

	<b>Western Australia (state)</b>	<b>Greater Perth Zone Swan District GI (est. 1998)</b>	<b>Greater Perth Zone Perth Hills GI (est. 1999)</b>	<b>Greater Perth Zone Peel GI (est. 2001)</b>
<b>H A</b>	Largest state. 2012: 7% total Australian vineyard area. 5% country's total harvest.	690 ha (2012)	250 ha (2012)	100 ha (2012)
<b>L O C A T I O N</b>	Most isolated wine regions. Most vineyards SW corner. 1300 miles separate Adelaide from Perth.	North of Perth. Coastal area. 31 degrees South latitude. Elevation 45 meters. Major natural features: Swan River, Darling Range, Indian Ocean.	West of Perth. Inland. 31 degrees South latitude. Elevation 150-400 meters. Major natural feature: Darling Range.	South of Perth. Coastal to inland. 32 degrees latitude South. Elevations 5-290 meters. Major natural features: Darling Plateau, Indian Ocean.
<b>C L I M A T E</b>		Mediterranean climate. Warm to hot. Hottest region in Australia. Fremantle Doctor: sea breezes provide relief. Mean January temp 24.3C (76F). Growing season rainfall (Oct-Apr) 145 mm (5.7 in).	Mean January temps 23.3C (74F). Growing season rainfall (Oct-Apr) 220-250 mm (8.6-9.4 in).	Mean January Temp 22-23C (72-73F). Growing season rainfall (Oct-Apr): 160-280mm (6.2-11in).
<b>S O I L</b>		Varying soil types. Alluvial soils.	Gravelly loams with clay and limestone.	Coast: Limestone sands and fluvial sediments. Inland: Gravel and granite.
<b>V A R I E T I E S</b>		2012: 46% Red, 54% White. Shiraz, Cabernet Sauvignon. Chenin Blanc, Verdelho, Chardonnay.	2012: 40% Red, 60% White. Shiraz. Chenin Blanc, Verdelho, Chardonnay, Semillon.	2012: 60% Red, 40% White Shiraz, Cabernet Sauvignon, Grenache Chardonnay, Semillon
<b>V I T I</b>	Viticulture confined to coastal regions in the southwest. State's vast inland and northern tropical regions unsuitable for grapes.	Harvest starts in January.		
<b>V I N I</b>				
<b>S U B - R E G I O N S</b>	Zones: South West Australia Greater Perth Central Western Australia West Australian South East Coastal Eastern Plains, Inland & North of Western Australia	Swan Valley GI (est. 2003)		
<b>P R O D U C T I O N</b>	Boutique wineries. Higher prices.	Key producers: Houghton (most of production), Sandalford, John Kosovich Wines. White Burgundy (blend) to ultra premium wines (Jack Mann). First commercial plantings: 1829/1830.	Key producers: Western Range Wines. First commercial plantings: 1880s.	Key producers: Peel Estate. First commercial plantings: 1857. First modern plantings: 1974 (Peel Estate).

	South West Australia Zone Geographe GI (est. 1999)	South West Australia Zone Margaret River GI (est. 1996)	South West Australia Zone Blackwood Valley GI (est. 1998)	South West Australia Zone Manjimup GI (est. 2006)	South West Australia Zone Pemberton GI (est. 2006)
<b>H A</b>	2012: 1,030 ha State's 3rd largest appellation.	2012: 5,017 ha	2012: 350 ha		2012: 410 ha
<b>L O C A T I O N</b>	2 hours south of Perth. 33 degrees South latitude. Elevation 5-70 meters. Major natural features: Geographe Bay/Indian Ocean, Darling and Whicher Ranges.	146 miles south of Perth. 33.5 degrees South latitude. West of the Gladstones Line. Major natural features: Leeuwin-Naturaliste Ridge (a band of rolling hills running 90 km north-south from Cape Naturaliste to Augusta), Indian Ocean (to the west), Southern Ocean (to the south), Geographe Bay (to the north).	Inland. Southeast of Geographe GI. 34 degrees South latitude. 100-340 m elevation. Major natural features: Darling Plateau.	Inland. South of Blackwood Valley. 34 degrees South latitude. 200-300 m elevation. Major natural features: Warren River Valley.	34 degrees South latitude. 174 m elevation. Major natural features: Warren and Donnelly Rivers.
