

Landmark *Australia*

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TUTORIAL EDITION

[LANDMARK AUSTRALIA]

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[the inaugural class]



Left to Right: Yukari Iwashiro, Tony Jordan, Bell-Pei Tang, Tyler Colman, Barbara Philip, Dermot Nolan, Sean Razee, Jamie Goode, Rebecca Leung, Frank Kämmer, Essi Avellan, Andrew Caillard, Julia Harding, Lim Hwee Peng and Michael Hill Smith

Essi Avellan MW – Finland

Essi Avellan MW is a freelance wine consultant and lecturer in Finland who is currently the Editor of FINE Champagne Magazine and Editorial Adviser and regular contributor for other FINE Magazines.

Tyler Colman – United States

Tyler Colman, also known as Dr Vino, is an author with a PhD in political science and is a wine educator with the New York University and the University of Chicago. Tyler is responsible for one of the most highly rated wine blogs, www.drvin.com, which won the Best Wine Blog and Best Wine Blog writing in the 2007 American Wine Blog Awards.

Jamie Goode – United Kingdom

Jamie Goode is a UK-based wine journalist currently writing for a number of magazines, and with a weekly national newspaper column (The Sunday Express). Jamie also publishes a leading wine website, www.wineanorak.com, and holds a PhD in plant biology.

Julia Harding MW – United Kingdom

Julia Harding MW currently works as assistant to Jancis Robinson, regularly contributing to her website www.jancisrobinson.com. Julia is also the assistant editor on both the World Atlas of Wine and the Oxford Companion to Wine, two of the most significant wine reference books currently in print.

Yukari Iwashiro – Japan

Yukari Iwashiro is a published author and one of the main contributing writers for Winart magazine, which is the most popular and respected among all wine magazines in Japan. As a wine journalist she also contributes regularly to other wine and gourmet magazines as well as wine education in Japan.

Frank Kämmer MS – Germany

Frank Kämmer MS is an author and wine writer from Germany who is also a contributor and member of the tasting team of Germany's Gault Millau Weinguide.

Rebecca Leung – China

Rebecca Leung is an independent wine educator and wine journalist based in Hong Kong. Rebecca writes her own wine blog, Wine is Beautiful, and she has a regular Chinese wine column in Cup Magazine and Sing Tao Daily Newspaper. She was also the wine columnist for Review Asia Magazine (English), Decanter International Chinese (Chinese), Taster.com.hk (Chinese), MadeinHK.hk (Chinese) and WINE magazine (Chinese). She hosts an online wine program for Hong Kong Economic Journal.com.

Dermot Nolan MW – Ireland

Dermot Nolan MW is a wine educator who currently works with The Wine Board of Ireland (WBI) where he administers the WSET Diploma course. He became an MW in 1997 and has since been actively involved in the MW education program, culminating in his election to the Council of the Institute of Masters of Wine in 2008.

Hwee Peng Lim CSW – Singapore

Lim Hwee Peng CSW is the partner of WineCraft Marketing & Services, a registered wine marketing company based in Singapore, and operates in South-East Asia. Lim's various commercial roles see him reaching many segments of the market, consulting to trade bodies, corporate clients, restaurant chains, direct consumers and hospitality students.

Barbara Philip MW – Canada

Barbara Philip MW is currently a Partner/Wine Consultant for Barbariain Wine Consulting, and a wine educator based in Vancouver, Canada. With a background as a sommelier and trade buyer, Barbara has

spent the past six years as an instructor for the International Sommelier Guild (ISG), teaching wine fundamentals classes and the sommelier diploma program. She is also a Portfolio Manager (European wines) for the British Columbia Liquor Distribution Branch.

Sean Razee MS – United States

Sean Razee MS currently works as beverage director for Spago at The Ritz-Carlton in Colorado and is a contributing member of The Ritz-Carlton's Corporate Beverage Committee across the United States. He holds the title of Master Sommelier and has many years' experience working as a sommelier and beverage director in the luxury hotel and restaurant service industry.

Bell-Pei Tang – China

Bell-Pei Tang has been working for Ease Scent Wine Education and Culture Company based in Beijing since 2006 as a senior wine tutor and a member of management. Ease Scent, the biggest wine education company in China, operates six fixed wine classrooms throughout China and has educated more than 20,000 trade and consumers in the past two years.

The role of presenting Australia's fine wines to the world was ably assumed by the three tutors: Andrew Caillard MW, Michael Hill Smith AM MW and Dr Tony Jordan. Through an inspired mix of individual expertise and a collective wealth of knowledge and experience, they guided each of the tastings for the duration of the Landmark Australia Tutorial.

CSW – Certified Specialist in Wines from the Society of Wine Educators, US

MS – Master Sommelier

MW – Master of Wine

WSET – Wine & Spirit Education Trust

Landmark Australia Tutorial 2009

At last, a time to reflect on Wine Australia's most ambitious project to date – the inaugural Landmark Australia Tutorial.

The events of the first week in June have certainly generated some new insights and some new opportunities for our emerging fine wine story. We have positively engaged the next generation of “go-to” influencers, provoked new opinions on Australian wine quality and diversity, and encouraged a challenging sense of enquiry about our winemakers, our regions and our styles, both past and present.

Along the way we have created a new wine blog and generally – if at times a little willfully – provoked an excited “buzz” in our wake. Above all, the Landmark Australia Tutorial seemed to deliver one clear benefit: a renewed sense of purpose and belief among our own winemaking community.

This came about not just because of the performance of our wines and the response of the guests, but rather as a result of the collaborative way in which the tutorial was devised, sourced, delivered and shared. Accordingly, we should express a genuine note of thanks to all involved: the sponsors; the tutors; the presenters; the scholars; the hosts; the winemakers and the grape

growers. At times, the tastings crackled with excitement and opinion; at others – such as during the Historic Perspective – it was humbling, emotional and perhaps even a little reverential.

The benefit of the “Landmark” statement is that it provides a single and uncompromising focus. It is not about winery reputation or company size, but rather about peer-to-peer acknowledgement and a shared understanding of “Australian excellence”. It is not inclusive, it is not self-selecting, but it is undeniably compelling and effective.

Landmark Australia can benefit all of our wineries through the positioning of Australia over and beyond its current mainstream franchise, tied precariously as it is to volume and price. In fact, it is a mirroring of our original international strategy, where, as before, the few will create the opportunity for the many but this time from the top down.

We have all worked together to create a new level of expectation and anticipation for our fine wine story. We must now display the courage and ambition to continue. ■

“The absolute enthusiasm of the participants is terrific. I’m just delighted to see it happen, the way it has evolved. I’d like to see this become an annual event and I’ll encourage and do everything in my power to foster it as much as we can.” Peter Lehmann



The greatest line-up of Australia's fine wines assembled so far

[an historic perspective]

History in the Making

A beautiful winter's day and the view from the back of the tasting room at Barossa Valley Estate looks out across a red sea of pre-poured glasses, all serried ranks promising wonder and discovery, and then through a picture window to the Eden Valley hills.

You would have to remark that wine tasting really does not get much better than this, and what is in store is a once in a lifetime – or perhaps more accurately, a last in a lifetime – chance to taste through some Australian classics, with James Halliday and Andrew Caillard as tour guides. You might be anticipating reverence, but instead the atmosphere is like the expectant hum of excitement before an important kick-off – electric!

