

Australia

Yarra Valley - Victoria



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Lovgivning

- De australske vinlovene ble tatt i bruk fra 1994 selv om de i prinsipp har vært der siden midten av 60-tallet.
- Klassifiseringen kalles GI – Geographical Indications.
- Det er det offisielle organet GIC som styrer denne kvalifiseringen.
- En GI inneholder en beskrivelse av vinregionen evt. underregion.

Kriterier som bestemmer en GI er:

- Historie (generell historie for produsenten, druedyrkingen og vinproduksjon)
- Klimaet
- Geografi
- Drenering
- Tillgang til vann
- Beskjæringstidspunktet
- Utviklingforutsetninger

Tradisjonell utnyttelse av området og navnet

Australia har ca. 100 GI-klassifiserte områder.

Krav til druesorter

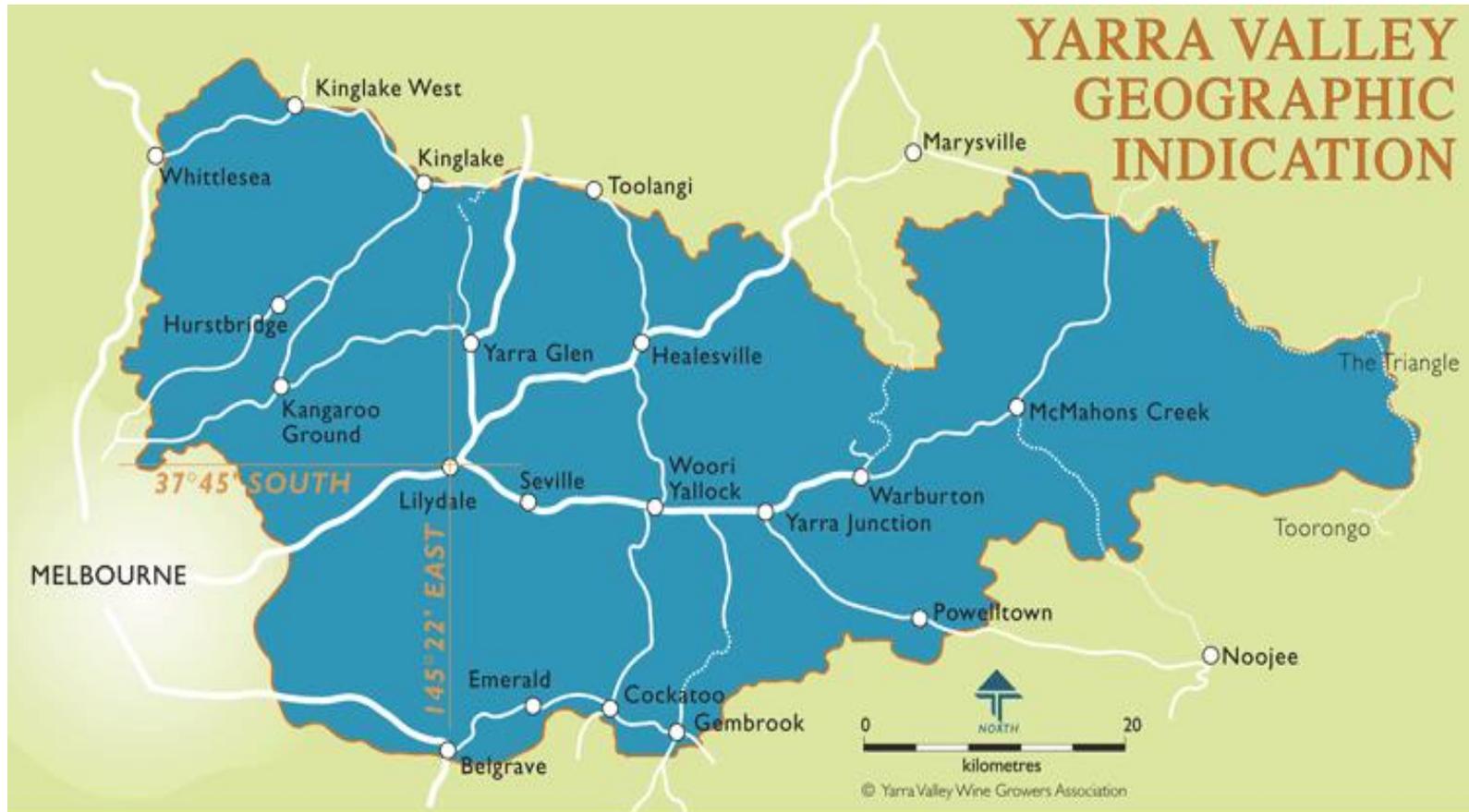
- Den viktigste regel er at når en enkelt drue angis på etiketten, så betyr det at det skal være minst 85% av den angivne sort i vinen.
- Står det mere enn en drue på etiketten, så skal den der er mest av, stå først.
- Et annet krav går ut på at 95% av vinen i en flaske skal komme fra den påståtte årgangen.