<b>C L I M A T E</b>	Cooling afternoon sea breezes. Mean January temp 22C (71.6F). Growing season rainfall (Oct-Apr) 185-220 mm (7.3-8.6 in).	Warm mediterranean with maritime influence. Dry summers and rainy winters. Marginally warmer than Coonawarra or the Medoc. Completely reliant on cooling influences of the Indian Ocean. Fremantle Doctor winds. Broad range of climate sites. Lack of available water limits growth. Mean January temp 20.4C (68.7F). Growing season rainfall (Oct-Apr) 200 mm (7.9 in). Growing season sunshine hours 1,626 hours.	Mean January temp 20.7C (69F). Growing season rainfall (Oct-Apr) 219 mm (8.6 in).	Mean January temp 20.5C (68F). Growing season rainfall (Oct-Apr) 279 mm (11 in).	Mean January temp 19.6C (67F). Growing season rainfall (Oct-Apr) 340 mm (13.4 in).
<b>S O I L</b>	Coastal: Sandy soils. Inland: Heavier gneiss and richer loam.	Gravel and sandy loam over granite and gneiss.	Gravelly soils on divides. Yellow soils and red earths on valley slopes.	Red gravelly loam.	Gravelly loam on higher slopes. Karri loam, a fertile red soil.
<b>V A R I E T I E S</b>	2012: 58% Red, 42% White. Cabernet Sauvignon, Shiraz. Semillon, Chardonnay, Sauvignon Blanc.	2012: 41% Red, 59% White Chardonnay: Very important to the region due to reputation of Leeuwin and others. Northern more citrus and lime. Southern green pineapple and dried pear. Cooler Wallcliffe excels. Cabernet Sauvignon: Rival Coonawarra. More earthy, more minerality. The star is from Wilyabrup on red gravelly loam. Bordeaux blends. Rhone varieties. Zinfandel: Warmer sites. Chardonnay, Semillon, SB: Cooler sites. Sauvignon Blanc-Semillon blend a much more salable venture compared to varietal Semillon.	2012: 59% Red, 41% White. Shiraz, Cabernet Sauvignon. Sauvignon Blanc, Semillon, Chardonnay.	2012: 28% Red, 72% White. Pinot Noir, Merlot. Sauvignon Blanc, Semillon, Chardonnay.	2012: 32% Red, 68% White. Pinot Noir, Shiraz. Sauvignon Blanc, Chardonnay, Semillon.
<b>V I T I</b>		Vines struggle to dormancy. Many Chardonnay planted with the Gingin clone, named after a town north of Perth, better known as Mendoza. Some producers moving to Bernard (Dijon). Gingin provides base for classic style of rich, phenolic wines with taut acidity, peach, and lime.			
<b>V I N I</b>		New oak is prominent but handled with finesse, and flinty, sulfite-derived characters in "Chardy" has become a regional signature.			