Sixty years of winemaking history had been sourced for this exercise, charting groundbreaking individual releases in the 1950s, the evolution of house styles in the 1960s, the ongoing emergence of benchmark regional expressions, through to Australia's current contemporary wave of fine wine collectables. James displayed encyclopaedic knowledge and recall for many of the older styles, amusing the audience by cross-referencing his original tasting notes – often from some decades earlier – on some of the more renowned wines. Uncannily, the 1962 Penfolds Bin 60A performed to script as it last did some nine years earlier – vibrant, youthful, and with sustained, lacy tannins. The vinous equivalent of Dorian Gray, you might say...

To pick on a single highlight is mightily unfair in such hallowed company, for there were Wynns, Granges, Wendourees, Bests, Mount Marys and Cullens – among others – that were all noteworthy and exceptional. Taken in context, the exercise demonstrated a wealth of winemaking learning and endeavour, and while it was

tempting to focus on the older releases out of interest and opportunity alone, the recent vintages pointed to a future that could be as illustrious as our past is currently proving to be.

Should the exercise be repeated in another 60 years' time, many of the house names will undoubtedly be the same even if, sadly but inevitably, the vintages will not. In summary, we all experienced a definitive Australian wine tasting moment. ■



TUTOR: Andrew Caillard MW

Andrew is a specialist wine auctioneer and co-founder of Langton's Fine Wine Auctions – Australia's leading wine auction house and publisher of the influential Langton's Classification of Australian Wine. He works extensively in research, valuation and analysis of the secondary Australian fine wine market and his observations and interpretation of the Australian wine investment and ultra-fine wine market are renowned.



GUEST TUTOR: James Halliday

With a career spanning more than 40 years James is considered Australia's most respected wine critic. Since he began writing in 1979 he has contributed to more than 55 books, which have been published in the US, the UK and Australia and translated into many languages. He also produces the *Australian Wine Companion*, the definitive online guide to wine in Australia.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
1954	Seppelt	Hermitage K72	Shiraz	Great Western, Grampians
1955	Penfolds	Bin 14 Grange Hermitage	Shiraz	South Australia
1955	Wynns Coonawarra Estate	Michael	Shiraz	Coonawarra
1962	Penfolds	Bin 60A	Cabernet Sauvignon/Shiraz	Coonawarra/ (Kalimna) Barossa Valley
1971	Penfolds	Bin 95 Grange Hermitage	Shiraz	South Australia
1982	Wynns Coonawarra Estate	John Riddoch	Cabernet Sauvignon	Coonawarra
1986	Henschke	Hill of Grace	Shiraz	Eden Valley
1986	Brokenwood	Hermitage Graveyard Vineyard	Shiraz	Hunter Valley
1985	Wendouree		Shiraz	Clare Valley
1990	Mount Mary Vineyard	Lilydale Cabernets Quintet	Cabernets	Yarra Valley
1995	Cullen Wines		Cabernet Sauvignon/Merlot	Margaret River
1996	Clarendon Hills	Astralis Vineyard	Syrah	McLaren Vale
1996	Penfolds	Block 42 Kalimna Vineyard	Cabernet Sauvignon	Barossa Valley
1998	Petaluma	Coonawarra	Cabernet Sauvignon/Merlot	Coonawarra
1996	Best's Wines	Thomson Family	Shiraz	Great Western, Grampians
1999	Torbreck	RunRig	Shiraz/Viognier	Barossa Valley
2001	Clonakilla		Shiraz/Viognier	Canberra District
2001	Bass Phillip	Reserve	Pinot Noir	Gippsland
2002	Seppelt	St Peters	Shiraz	Great Western, Grampians
2004	Balnaves of Coonawarra	The Tally Reserve	Cabernet Sauvignon	Coonawarra

Classic but Cool

Lining up a bracket of great Australian sparkling wines will inevitably draw comparisons with Champagne, but two of Australia's top sparkling winemakers were determined to make a compelling case that the country's finest are so much more than simply copies.

Planning began months in advance; wines were nominated, discussed and debated, and eventually a final tasting was held to double check that every one contributed what it was supposed to. As the tutors made their way through the individual wines, there were lively debates about regional blends, specific vineyard wines, late disgorging and other winemaking techniques.

Reaching the end of the list the sense of satisfaction was apparent. It was clear that a level of maturity had been reached in Australia's sparkling wines, generating a consistent quality and character that is recognisable as a "house" style. And as the presenters hoped and expected, there was a healthy diversity of styles that could all be put forward as world-class wines.

Sparkling wine is a relative newcomer in an industry that should itself be considered youthful in the global sense. Australia has concentrated on the "classic" style of sparkling wine based on the noble varieties of Chardonnay, Pinot Noir and, to a much lesser extent, Pinot Meunier.

This style of sparkling wine was initiated in the 1980s, in what now would be considered cool climate. Since then the search for greatness has pushed pioneering winemakers and viticulturists to cooler and colder regions; to sites in Tasmania, the high-country in Victoria and ever higher up the slopes of the Yarra Valley hills.

Australia's best sparkling wines will never be copies of a more established benchmark. They are different, but not inferior. This tasting of exceptional wines ranged from delicate and fine wines with crisp palate structures, to strong character styles with complex aromas and flavours. Across many styles and regions they demonstrated the potential of the sparkling wine category to add to the acclaim for Australian fine wines. ■



Rebecca Leung discovering a new appreciation for Australian sparkling wine



TUTOR: Dr Tony Jordan

After 21 years with the Moët Hennessy group, in 2008 Tony began consulting to wine companies in Europe, Australia and New Zealand. He is a Board Member of the Australian Wine and Brandy Corporation, past President of the Australian Society of Viticulture & Oenology and a senior judge at prestigious wine shows in Australia, the UK and Hong Kong, including the Decanter World Wine Awards.



GUEST TUTOR: Ed Carr

Ed is Australia's most awarded sparkling winemaker, having won an unprecedented 21 consecutive Best Sparkling Wine of Show trophies at capital city shows in Australia. Since joining Constellation Wines Australia as Group Sparkling Winemaker in 1994, he has created a distinctive style across a range of diverse regional and branded products and continued to prove that Australia can produce sparkling wines equal to the world's best.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
2005	Domaine Chandon	Z*D Vintage Blanc de Blancs	Chardonnay	Multi-region
2004	Yarra Burn	Blanc de Blancs	Chardonnay	Yarra Valley
2004	Josef Chromy Wines		Pinot Noir/Chardonnay	Tasmania
2004	Brown Brothers	Patricia	Pinot Noir/Chardonnay/Pinot Meunier	King Valley
2003	House of Arras	Arras 'Grand Vintage'	Chardonnay/Pinot Noir	Tasmania
2002	Domaine Chandon	Vintage Brut Late Disgorged	Chardonnay/Pinot Noir/Pinot Meunier	Multi-region
2001	Jansz	Late Disgorged	Chardonnay/Pinot Noir	Tasmania
2000	Hardys	Sir James Tumberumba	Pinot Noir/Chardonnay/Pinot Meunier	Tumberumba
1998	Petaluma	Croser Proprietors Reserve	Pinot Noir/Chardonnay	Adelaide Hills
1998	House of Arras	Arras Late Disgorged	Chardonnay/Pinot Noir	Tasmania
NV	Hanging Rock	Cuvee VIII Macedon Late Disgorged	Pinot Noir/Chardonnay	Macedon Ranges
MV	Bay of Fires	Tasmanian Cuvee Rosé	Pinot Noir/Chardonnay	Tasmania
2005	Domaine Chandon	Brut Rosé	Chardonnay/Pinot Noir/Pinot Meunier	Multi-region
1994	Seppelt	Show Sparkling Shiraz	Shiraz	Grampians

Style and Substance

The first dedicated varietal masterclass of the whole Landmark Australia program fell to Jeffrey Grosset. The charge was to set a context, weave a narrative, and encourage some conclusions about the past, present and future of Australia's unique style of Riesling. On hand were 120 minutes, 12 wines and some of the most astute and enquiring commentators from around the world as an audience.