Vindistrikt i Victoria



Yarra Valley Geographic Indicator



History

- The Yarra Valley was Victoria's first wine growing district – with a history stretching back nearly **180 years**. Vines were first planted in 1838, and viticulture spread rapidly through the 1860s and 1870s. However, increased demand for fortified wine saw Yarra Valley wine production cease in 1921. Replanting began in the late 1960s.
- The Yarra Valley is now recognised as one of Australia's foremost **cool climate producers**, capable of making classic styles from a wide range of varieties.
- It is impossible to favour a single variety as the star performer – since the Yarra Valley offers: sparkling wine including those made in partnership with French Champagne houses; fine Chardonnay; complex Pinot Noir; world class Cabernet Sauvignon and Shiraz



Jordsmonn og klima

- **Soil**
The topography of the Yarra Valley varies enormously and accordingly the region encompasses a wide range of soil types.
- The soils in the middle section of the Yarra Valley are ancient, mountain-derived sandy clay loams interspersed with broken sandstone.
- The other soil type is much younger in origin and is a highly friable, brilliantly coloured red volcanic soil found in both the Upper and Lower Yarra Valley.
- **Climate**
The Yarra Valley is cool in relation to the rest of Australia's viticultural regions. The region is cooler than Bordeaux but warmer than Burgundy. Elevation varies from 50m – 400m.
- Rainfall is winter/spring dominant, with the summer relatively cool, dry and humid. There is limited maritime influence. The small diurnal temperature range reflects the proximity of the sea.
- Harvest typically commences in mid-February with Pinot Noir and finishes with Cabernet Sauvignon in April. These dates correspond to September and November respectively in the northern hemisphere. Frost is rarely a problem but can affect the lower vineyards on the valley floor from time to time.
- With a seven month growing season, rainfall of between 750-950mm (often less rather than more) and restricted water holding capacity in some soils, irrigation is considered essential - although the extent of its use does vary significantly between producers.



Hvitvinsdruer

Chardonnay

- Chardonnay is the Yarra Valley's most widely planted white grape variety producing a range of styles. From complex, oaked wines to elegant restrained styles, Chardonnay is often made using traditional Burgundian winemaking techniques. This variety can be blended with Pinot Noir to form the base wine for the sparkling wine.
- Serve Yarra Valley Chardonnay with full flavoured seafood or poultry.

Sauvignon Blanc

- Sauvignon Blanc produces vibrant wines with full flavour and a crisp acid finish. These styles are generally unoaked, although more recent styles are incorporating oak fermentation and maturation.
- **Sauvignon Blanc/Semillon**
Sauvignon Blanc may be blended with Semillon to give a fuller, rounder flavour and aging potential.
- Serve Yarra Valley Sauvignon Blanc/Semillon as an aperitif or with fish, goats cheese or roasted vegetables.