<b>S U B - R E G I O N S</b>	Unofficial (north to south): <b>Harvey:</b> Fertile, irrigated plains below the rolling foothills of the Darling Range. Sand on the coast, Alluvial foothills, gravel sandy loams on the hills. Full bodied wines and port styles. <b>Ferguson Valley:</b> Hilly. Gravelly sandy loams, granite hills. Moderate altitude and proximity to the coast moderate high temps. Medium to full bodied wines (Shiraz, Tempranillo, SB, Semillon, Chard). <b>Donnybrook:</b> Inland, slightly warmer. Hills and plains. Gravelly sandy loams. CS, Shiraz, Malbec, Grenache, Zin. <b>Capel-Busselton:</b> Southern shores. Coastal plain beaches to inland Whicher Range (170 m). Sandy coast, gravel ironstone and free draining loams through the Range. Full bodied Merlot, Shiraz, Grenache, Semillon on the coast, light to medium SB and Viognier and med to full CB.	Cataloged not by soil profile but by drainage direction for the regions rivers and creeks which correspond to the direction of air flow systems. Unofficial: Coastal zones (north to south): Yallingup, Wilyabrup: Heart of the appellation. Home to Vasse Felix, Cullen, Moss Wood. Wallcliffe: Leeuwin Estate, Cape Mentelle. Cooler subzone, follows the course of the Margaret River as it flows west into the Indian Ocean. Karridale: Blackwood River flows into the Southern Ocean. Home to regions best Sauv Blanc. Carbunup: Lies on Geographe Bay. Treeton: Inland. Warmest summer daytime temps with the greatest diurnal variation.	Unofficial: Boyup Brook: North. Nannup: West. Bridgetown: Central-South.		

	<b>South West Australia Zone Geographe GI (est. 1999)</b>	<b>South West Australia Zone Margaret River GI (est. 1996)</b>	<b>South West Australia Zone Blackwood Valley GI (est. 1998)</b>	<b>South West Australia Zone Manjimup GI (est. 2006)</b>	<b>South West Australia Zone Pemberton GI (est. 2006)</b>
<b>P R O D U C T I O N</b>	Key producers: Capel Vale, Willow Bridge Estate. First commercial plantings: 1974 (Capel Vale).	100 producers. 60 growers. Key producers: Leeuwin Estate, Cullen, Cape Mentelle, Vasse Felix, Moss Wood (collectively known as the "first five"). First commercial plantings 1967.	Key producers: Blackwood Crest. First commercial plantings 1976.	Key producers: Peos Estate, Yanmah Ridge. First commercial plantings 1987 (Yanmah Ridge).	Key producers: Salitage. First commercial plantings 1982.

	<b>South West Australia Zone Great Southern GI (est. 1996)</b>	<b>Frankland River GI (est 2000)</b>	<b>Mount Barker GI (est 1997)</b>	<b>Porongurup GI (est 1999)</b>	<b>Denmark GI (est 2003)</b>	<b>Albany GI (est 1999)</b>
<b>H A</b>	2012: 2,490 ha					
<b>L O C A T I O N</b>	Huge and diverse region. 35 degrees south latitude. Major natural featureL Southern Ocean.	Inland. 34 degrees south latitude. 200-300 m elevation. Major natural features: Southern Ocean.	Inland. 34 degrees south latitude. 180-250 m elevation. Major natural features: Plantagenet Plateau, Mount Barker Hill.	Inland. 34 degrees south latitude. 180-250 m elevation. Major natural features: Porongurups Range.	31 degrees south latitude. 50-150 m elevation. Major natural features: Southern Ocean.	35 degrees south latitude. 75 m elevation. Major natural features: Southern Ocean.
<b>C L I M A T E</b>	Mount Barker, Frankland River, Porongurup: Cooler, more continental. Huge and diverse region. Albany, Denmark: Coastal regions. Mean January temp (Albany) 19C (66F). Growing season rainfall (Oct-Apr) 287-354 mm (11.3-14 in). Region I and II Winkler.	More continental. Mean January temp 19C (66F). Growing season rainfall (Oct-Apr) 310 mm (12 in).	More continental. Mean January temp 19C (66F). Growing season rainfall (Oct-Apr) 287 mm (11.3 in).	More continental. Mean January temp 19C (66F). Growing season rainfall (Oct-Apr) 310 mm (12.2. in).	Mean January temp 18.7C (66F). Growing season rainfall 354 mm (14 in). Strongly influenced by cool ocean breezes moving northward from the Antarctic, and diurnal temperature range is minimal.	Mean January temp 19C (66F). Growing season rainfall (Oct-Apr) 303 mm (12 in). Strongly influenced by cool ocean breezes moving northward from the Antarctic, and diurnal temperature range is minimal.