Jeffrey was unfazed by the challenge, and neatly outlined three key points to get across: firstly, the quality of wine being produced here; secondly, the predominating style of Australian dry Riesling, how successful this continues to be, and why; and finally, the impact on the variety of where it is grown, both between and within the regions in this country.

The 12 wines covered five regions from the Clare Valley to Tasmania, spanned 35 years in terms of age range, and showed dramatically different expressions of the variety, as well as the more subtle – but significant – variations that occur within regions. With the aid of climate data and, not least, his considerable experience, Jeffrey guided the group through issues that covered the closure debate, ageability, dominant varietal characters and descriptors, apparent anomalies (such as premium Riesling growing next to Shiraz!), and more philosophical questions such as whether vineyard location is more or less important than in Europe, and whether such terms as “New World” and “terroir” are relevant and applicable in Australia.

Ultimately the tasting, the presentation and the wines were all designed to pose one over-riding question: “Does Australia now rate as a great Riesling producer?”. The 12 wines presented gave one unified and individually conclusive answer, as did the audience: yes. ■



Frank Kämmer talking about his impression of the wines

“I was totally blown away by the balance and freshness of some of these Rieslings. They can really stand alongside the finest from Germany.”

Frank Kämmer MS



GUEST TUTOR: Jeffrey Grosset

Intellectual reach wedded to experience, intuition and a touch of genius has brought Jeffrey to the peak of his profession. His disciplined approach to winemaking at Grosset Wines, involving meticulous attention to detail at every stage, saw him named one of the 50 most influential winemakers by Wine and Spirits (USA) in 2005 and among the world's Top Ten White Winemakers by Decanter (UK) in 2006.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY	REGION
2007	Kilikanoon	Mort's Reserve	Riesling	Clare Valley
2005	Mount Horrocks		Riesling	Clare Valley
1992	Petaluma	Hanlin Hill	Riesling	Clare Valley
1984	Grosset	Polish Hill	Riesling	Clare Valley
1973	Leo Buring	DW C15	Riesling	Clare Valley
2002	Peter Lehmann	Reserve	Riesling	Eden Valley
1999	Pewsey Vale	The Contours	Riesling	Eden Valley
1980	Pewsey Vale	Rhine Riesling	Riesling	Eden Valley
2007	Seppelt	Drumborg	Riesling	Henty
1996	Crawford River		Riesling	Henty
2007	Frankland Estate	Isolation Ridge	Riesling	Frankland River, Great Southern
2003	Craigow		Riesling	Tasmania

[semillon, sauvignon blanc & blends]

Something old; Something new



Participants reflecting on the stylistic diversity from Australia

“How do you take an idiosyncratic grape like Semillon and introduce it to the world’s wine consumers? This is exactly how you do it. You bring people like me here; you tell the stories and we listen to the winemakers. We tasted 10-year-old Semillons that are mind-blowingly fresh, clean and exciting.” Sean Razee MS

“The Hunter Valley is a “fortunate accident” – sub-tropical, and probably not too high on the viticultural list of ideal environments! What is undeniable though is that the Hunter produces a unique expression of Semillon, largely based on the ability to capture very good flavour ripeness at low sugar levels...” Iain Riggs

Hunter Valley Semillon is often cited as Australia’s endearing contribution to the world of white wine styles.

The tasting included a vertical of Semillon spanning a decade that reveals the idiosyncrasies of this unique expression, and tests the assertion that, while this winemaking style has undoubtedly produced some of Australia’s finest and most enduring wines, it has yet to find a consistent consumer audience.

Also included was a revealing look at how this variety partners with Sauvignon Blanc to create another Australian signature, Semillon/Sauvignon Blanc blends – currently the fastest growing wine segment in the Australian market and, at the top end, almost uniquely the preserve of Margaret River. Could this be Australia’s most immediate and commercially relevant response to the rising tide of populist Sauvignon Blanc?

As if that was not enough, also to be found here are some of the country’s leading varietal expressions of Sauvignon Blanc, challenging the perception that Marlborough and the Loire have joint exclusivity on this current all-conquering fashion leader.

What remains unchallenged, however, is that for Sauvignon Blanc to consistently show at its best in Australia, an unmistakably cool-climate profile is a definite prerequisite. ■



GUEST TUTOR: Iain Riggs

The Managing Director and Chief Winemaker of Brokenwood says a bottle of 1970 Leo Buring DW110 Riesling set him on his lifelong wine journey, which includes becoming a pioneer of the now-famous combination of Semillon and Sauvignon Blanc and one of Australia’s Shiraz specialists. A regular national and international show judge, Iain was named Chairman of Judges at the Sydney Royal Wine Show from 2009.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
1998	Tyrrell’s Wines	Vat 1	Semillon	Hunter Valley
1999	Brokenwood	ILR Reserve	Semillon	Hunter Valley
2002	Peter Lehmann	Margaret	Semillon	Barossa Valley
2003	Tempus Two	Copper Zenith	Semillon	Hunter Valley
2005	Vasse Felix		Semillon	Margaret River
2006	McWilliam’s Mount Pleasant	Lovedale	Semillon	Hunter Valley
2008	Thomas Wines	Braemore Individual Vineyard	Semillon	Hunter Valley
2009	Shaw + Smith		Sauvignon Blanc	Adelaide Hills
2008	Angullong		Sauvignon Blanc	Orange
2008	Logan		Sauvignon Blanc	Orange
2008	Goundrey	“G”	Sauvignon Blanc/Semillon	Great Southern
2006	Cape Mentelle	Wallcliffe	Sauvignon Blanc/Semillon	Margaret River
2008	Brookland Valley	Verse 1	Semillon/Sauvignon Blanc	Margaret River
2007	Rosemount	Show Reserve	Semillon/Sauvignon Blanc	Western Australia
2007	Lenton Brae Wines	Wilyabrup	Semillon/Sauvignon Blanc	Margaret River

Evolution by Degrees

Australia's first commercial Chardonnay was Murray Tyrrell's Vat 47, made in 1971. Since then the rise of this wine style has been amazing in terms of both volume and quality.

The wines have continued to evolve, moving from the golden, heavy wines of the past to more refined and elegant wines with balance and restraint.

Underpinning this evolution are factors such as a better understanding of site and climate, planting material and process, combined with a clear winemaking goal or philosophy.

The best Australian Chardonnay are often inspired by Burgundy, but our winemakers have very much found their own voice and are now making complex wines that have a distinctly "Australian feel".

There is an increasing emphasis on making distinctly different regional wine styles, bringing greater diversity and even better quality.

In particular, a move to cooler sites has given rise to tighter, leaner more balanced wines.

Today's winemakers have a deep understanding of the effect of production processes and decisions on wine quality and style. These include hand harvesting, pre-chilling of whole bunches, whole bunch pressing, higher "solids" barrel fermentation, yeast selection (including a trend to wild or indigenous yeasts), oak selection, full partial or zero malolactic, and levels of battonage or stirring of yeast lees, and maturation time in oak and bottle.