Pinot Gris

- Pinot Gris is thought to be a mutation of Pinot Noir and originated in France. From there it spread to the Italian Alps, where it became known as Pinot Grigio and was made in a lighter, more acidic style. Flavours include honey, pear or peach juice and a hint of vanilla.
- Serve with contemporary cuisine such as lightly spiced Asian food.

Other white varieties in the Yarra Valley

- Riesling, Viognier, Gewurztraminer, Marsanne, Rousanne and Verduzzo



Rødvindruer

Pinot Noir

- Pinot Noir is the Yarra Valley's most widely planted red grape variety. Whilst it is a challenge to grow and make, Pinot Noir thrives in the Yarra's cool climate.
- Pinot Noir also adds depth to the chardonnay component of some of the region's sparkling wine.
- Serve Yarra Valley Pinot Noir with duck, veal or new season lamb.

Cabernet Sauvignon

- Cabernet Sauvignon is a late ripening variety with flavours ranging from berry/chocolate to cedar/leathery. The variety is matured in French or American oak and sometimes blended with Merlot to flesh out the mid palate.
- Serve Yarra Valley Cabernet Sauvignon with rare roast beef or premium cheese.

Shiraz

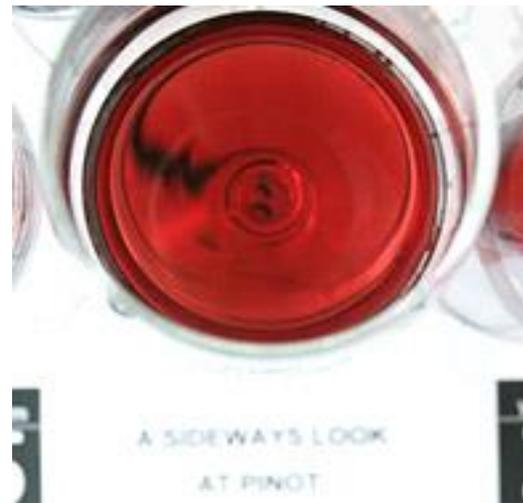
- Shiraz from the cool growing season of the Yarra Valley produces a style of great finesse. An array of flavours from pepper and spice to anise and plum can be savoured.
- Serve Yarra Valley Shiraz with game or beef.

Shiraz Viognier

- Following the tradition of the great wines of the Cote Rotie, Shiraz is sometimes blended with the white variety Viognier (usually no more than 5%) which imparts a musk, apricot, floral character to the wine.

Other red varieties in the Yarra Valley

- Merlot, Malbec, Petit Verdot, Cabernet Franc, Sangiovese and Nebbiolo



Statistikk

- Total area under vine: 2,492 hectares . (2010 Wine Australia Data).
- Total tonnes crushed: 15,712(2010 Wine Australia Data) .
- Average value of winegrapes: \$1511/Tonne (2010 Australian Price Dispersion Report).
- Total value of winegrape harvest: \$23,740,681 (2010 Australian Price Dispersion Report).
- Exported wine: 14,157,760 litres (2008 AWBC Export Approvals Database).
- Number of wineries 146 (2010 VWIA Data).

Yarra Valley Production

Yarra Valley Grape Crush in decreasing order (Source

Crush by White Variety in Yarra Valley

Variety	2010
Chardonnay	4706
Sauvignon Blanc	1047
Pinot Gris	602
Viognier	168

Crush by Red Variety in Yarra Valley

Variety	2010
Pinot Noir	4925
Cabernet Sauvignon	1699
Shiraz	1198
Merlot	790

2007/08 Total Exports by Region

Export by Region

	Litres
Africa	10,243
Asia - other	42,260
Central America	28
Europe - EU	5,212,605
Europe - other	126,294
Indian Ocean	6,638
Middle East	96,155
North America	5,301,421
Northeast Asia	1,967,675
Oceania	483,889
Ships/Aircraft	138,178
South America	22,244
Southeast Asia	735,040
West Indies/Caribbean	15,090
Total	14,157,760