<b>S O I L</b>		Red soils derived from granite and gneiss.	Poor marri soils, gravelly/sandy loam.	Deep karri loam, derived from granite.	Gravelly or granitic sandy loam.	Gravelly or granitic sandy loam.
<b>V A R I E T I E S</b>		Shiraz, Cabernet Sauvignon, Merlot, Pinot Noir. Riesling, Chardonnay, Sauvignon Blanc, Semillon.	Shiraz, Cabernet Sauvignon, Merlot, Cabernet Franc. Riesling, Chardonnay, Sauvignon Blanc.	Shiraz, Cabernet Sauvignon, Merlot, Cabernet Franc, Pinot Noir. Riesling, Chardonnay, Verdelho.	Cabernet Sauvignon, Merlot, Shiraz, Pinot Noir. Chardonnay, Sauvignon Blanc, Riesling.	Pinot Noir, Shiraz, Cabernet Sauvignon, Merlot. Chardonnay, Sauvignon Blanc.
<b>V I T</b>						
<b>V I N</b>						
<b>S U B - R E G I O N S</b>	Denmark GI (southwest) Albany GI (south) Porongurup GI (central east) Frankland River GI (northwest) Mount Barker GI (central)					
<b>P R O D U C T I O N</b>	First modern commercial plantings 1965 (Pearse Vineyard at Forest Hill).	Key producers: Alkoomi, Ferngrove Vineyards, Frankland Estate. First commercial plantings 1968 (Wesfield - now Houghton's Netley Brook Vineyard).	Key producers: Forest Hill Vineyard, Plantagenet. First commercial plantings 1965 (Forest Hill Pearse Vineyard).	Key producers: Castle Rock Estate, Gibraltar Rock. First commercial plantings 1974 (Bolyanup Vineyard).	Key producers: Harewood Estate, Moombaki Park, Vilgarnia.	Key producers: Montgomery's Hill, Wignalls Wines, Two People's Bay Wines. First commercial plantings 1975 (Redmond Vineyard, now part of Phillips Brook Estate).

	South Australia (state)	Far North Zone Southern Flinders Ranges GI (est 2003)	Adelaide Super Zone Mount Loft Ranges Zone Clare Valley GI (est 1996)	Adelaide Super Zone Mount Loft Ranges Zone Adelaide Plains GI (est 2002)	Adelaide Super Zone Mount Loft Ranges Zone Adelaide Hills GI (est 1998)
<b>H A</b>			2012: 4,540 ha	2012: 590 ha	2012: 3,440 ha
<b>L O C A T I O N</b>	Most vineyards in the SE area of the state, within 1 hour of Adelaide. Production concentrated in the lower southeastern sector. The arid Far North zone which covers the entire northern portion is not suitable for agriculture.	North eastern coastal area of Spencer Gulf. 33.22 degrees south latitude. Major natural features: Flinders Ranges, Spencer Gulf.	NW of Barossa. Northern suburbs of Adelaide. 2 hours north. Series of narrow, mainly north-south valleys on an elevated plateau. A series of narrow, north-south valleys on an elevated plateau. Higher altitude. 33.5 degrees south latitude. 400-500 m elevation. Major natural features: Mount Lofty Ranges.	Just north of Adelaide. 34.41 degrees south latitude. Major natural features: Gulf of Saint Vincent. Most vineyards located between north-south towns of Clare and Auburn.	South of Barossa and Eden Valley. North of McLaren Vale. Vineyards nestled between the ridges of the South Mount Lofty Ranges. 34.5 degrees south latitude. Major natural features: South Mount Lofty Ranges (727 m at highest point and SA's wettest point).