Whatever the chosen permutations, Australian Chardonnay has resolutely moved from caricature to signature. Chardonnay still contributes to what are widely regarded as the greatest white wines of the world. At the rate of Australia's evolution, our greatest expression may still be to come, and there is no doubt that it will contribute to furthering this belief. ■

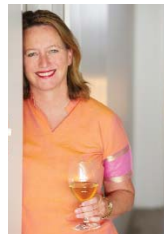


Julia Harding MW searching for nuance and character



TUTOR: Michael Hill Smith, AM MW

Michael is a wine producer, international wine judge, wine consultant, wine writer and lapsed restaurateur. He was the first Australian to pass the rigorous Master of Wine examination in 1998 and 20 years later was awarded an Order of Australia for his contribution to the Australian wine industry. His winery, Shaw + Smith, was named one of the world's Top 100 Wineries by Wine and Spirits (USA) in 2005.



GUEST TUTOR: Vanya Cullen

Vanya has been winemaker at Cullen Wines in Margaret River for two decades. She was Qantas/The Wine Magazine Winemaker of the Year in 2000 and in 2008 was named Woman of the Year by the influential UK magazine Drinks Business for her commitment to the wine industry and for demonstrating that you can operate a successful business while looking after the environment. Cullen Wines is certified "A" Grade Biodynamic.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY	REGION
2006	Tyrrell's Wines	Vat 47	Chardonnay	Hunter
2006	Cullen Wines	Kevin John	Chardonnay	Margaret River
2006	Vasse Felix	Heytesbury	Chardonnay	Margaret River
2006	Leeuwin Estate	Art Series	Chardonnay	Margaret River
2006	Shaw + Smith	M3 Vineyard	Chardonnay	Adelaide Hills
2006	Tapanappa	Tiers Vineyard	Chardonnay	Adelaide Hills
2006	Giaconda		Chardonnay	Beechworth
2006	Bindi Wine Growers	Quartz	Chardonnay	Macedon Ranges
2006	Stonier Wines	KBS Vineyard	Chardonnay	Mornington Peninsula
2006	Oakridge	864	Chardonnay	Yarra Valley
2006	TarraWarra Estate	MDB	Chardonnay	Yarra Valley
2006	Freycinet		Chardonnay	Tasmania
2006	Hardys	Eileen Hardy	Chardonnay	Multi-region
2006	Penfolds	Yattarna	Chardonnay	Multi-region

The Pursuit of Pinot

The story of Pinot Noir in Australia is certainly still in progress, but there is already an impressive body of work from both the early pioneers and the recent adopters. Above all, it is a story of courage with such a capricious grape, and one that seems to thrive in the challenging cool to marginal landscapes – just to add to the challenge!

The tasting covered a broad array of producers, from the icons of the 1970s, who pioneered cool climate viticulture, to today's leaders of the industry. Many of the wines tasted were from tiny producers whose wines are strictly allocated and virtually sold out all year around.

Tasting wine from three different states provided an overview of the state of Pinot Noir in Australia. There was also a focus on current vintages, but with some classic aged Pinot Noirs that challenge the long held beliefs about what Australian Pinot Noir is and what it can become in the future.

“What is Australia searching for in its pursuit of Pinot? The same thing we are looking for in all of our fine wines: focus, line, length, balance and elegance, plus power, complexity and typicity to variety and region.

There are many strongly held beliefs that Pinot Noir can only achieve greatness by growing it on a site which as closely as possible mimics the sites of Burgundy. Well, guess what – Burgundy is unique, and so are Australia's regions.” Tom Carson

The Pinot Noir tasting was conducted blind to encourage brutal honesty and offered more than one surprise. Not only were the older vintages particularly impressive, but as Julia Harding noted in her review on Jancis Robinson's website, “the Domaine de la Romanée-Conti, Romanée Saint-Vivant 2002 Vosne-Romanée thrown in to provide context was considered by all to be disappointing”. She concluded by saying the wines “certainly showed that Australian Pinot is far more sophisticated and fine-tuned than many people imagine”. ■

Tyler Colman contemplates a new expression of regional character



GUEST TUTOR: Tom Carson

In 12 years at the helm of Yering Station in the Yarra Valley, Tom received worldwide acclaim, including being named International Winemaker of the Year at the International Wine and Spirit Competition in London in 2004. Now General Manager and Chief Winemaker for the Yabby Lake and Heathcote Estate team, he is also the youngest ever Chairman of the National Wine Show, Canberra, and Panel Chair at the Royal Sydney Wine Show.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY	REGION
2007	Stoney Rise	The Holyman	Pinot Noir	Tasmania
2007	Bindi Wine Growers	Block 5	Pinot Noir	Macedon Ranges
2007	Yabby Lake Vineyard		Pinot Noir	Mornington Peninsula
2006	Stefano Lubiana	Estate	Pinot Noir	Tasmania
2006	Kooyong	Single Vineyard Selection Ferrous	Pinot Noir	Mornington Peninsula
2006	TarraWarra Estate	MDB	Pinot Noir	Yarra Valley
2007	Felton Road	Block 5	Pinot Noir	Central Otago
2003	Ashton Hills Vineyard	Estate	Pinot Noir	Adelaide Hills
2003	Paringa Estate	Reserve	Pinot Noir	Mornington Peninsula
2002	Domaine de la Romanée Conti	Romanée St Vivant	Pinot Noir	Vosne Romanée, Burgundy
1999	Mount Mary Vineyard		Pinot Noir	Yarra Valley
1997	Bass Phillip	Premium	Pinot Noir	Gippsland
1997	Bannockburn Vineyards	Serré	Pinot Noir	Geelong
1992	Coldstream Hills	Reserve	Pinot Noir	Yarra Valley

Beyond the Varietal

Shiraz or Scyes, as James Busby called it, was first imported into Australia in 1832 and by the end of the 19th century it had been widely planted throughout NSW, Victoria and South Australia. Today it is Australia's most famous and internationally important wine variety.

The responsibility of grape growers and winemakers to adopt viticultural and winemaking practices that do not inhibit or mask the expression of regionality was put forward as a central theme for discussion by guest tutor Stephen Pannell. Speaking from his own international winemaking experience he declared that "it is obvious that anyone, anywhere, can make the currently popular modern style of very ripe, high alcohol, high oak, added tannin, micro-oxygenation and/or sweet wine. However, no one can copy the style and characters of the wine that comes from your region. If you're prepared to adopt a minimalist approach, the one thing that really can't be copied is the style and character of wine grown in delimited regions with a track record in creating distinctive, high-quality wines. This is as true in the New World, and therefore in Australia, as it is in the Old".

A wise old Burgundian winemaker had once told Stephen that: "Often in winemaking it is more difficult to do nothing than do something". This statement is most important to the expression of regionality – as opposed to variety – and he used it as the predominant criteria for the selection of the majority of the wines for the tasting.

Historically the blended Shiraz wines of Maurice O'Shea, Colin Preece and Max Shubert formed the foundation of the Australian wine industry. Today in Australia the tables have turned and straight varietal wines are king. The question was posed by Stephen using a bracket of Shiraz blends: "Is this the right direction or does our obsession with variety impede the progress of brand region?"

