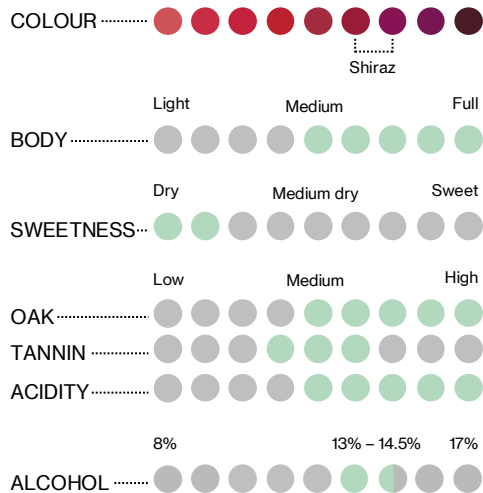


**MOST WIDELY
PLANTED
GRAPE VARIETY
IN ORANGE**

TYPICAL FLAVOURS

- Cherry
- Red berries
- Blueberry
- Black pepper
- White pepper
- Warm spices
- Green herbs

SHIRAZ CHARACTERISTICS



SHIRAZ

As in many other regions across the country, Shiraz is the most widely grown variety in Orange. Though more recently planted than others, Shiraz has proven its worth in its short lifespan, showing elegance, exceptional colour and true varietal flavours like red berries and warming spices.

Noteworthy Shiraz producers include:

- Philip Shaw Wines
- Cumulus Vineyards
- Logan Wines
- Heifer Station Wines
- Rikard Wines
- Brangayne
- Strawhouse Wines
- Ross Hill Wines

BEST OF THE REST

Orange's climate, unique topography and volcanic soil types create excellent growing conditions for a considerable number of both classic and emerging grape varieties across a range of styles. Traditional varieties may dominate, but later plantings of lesser-known varieties are gaining momentum.

Other noteworthy varieties include:

- Pinot Gris
- Prosecco
- Riesling
- Tempranillo
- Gamay
- Barbera



SUGGESTED DISCUSSION POINTS

- How does the high elevation influence the overall characteristics of Orange wines?
- Do wines from Orange have distinguishing qualities as a whole, or do they depend more on altitude and site selection?
- How might Orange's cool-climate Shiraz differ from Shiraz produced in warmer regions like the Hunter Valley or Barossa Valley?

ORANGE UP, UP AND AWAY

A rural beauty of a region with a winning combination of altitude, climate and culture that keeps going from strength to strength.



It only took 40 years for Orange to become a name synonymous with high-quality, cool-climate wines. Now it is among Australia's most unique wine regions – set apart not only by its high altitude, but also a pristine natural environment and destination-worthy food scene. Small family-owned wineries, classic grape varieties and time-honoured techniques have shaped the region's identity, but environmentally conscious thinking, an experimental spirit and an exciting stable of alternative varieties all point to a promising future.

Key points to remember

- Set in the Central Ranges of New South Wales, Orange is Australia's highest wine region with elevations from 600m to more than 1,000m. This one-of-a-kind position, along with the cool continental climate, rich soils and complex weather patterns that arise due to Mount Canobolas, all provide favourable growing conditions.
- While the area's agricultural history stretches back to the mid-19th century, the modern winemaking community only took flight in the early 1980s, thanks to plantings by some of the region's pioneering families, many of which

are still in production to this day.

- Classic varieties like Chardonnay, Sauvignon Blanc, Shiraz and Cabernet Sauvignon are the stars, but an impressive number of alternative varieties are also strong performers. Wines generally embody the signature cool-climate style, ranging from light to medium-plus in body, with pronounced fruit flavours and a high level of natural acidity.
- Traditional approaches in both the vineyard and the winery are customary, but there's a growing focus on organic farming and preservative-free winemaking in the region. Premium growers and producers aim for less intervention, with an increasing number of winemakers trialling different techniques and crafting modern styles.
- Today, Orange is home to over 60 wineries and 40 cellar doors, many of which are small and family-owned. Award-winning restaurants and cafés, farmers markets and food festivals complete the package, all making for a glorious gourmet escape.

Suggested timings

This program is designed to be taught in one to two 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 Orange	5 mins
Geography, climate and soil	10 mins
Viticulture	5 mins
Winemaking	5 mins
Noteworthy varieties (including tasting)	25 mins
Summary and class close	5 mins

TWO-HOUR CLASS

Topic	Time
Welcome and introduction	5 mins
The history of Orange	10 mins
Geography, climate and soil	15 mins
Viticulture	10 mins
Winemaking	10 mins
BREAK	10 mins
Noteworthy varieties (including tasting)	50 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.

- Swift Blanc de Noirs
- See Saw Organic Prosecco
- Highland Heritage 'Mt Canobolas' Sauvignon Blanc
- Gilbert Sauvignon Blanc
- Swinging Bridge 'Block A' Caldwell Lane Chardonnay
- Angullong Chardonnay
- De Salis Chardonnay
- Carillion Wines 'The Crystals' Chardonnay
- See Saw 'Fulcra' Chardonnay
- ChaLou Pinot Noir
- Ross Hill Pinot Noir
- Heifer Station Single Vineyard Pinot Noir
- Brangayne of Orange Cabernet Sauvignon
- Printhe 'Topography' Cabernet Sauvignon
- Philip Shaw Wines Shiraz
- Strawhouse Wines 'The Black Pig' Shiraz

THANK YOU