<b>C L I M A T E</b>		Mean January temp 25.1C (77.1F). Growing season rainfall (Oct-Apr) 6.3 in.	Moderately continental with cooling afternoon breezes. Low humidity. Warm days, cool to cold summer nights. Region II-III Mean January temp 21.2C (71.4F). Growing season rainfall 200 mm (7.9 in). Growing season sunlight hours 1,750.	Hot coastal region. Warmest and nearly the driest in the Adelaide Super Zone. Mean January temp 23C (73.4F). Growing season rainfall 130 mm (5.1 in).	Cooler due to altitude and effects of mountains. Warm days, cool nights. High diurnal range. Coolest and rainiest region in the Adelaide Super Zone. Requires irrigation. Mean January temp 19.1C (66F). Growing season rainfall 310 mm (12.2 in).
<b>S O I L</b>		Variable loamy sand, clay loams, with intermixed quartz and gravel.	Terra rossa topsoil over limestone to broken slate. Dense, low-porosity bedrock.		Grey loamy soils.
<b>V A R I E T I E S</b>		Shiraz, Merlot, Cabernet Sauvignon. Riesling, Viognier.	64% Red, 36% White Riesling: Classic. Light bodied, has more lime, flowers, taut stone fruits, more austere, steely, age superbly. Premium, dry style. High acidity. 12.5-13% alc. Reductive in youth, gaining toasty, honey with age. Chardonnay, Semillon. Shiraz: Most planted. Rich and round, with less weight and alcohol than Barossa. CS: 2nd most red planted. Blended with Shiraz, but more often Malbec. Merlot.	67% Red, 33% White. Shiraz, CS, Merlot. Sauvignon Blanc, Chardonnay.	37% Red, 63% White. Chardonnay: Excellent reputation. Super-premium wines. Boutique and large companies. Pronounced stone fruit, leaner, good natural acidity. SB (most planted variety), Chardonnay, Pinot Gris. Pinot Noir and Shiraz top reds in "the Hills", Merlot, CS. Sparkling wines from PN and Chard.
<b>V I T I</b>	Phylloxera free, strict quarantine laws. Total ban on imported vine material since 1874.		Viticulture originated around 1840. Spring frosts can be a danger, particularly in the cooler eastern and southern areas. Pests and disease pressures not a major issue with dry climate. Many dry-farmed vineyards. Drip irrigation has become more common.		
<b>V I N I</b>			Birthplace of the modern Australian screw cap movement.		Burgundian methods: hand harvesting, whole bunch pressing, barrel fermentation, partial MLF, battonage.
<b>S U B S</b>	Divided in 8 zones.	Southern Flinders Ranges GI is within the Far North Zone.	Unofficial: (north to south) Clare: 1,767 degree days. Significant diurnal range. Polish Hill: 1,465 degree days. Blue slate bedrock (sim to Mosel). Riesling. 440 m elevation. Sevenhill: 1891 degree days. Watervale: Terra rossa over limestone. Riesling. Auburn:		Lenswood GI: Sauv Blanc. Softer, less aromatic and pungent than NZ. Piccadilly Valley GI: Central. Chardonnay.

	<b>South Australia (state)</b>	<b>Far North Zone Southern Flinders Ranges GI (est 2003)</b>	<b>Adelaide Super Zone Mount Loft Ranges Zone Clare Valley GI (est 1996)</b>	<b>Adelaide Super Zone Mount Loft Ranges Zone Adelaide Plains GI (est 2002)</b>	<b>Adelaide Super Zone Mount Loft Ranges Zone Adelaide Hills GI (est 1998)</b>
<b>P R O D U C T I O N</b>	43% of Australia's production. Reputation for large scale, mediocre wines. But home to some of the highest quality appellations and producers.	Key producers: Bundaleer Wines, Springton Cellars.	Key producers: Grosset, Kilikanoon, Jim Barry, Taylors, Wendouree, Sevenhill Cellars. First commercial plantings: Vines were planted in 1840 at Hope Farm but the first commercial plantings occurred in the early 1850s at Sevenhill Cellars and Spring Vale.	Not highly regarded today for quality. Key producers: Primo Estate, Ceravolo Estate, Penfolds (Magill Estate, the home of Grange).	Key producers: Petaluma, Shaw + Smith, the Lane, Ashton Hills, BK Wines. First commercial plantings: 1971. There were over 500 ha of vines in the 1870s but all vines were removed by 1931 with 4 decades elapsing before viticulture would recommence.