Whatever the answer may be, at the conclusion of this tasting the participants were left in no doubt that Shiraz is a variety that deserves greater recognition for its many accents and styles. ■



"We have to make these wines in a way that does not impede the expression of where they are from. As a winemaker, you are constantly searching for that elusive point where restraint and power, and delicacy and expression, form a perfect balance. "

Stephen Pannell



GUEST TUTOR: Stephen Pannell

Stephen has worked at many of Australia's best wineries – including the likes of Seppelts Great Western, Wirra Wirra and Hardy's Tintara – and won its biggest awards, including the Jimmy Watson Memorial Trophy and the Max Schubert Trophy (twice). A former Winemaker of the Year at the International Wine Challenge in London, he also runs a wine consulting business with clients in Australia, Argentina, the UK and Spain.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
1990	Craiglee		Shiraz	Sunbury
1991	Plantagenet		Shiraz	Mount Barker, Great Southern
1991	Henschke	Mount Edelstone	Shiraz	Eden Valley
1991	Wendouree		Shiraz	Clare Valley
2006	Shaw + Smith		Syrah	Adelaide Hills
2006	De Bortoli	Reserve Release	Syrah	Yarra Valley
2006	Giaconda	Warner Vineyard	Shiraz	Beechworth
2006	Mt Langi Ghiran	Langi	Shiraz	Grampians
2006	Seppelt	Mt Ida	Shiraz	Heathcote
2006	Clarendon Hills	Astralis Vineyard	Syrah	McLaren Vale
2006	Charles Melton	Grains of Paradise	Shiraz	Barossa Valley
2006	Clonakilla		Shiraz/Viognier	Canberra District
2006	S.C. Pannell		Shiraz/Grenache	McLaren Vale
2006	Spinifex	Indigene	Shiraz/Mataro	Barossa Valley
2005	Wendouree		Shiraz/Malbec	Clare Valley
2004	Penfolds	Grange	Shiraz	South Australia

[cabernet sauvignon & blends]

The Case for Cabernet

Whether varietally pure, a Bordeaux-inspired blend or a classic “Australian Dry Red” partnered with Shiraz, Cabernet Sauvignon has a distinguished past and a challenging future. Able to illustrate true aspects of distinct regional terroir as well as winemaking signature, great Cabernet is often seen as an indicator of a category’s or a country’s stylistic maturity.

Cabernet Sauvignon has been a part of Australia for more than 150 years and there was no shortage of fine examples to draw from to highlight how entrenched the variety is in Australia’s fine wine story. Traditionally it has been grown in the fertile lands close to capital cities, but in more recent times regions have been specifically identified and selected for their viticultural synergies with that other great Cabernet region, Bordeaux. Its affinity with maritime climates has not been lost on Australia’s leading producers of the variety.

As one would expect, the distinctive expressions of Margaret River and Coonawarra were on display, but the wines in the tasting highlighted not only the remarkable quality of Australian Cabernet, but also its diversity across the country. The 2005 vintage was the consistent theme, and the wines ranged from elegant and sophisticated to powerful, intense and well-structured.

Cabernet tends to produce well-structured long-lived wines, but often in Australia the challenge is a lack of sweetness on the middle palate. It is a variety that does not handle temperature or water stress well, and in many regions it has traditionally been blended with Shiraz to help compensate for a “hollow middle”. In recent times blending in other varieties, and across regions, has contributed different structural and textural elements to the wine.

The great Cabernet-based wines of Australia are often blends of varieties and of regions, but the wines that highlight the greatest expression of regionality and vintage are often from single vineyards with a long pedigree. Judging by this set of fine examples, the noble red wine grape has delivered a sense of maturity far beyond its years. ■



Lim Hwee Peng immersed in the search for excellence

“Cabernet Sauvignon in Australia has been in the shadow of Shiraz for many years and it’s really time for Cabernet to come out of the shadow and stand on its own two feet.”
Lim Hwee Peng

“Australia’s association with Cabernet is over 150 years old. Traditionally it was less about site and more about identifying good soils in close proximity to good markets – typically, capital cities. With the exception of Coonawarra this changed dramatically in the 1960s and, in the case of Margaret River, was specifically developed on the basis of climate and soil with one variety in mind: Cabernet.” Robert Mann



GUEST TUTOR: Robert Mann

The grandson of Jack Mann MBE, a legendary innovator and character of the Australian wine industry, Robert has crafted wines at various wineries throughout Australia, Italy and California. Since 2005 he has been senior winemaker at Cape Mentelle in Margaret River, where he is responsible for the ongoing development of the wine portfolio, ensuring it continues to be at the leading edge of quality and style.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
2005	Mount Mary Vineyard	Quintet	Cabernet Sauvignon/ Cabernet Franc/Merlot/ Malbec/Petit Verdot	Yarra Valley
2005	Howard Park	Abercrombie	Cabernet Sauvignon/ Merlot/Cabernet Franc	Great Southern/ Margaret River
2005	Cape Mentelle		Cabernet Sauvignon	Margaret River
2005	Woodlands	Colin	Cabernet Sauvignon	Margaret River
2005	Sandalford	Prendiville Reserve	Cabernet Sauvignon	Margaret River
2005	Château Mouton Rothschild		Cabernet Sauvignon/Merlot/ Cabernet Franc/Petit Verdot	Pauillac, Bordeaux
2005	Parker Coonawarra Estate	Terra Rossa First Growth	Cabernet Sauvignon/Merlot	Coonawarra
2005	Majella	The Malleea	Cabernet Sauvignon/Shiraz	Coonawarra
2005	Henschke	Cyril Henschke	Cabernet Sauvignon/Merlot	Eden Valley
2005	Wendouree		Cabernet/Malbec	Clare Valley
2005	Hardys	Chateau Reynella Basket Pressed	Cabernet Sauvignon	McLaren Vale
2005	Penfolds	Cellar Reserve	Cabernet Sauvignon	Barossa Valley

Australia's Unbroken Line

The Australian industry was very much founded on fortified wines, which represented in excess of 80% of total production for the first part of the 20th century. This dominance was due to the quality, reliability and consistency of product that could be produced and transported using the technology of the day.

Today, while forming a smaller proportion of the total Australian wine production, the category still covers all fortified styles. Wines of world-class quality exhibit a truly Australian characteristic developed over the past 130-150 years.

Fortified production is one the most challenging and yet rewarding forms of winemaking. It requires the full range of winemaking skills and knowledge, from vineyard selection to winery production, spirit production and selection, oak selection, long-term maturation and finally blending. The rewards come with the production of the final wine after many years of nurturing and patience.

One such reward can be to share the wine with an appreciative audience, and there is no doubt that tasting these wines had a profound effect on the participants. Jamie Goode described it perfectly: "No spitting. Just awe."

It is an appreciation for something of immense beauty and heritage. The wines cast their own unique spell over fortified winemakers dedicated to their artisanal craft. Courage and humility are needed to

make a wine that won't necessarily be released in their working lives, and possibly lifetimes. Yet they toil away as custodians of the past, and protectors of the future, to ensure that Australia's unbroken line of great fortified history continues to move people in this way.

In this tasting wines were selected to cover all styles: Apera (Sherry), Vintage and Tawny, Topaque (Tokay) and Muscat. We believe these few examples to be a selection of the very best Australia has to offer – some are up to 100 years old. ■



The wines always provoked lively discussion amongst the group



GUEST TUTOR: James Godfrey

James believes fortified wines are "the foundation of our industry" and his Seppeltsfield DP90 Tawny is the most awarded wine of any style at Australian shows. He has just completed his 32nd consecutive vintage at Seppeltsfield and has been a senior judge for a quarter of a century at shows in Sydney, Adelaide, Canberra, Perth, Hunter Valley and McLaren Vale. James was Winestate magazine's Winemaker of the Year in 1999.

"The final wine is the Seppeltsfield 1909 Para – we are truly blessed to have this example, as Seppeltsfield is the only winery with an unbroken line of these styles back to 1878..."

James Godfrey

THE WINES

PRODUCER	WINE NAME	VARIETY(IES)	REGION
Morris	Show Amontillado	Palomino	Rutherglen
Seppeltsfield	Museum Oloroso DP104	Palomino	N.E. Victoria
Seppeltsfield	2005 Vintage	Shiraz/Touriga Nacional/Tinta Baroca/Tinta Cao	Barossa Valley
Seppeltsfield	DP90 Rare Tawny	Shiraz/Grenache/Cabernet Sauvignon/Mourvedre	Barossa Valley
Grant Burge Wines	30 year old Tawny	Grenache/Shiraz/Muscadelle	Barossa Valley
Penfolds	Great Grandfather Series 1	Muscadelle/Shiraz/Grenache	Barossa Valley
Campbells	Isabella Rare Topaque	Muscadelle	Rutherglen
Seppeltsfield	Paramount Rare Topaque	Muscadelle	Rutherglen
Morris	Morris Old Premium Liqueur Topaque	Muscadelle	Rutherglen
McWilliam's	McWilliam's Show Reserve Liqueur Muscat	Red Frontignac	Riverina
Morris	Morris Old Premium Liqueur Muscat	Muscat	Rutherglen
Campbells	Merchant Prince Rare Muscat	Muscat	Rutherglen
Chambers	Rare Muscadelle	Muscadelle	Rutherglen
Morris	1928 Morris Liqueur Muscat	Muscat	Rutherglen
Seppeltsfield	1909 Para 100 year old Vintage Tawny	Mataro/Shiraz/Grenache	Barossa Valley

A Sense of Place

The real challenge of the tasting was to tell a definitive regional story of style and diversity with only 14 wines. Accordingly, the tasting looked to establish some broad benchmarks, and acknowledged that further tastings and masterclasses complemented the exercise as the week unfolded.

Australia has wonderful Regional Classics – wines that have shown a consistent signature of place and style, and have subsequently evolved into credible and distinct expressions of variety (or blend) and region.

Michael Hill Smith, Tony Jordan and Andrew Caillard framed some of the more familiar variety/region associations – such as Riesling and Clare, Cabernet and Coonawarra – and established some historical context for their evolution. Australia having eschewed an appellation system in favour of geographic indications that define a specific limited area, but not varietal choice or winemaking method, it could be argued that these associations have only endured where variety, climate, producer and market are all in harmonious alignment.

The tasting opened with two white varieties, Riesling and Semillon, both of which are now established as unmistakably Australian styles. Riesling from Clare and Eden Valley is undeniably distinct, the former tending to produce a dryer, more linear style, while the elevated slopes of Eden Valley produce a more perfumed, lime-driven aroma, with a softer, talc-like finish. A more idiosyncratic style, but definitively of one region, Hunter Valley Semillon can evolve similarly to Riesling as a young style, but then takes on rounder, fuller and toastier notes as it ages in bottle. Truly a unique expression.

The Chardonnay comparative is fascinating, and not just for the regional variations between Margaret River and Adelaide Hills. Of all Australian varieties and styles, Chardonnay has surely evolved the most in its modern history, and now bares little or no resemblance to

its early stylistic incarnations. Better understanding of cooler sites, a more mature acknowledgement of the appropriate influence of oak and access to better clones, has now defined a much more elegant and refined signature.

As the subsequent wines were presented, Michael outlined similar observations and a context-setting narrative with regard to Pinot Noir, Cabernet Sauvignon, Shiraz in its varied shapes and sizes dependent on location, and the definitive Australian dry-red blend, Shiraz-Cabernet. All wines displayed a particular and expressive sense of place that we contend makes for an optimal expression of varietal benefit that has evolved through a generational sense of winemaking endeavour, expressly linked to site and improved understanding. ■



Yukari Iwashiro reflects on Australia's regional highlights

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
2008	Grosset Wines	Polish Hill	Riesling	Clare Valley
2002	Pewsey Vale	The Contours	Riesling	Eden Valley
1998	Tyrrell's Wines	Vat 1	Semillon	Hunter Valley
2005	Leeuwin Estate	Art Series	Chardonnay	Margaret River
2006	Petaluma	Piccadilly Valley	Chardonnay	Adelaide Hills
2006	By Farr	Sangreal	Pinot Noir	Geelong
2001	Cullen Wines	Diana Madeline	Cabernet Sauvignon/Merlot	Margaret River
2004	Wynns Coonawarra Estate	John Riddoch	Cabernet Sauvignon	Coonawarra
1998	Brokenwood	Graveyard Vineyard	Shiraz	Hunter Valley
2004	Mt Langi Ghiran	Langi	Shiraz	Grampians
2006	Henschke	Mt Edelstone	Shiraz	Eden Valley
2004	Penfolds	RWT	Shiraz	Barossa Valley
2006	Glaetzer	Anaperenna	Shiraz/Cabernet Sauvignon	Barossa Valley
2006	De Bortoli	Noble One	Botrytis Semillon	Riverina

The Far Side

At the end of the first decade of the 21st century, the Australian varietal palate can, at times, appear rather limited. Two varieties, Shiraz and Chardonnay, account for around 50 per cent of the grapes grown in Australia. Just four varieties make up almost 70 per cent of the total crush. The top ten most widely-planted grapes produce close to 90 per cent of Australia's wine.

This dominance of a few varieties is thrown into even sharper relief when you consider that, since 1996, both the number of wineries and the tonnes of grapes crushed in Australia have more than doubled. There are, of course, hundreds of other grape varieties around the world, many of which are already in Australia. Some have been here since the early days of the wine industry; most are very recent imports.

According to the 2009 Wine Industry Directory, there are currently 148 varieties in commercial production across the country – although only thirteen of them produce more than one per cent of the annual harvest. We expect this number to increase in coming years.

Our interest in non-mainstream grapes is motivated in part by a desire to see more diversity on wine-shop shelves; just as we don't listen to the same style of music all the time, or eat the same dish night after night, our drinking choices should not be limited to just a handful of grape varieties – despite the variation and regional differences.

It's also about quality: while we acknowledge and respect the quality and performance of the mainstream grapes, and their clear affinity with Australia's diverse terroirs, in many regions and vineyards alternative grapes could potentially produce better wines than the varieties currently in the ground.

And in recent years, thanks to a growing awareness of the impact of climate change on the wine industry, there is an emerging view that alternative grape varieties can offer vineyards a very real hope of surviving in a warmer, drier climate.

Which varieties will we be talking about over the next few decades? How should we choose them? Where will they be planted? And how will we get them from the vineyards to the drinker's glass? ■



GUEST TUTOR: Louisa Rose

Louisa grew up in Melbourne, spending weekends helping to establish and run the family vineyard in the Yarra Valley. She graduated as Dux of her winemaking course at Roseworthy Agricultural College in 1992, served her apprenticeship making sparkling wines at Yalumba, then continued to make her mark with the company until appointed Chief Winemaker in 2006. She has received widespread recognition for her pioneering work with Viognier.



GUEST TUTOR: Max Allen

Max is one of Australia's most exciting wine writers. Born in England, he fell so in love with wine while on holiday in Australia that he moved here in 1992. He has since worked in almost every facet of the industry, from the winery floor to the bottleshop counter. He is currently Chief Judge of the Innovative Australian Alternative Varieties Wine Show in Mildura and the Organic Wine Show in Sydney.

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
2008	Henschke	Littlehampton Innes Vineyard	Pinot Gris	Adelaide Hills
2008	Delatite		Pinot Gris	Upper Goulburn
2008	Yalumba	The Virgilius	Viognier	Eden Valley
2006	Castagna	Ingénue	Viognier	Beechworth
2008	Giaconda	Aeolia	Roussanne	Beechworth
2008	Dal Zotto		Arneis	King Valley
2008	Crittenden Estate	Los Hermanos	Albariño	King Valley
2008	Spinifex	Lola	Semillon/Marsanne/ Viognier/Ugni Blanc/ Vermentino	Barossa Valley
2008	Quealy	Senza Nome	Tocai Friulano	King Valley
2008	Coriole		Fiano	McLaren Vale
2008	R Wines	Mod	Gamay	Geelong
2007	Greenstone Vineyard		Sangiovese	Heathcote
2007	Gemtree Vineyards	Bloodstone	Tempranillo	McLaren Vale
2002	Hewitson	Old Garden	Mourvedre	Barossa Valley
2006	Arrivo	Lunga Macerazione	Nebbiolo	Adelaide Hills
2007	Luke Lambert Wines		Nebbiolo	Heathcote
1998	Pizzini		Nebbiolo	King Valley
2005	Boireann		Tannat	Granite Belt
2006	Cobaw Ridge		Lagrein	Macedon Ranges
2007	First Drop	Minchia	Montepulciano	Adelaide Hills

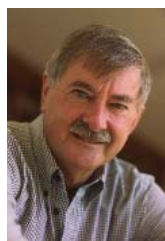
In Their Element

The pioneer vigneronns were a wordy (and worthy) lot. Between 1819 and 1882, Blaxland, Busby, Kelly, De Castella and others left practical manuals of viticultural and winemaking instruction which show that the Australian fine wine industry was established around the principles of terroir and carefully matching varieties to site characteristics in order to produce the best wine.

Sadly they largely failed commercially and the vineyards either disappeared or were co-opted to fortified wine production for the first half of the 20th century. Happily, however, a new generation of winemakers inherited some of these 50 to 100-year-old low yielding dry land vines and, by cross blending varieties and regions (exchanging hogsheads of Shiraz, in particular, across the breadth of the country), created some of the greatest wines of Australia.

Today, things have changed again. The regionally blended fine wine is becoming a rarity as fine wine vigneronns focus on their regional/varietal synergies and the terroir of their single vineyards.

This selection has wines from 10 of Australia's proven varietal/regional synergies, including 11 single vineyard wines and six single-region, multi-vineyard wines. There are also three cross regionally blended wines. All were put forward to encourage conversation and debate. ■



GUEST TUTOR: Brian Croser AO

Brian has been a wine innovator for 35 years. He pioneered the development of the Adelaide Hills viticultural region and was involved in establishing the Charles Sturt Wine Science degree in Wagga Wagga and most of the existing Australian wine industry institutions through the 1970s and 80s. Brian was made an Officer of the Order of Australia for his contribution to research and education and for service to the Australian wine industry.

"There is no shortcut to earning credibility from the global fine wine market. Consistently natural and authentic wines demonstrating distinctive terroir driven style and quality is a prerequisite." Brian Croser AO

THE WINES

VINTAGE	PRODUCER	WINE NAME	VARIETY(IES)	REGION
2005	Plantagenet		Shiraz	Mount Barker, Great Southern
2006	Glaetzer	Amon-Ra	Shiraz	Barossa Valley
2004	Henschke	Hill of Grace	Shiraz	Eden Valley
2004	Torbreck	RunRig	Shiraz/Viognier	Barossa Valley
2002	Penfolds	Grange	Shiraz	South Australia
2005	Brokenwood	Graveyard Vineyard	Shiraz	Hunter Valley
2005	Hardys	Eileen Hardy	Shiraz	McLaren Vale
2007	Clonakilla		Shiraz/Viognier	Canberra District
2004	Clarendon Hills	Astralis Vineyard	Syrah	McLaren Vale
2005	Clayfield Wines		Shiraz	Grampians
2006	Two Hands Wines	Bella's Garden	Shiraz	Barossa Valley
2005	Seppelt	St Peters	Shiraz	Grampians
2005	Wynns Coonawarra Estate	John Riddoch	Cabernet Sauvignon	Coonawarra
2004	Moss Wood		Cabernet Sauvignon	Margaret River
2005	Penfolds	Bin 389	Cabernet Sauvignon/Shiraz	Multi-region South Australia
2005	Cullen Wines	Diana Madeline	Cabernet Sauvignon/Merlot/ Malbec/Cabernet Franc/ Petit Verdot	Margaret River
2005	Majella		Cabernet Sauvignon	Coonawarra
2006	Woodlands	Reserve de la Cave	Cabernet Franc	Margaret River
2006	Balnaves	The Tally Reserve	Cabernet Sauvignon	Coonawarra
2002	Wendouree		Cabernet Malbec	Clare Valley

A Seat at the Table

The earthy and honest flavours of a Southern Australian winter provided a fitting backdrop to these stunning wines, and the approach taken was to show restraint with the food matches wherever possible and to allow the wines to shine, whilst still featuring the best winter game, vegetables, wild mushrooms and



Appellation's Executive Chef, Mark McNamara.

the clean and green cold water fisheries of the Southern Ocean. In addition to this, the opportunity for the team at Appellation to continue to embrace the Slow Food philosophy during these dinners was immensely important.

Sustainability of the environment, the upholding of regional food traditions, close linkages to primary food production and the issues surrounding ethical eating are huge

concerns that Mark McNamara and the team at Appellation seek to address. Of course Australian winemakers on the whole are also paying much closer attention to environmental inputs on their wines, and the meshing and appreciation of the importance of sustainable food and wine industries was a feature that stood out for Mark in planning for this event.

As with all food and wine events there was much to glean, and the dinners for the 2009 Landmark Australia Tutorial were no exception. Certainly there were lessons to be learnt in order that future dinners for the Landmark Tutorial series are even more stimulating, exciting and beneficial for participants and presenters alike, but Mark's genuine hope is that this event continues to grow, providing a platform that promotes internationally the excellence of Australia's truly unique wines and its allied food culture. ■

Appellation

Australia's Fine Wine

Anchovy tartlets

NV Pirie Sparkling Chardonnay/Pinot Noir, Tasmania

Chowder of West Coast oysters

1998, 2005, 2009 Jacob's Creek Steingarten Riesling, Barossa

Hand made sausage of corn fed chicken with barley risotto and verjus glaze

1998, 2003, 2007 McWilliam's Mount Pleasant Lovedale Semillon, Hunter Valley

Salad of winter leaves and Barossa bacon with hazelnuts and sherry vinaigrette

1989, 1997 Yarra Yering Dry Red Number 1 Cabernet Sauvignon/Merlot/Malbec/Petit Verdot, Yarra Valley

Roasted venison loin, braised shoulder and poached leg fillet with root vegetables

1980, 1994 Yarra Yering Dry Red Number 2 Shiraz/Viognier/Marsanne, Yarra Valley

Little flatbread with grilled cheese

2000 Domaine A Cabernet Sauvignon, Tasmania

Cinnamon spiced bread and butter pudding with rum soaked sultanas

2001, 2004 Dalwhinnie Eagle Series Shiraz, Pyrenees

Coffee and hand made chocolates

All Saints Estate Museum Release Muscat a Petit Grains Rouge, Rutherglen

Australian Fine Wine 2030

Oyster with carrot and coriander pickle

2006 Petaluma Croser Pinot Noir/Chardonnay, Adelaide Hills

Terrine of avocado

Pan-fried fillets of breaded whiting with lemon emulsion and crisp salad leaves

2005 Radford Wines Riesling, Eden Valley
2008 KT and The Falcon Peglidis Vineyard Riesling, Clare Valley
2006 Savaterra Chardonnay, Beechworth
2007 The Lane Beginning Chardonnay, Adelaide Hills

Spiced sweet potato with roasted nuts and seeds

Duck egg pasta baked with a rich filling of game meats, mushrooms and cheese

2004 Main Ridge Estate Half Acre Pinot Noir, Mornington Peninsula
2007, 2008 Tapanappa Foggy Hill Vineyard Pinot Noir, Fleurieu Peninsula
2005, 2006 Mitchelton Crescent Mourvedre/Shiraz/Grenache, Nagambie Lakes, Goulburn Valley
1998, 2004, 2006 Wirra Wirra Dead Ringer Cabernet Sauvignon, McLaren Vale

Hand made artisan cheeses from Ballycroft Barossa

2007 The Yard Riversdale Vineyard Cabernet Sauvignon, Frankland River, Great Southern
2007 Cherubino Cabernet Sauvignon, Margaret River

Little fondant of bitter chocolate

Coffee and fruit jellies

2005 Stanton and Killeen Vintage Fortified, Rutherglen

The dinners provided an opportunity to continue the conversation and enjoy the wines with food



Masters of Wine

Crispy fried prawn "cocoon"

2001 Yarrabank Late Disgorged Sparkling
Chardonnay/Pinot Noir, Yarra Valley/Mornington Peninsula

Saffron infused seafood broth

1998, 2004, 2008 Tahbilk Marsanne, Nagambie Lakes,
Goulburn Valley

Pheasant cooked two ways with mushroom strudel and buttered glaze

1996 d'Arenberg The Ironstone Pressings
Grenache/Shiraz, McLaren Vale
2002, 2006 d'Arenberg The Ironstone Pressings
Grenache/Shiraz/Mourvedre, McLaren Vale

Refreshing sorbet of granny smith apples and fine Palomino Apera

Fillet of rare roasted Angus Beef with oxtail gravy and buttered potato puree

Croquette of game with mustard dressing
2006 John Duval Wines Plexus Shiraz/Grenache/Mourvedre,
Barossa Valley

2005 John Duval Wines Eligo Shiraz/Cabernet Sauvignon,
Barossa

2006 John Duval Wines Entity Shiraz, Barossa Valley

Semi-matured Australian farm house cheeses

1992, 1996, 2002 Yalumba The Reserve Cabernet
Sauvignon/Shiraz, Barossa

Coffee with nut confections

(Disgorged 2008) Rockford Sparkling Black Shiraz NV,
Barossa Valley

Slow Food, Slow Wine

"Brandade" of farmed Murray Cod

2005 Jansz Premium Vintage Rosé, Tasmania
Avonmore Organic Pale Ale
Pennyweight Woody's Amontillado Palomino, Beechworth

Creamy veloute of Jerusalem artichokes

2008 Sutton Grange Winery Fairbank Rosé, Bendigo
2008 Lucy Margaux Vineyards Vino d'Âge Rosé, Adelaide Hills

Twice cooked belly of black pig with fried apples and potato cream

Salad of fresh pears, avocado and toasted pinenuts

2008 Gemtree Moonstone, McLaren Vale
2008 Moondarra Holly's Garden Pinot Gris, King Valley
2007 Ngeringa Viognier, Adelaide Hills

Little pie of quail, roasted shallots, wild fungi and red wine glaze

2007 Bass Phillip Estate Pinot Noir, South Gippsland
2002 Castagna Genesis Syrah, Beechworth
2006 Ngeringa Syrah, Adelaide Hills

A selection of South Australian and Victorian ewes milk cheese

2002 Castagna La Chiave Sangiovese, Beechworth
2005 Castagna Un Segreto Sangiovese/Syrah, Beechworth
2007 Cullen Wines Mangan Malbec/Petit Verdot/Merlot,
Margaret River

Featherlight lemon curd with Topaque soaked macaroons

2008 KT and The Falcon Melva Watervale Riesling, Clare Valley
2008 Lethbridge Kabinett Riesling, Geelong

Coffee and sweetmeats

2004 JE Ngeringa Altus Pink Semillon, McLaren Vale
2007 Sutton Grange Winery Ratafianovese, Bendigo

[the future of fine wine]

Back to the Beginning

A salute to Landmark Australia



It is important to consider how an initiative about our future borrowed so conclusively from the past five decades of our winemaking endeavour. Indeed, one of the key observations of the inaugural Landmark Australia Tutorial is that a sustainable future for Australian wineries lies in a more informed understanding of our past – when a consensual belief in a regional fine wine story was an accepted truth, rather than a notion constantly challenged by consolidating export markets and mass-marketing brand strategies.

The confronting reality for Australia is that our future will certainly see a change to the scale and scope of our existing landscape. Some of the practices adopted during the rapid expansion period of the 1990s must now be viewed as both unpalatable and unworkable, and yet no category can advance in a multi-market world without some vision of both volume and value growth. If we have to abandon some of the volume-driven philosophies of recent years, then we must also identify replacement strategies that can give us competitive advantage without the scale and intensity of the past. Improved research outcomes, increased viticultural investment, new education outreach and – perhaps most importantly – a recognised marketing message that can communicate a credible premium, must now be viewed as immediate priorities.

While it may well be true that Australia is now making the finest wines in its history, there is an enormous task ahead in capturing the imagination and enduring interest of markets around the world. The Landmark Australia Tutorial is just one project that has the potential to establish the momentum and interest necessary to reach that goal. Ultimately, the success of the initiative should be measured in how well it has addressed its intended outcome: to create an informed awareness and opportunity for regionally distinct and fine wine from Australia. We have certainly engaged with 12 outstanding individuals who have embraced that thought, and who now return to their own markets with all the possibility and excitement of spreading that message before them.

The beginning of such an ambitious journey – from everyday producer to fine wine provider – is an understandably daunting one. It is also likely to play itself out in a generational timeframe, rather than as a three-year plan, however current and pressing the required response appears to be. What clearly points to an optimistic future is the emerging recognition that we have both the wine and the will to attempt such a path. As Brian Croser commented wryly in his concluding dinner speech, it is hard to look beyond AC Kelly's prescient quote of over a century ago for the position that we must now adopt:

“The time has come when the winegrowers of this colony must bestir themselves and boldly face the difficulties before them. They must be prepared to take their stand on the ground already occupied by the experienced winegrowers of Europe. All have a direct interest in each other's success, for according to the quality of wine produced for export, will be our status as a winegrowing country. No petty jealousies need stand in the way of that friendly rivalry to produce the best wine, which ought to be the endeavour of each winegrower.”

A.C. Kelly, M.D. *Winegrowing in Australia*, 1867

2010 Landmark Australia Tutorial application details available at www.landmark-wineaustralia.com



Wine Australia would like to thank its partners and all Australian wineries for their generous support and contribution toward the Landmark Australia Tutorial

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Australian Government

Australian Wine and Brandy Corporation

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