	<b>Adelaide Super Zone Barossa Zone Barossa Valley GI (est 1996)</b>	<b>Adelaide Super Zone Barossa Zone Eden Valley GI (est 1997)</b>	<b>Lower Murray Zone Riverland GI (est 1998)</b>
<b>H A</b>	2012: 10,350 ha Largest fine wine region. 4th largest region overall.	2012: 2,270 ha	2012: 20,260 ha
<b>L O C A T I O N</b>	An hour north of Adelaide. Follows North Para River for 20 miles and spreads east into Eden Valley. Major towns (north to south): Nuriootpa, Angaston, Tanunda, Lyndoch, Williamstown. 34.29 degrees south latitude. 100-300 m elevation. Major natural features: Barossa Ranges (the hills of Eden Valley, on the Barossa Valley's eastern border).	More eastern and higher than Barossa. Vineyards scattered across rolling hills. 34.35 degrees south latitude. 380-550 m elevation. Major natural features: Barossa Ranges.	Largest wine producing region. Along Australia's largest river, Murray River. River is wide and languid. Its fertile, sandy soils along its banks provide agricultural oasis in otherwise hot, arid land. 34.17 degrees south latitude. Major natural features: Murray River.
<b>C L I M A T E</b>	Mediterranean climate. Region III. Low humidity and rainfall. Large diurnal range. Summers are hot and dry. Valley floors suffers from droughts. Mean January temp 21.4C (70F). Temps typically 2-3C warmer than in Eden Valley. Growing season rainfall 160 mm (6.3 in). Growing season sunlight hours 1,492	Cooler climate, later ripening. Mean January temp 19.4C (67F). Growing season rainfall 280 mm (11 in).	Continental. Mean January temp 23C (73.4F). Growing season rainfall (Oct-Apr) 130 mm (5.2 in).
<b>S O I L</b>	Low fertility clay loam to sandy soils. Valley floor: deep, loamy clay soils. Plenty reserve of underground water for irrigation.	Hilly with sandy loam to clay loam with gravel and quartz.	River Valley: sandy loam over clay. Higher ground: Mallee soils (windblown sand over clay and lime).
<b>V A R I E T I E S</b>	85% Red, 15% White. Riesling once dominated. Shiraz: 51% total plantings. Two schools. Ultra ripe, high alcohol, heavy oak or under 14% alcohol. Dark chocolate, prune, mocha. Lower alcohol = less raising. Less US oak, more French. Full bodied, soft finish, ripe. Shiraz/Cab blend: Quintessential. Often US oak. CS has mid-palate dip. CS (2nd most planted), Grenache, Mouvedre Semillon (performs well on valley floor when picked early), Riesling.	54% Red, 46% White. Riesling: 25% of vineyard land. Famous. Dry, acidic, lime. Slightly cooler than Clare so higher acids but less full mid-palate. More floral. Drier than German Riesling. Classic, med body, long lived, developing petrol notes. Chard Shiraz: Some of the greatest. Hill of Grace, 150 year old vines. Elegant, restrained, high acidity, plum, spice. CS	2012: 59% Red, 41% White. Shiraz, Cabernet Sauvignon, Merlot. Chardonnay, Colombard. Plus many new varieties from Arneis to Zin.
<b>V I T I</b>	Old vines, ungrafted, bush vines, dry farmed. Once neglected, now vogue. Up to 150 years old.	Later ripening.	Vast, irrigated vineyards.
<b>V I N I</b>	Modern sparkling Shiraz growing in popularity.		
<b>S U B - R E G I O N S</b>	Gomersal/ Rosedale Southern Barossa Valley (Lyndoch/Williamstown) Rowland Flat District Barossa Foothills (Vine Vale) Light Pass/Stockwell Northern Barossa Valley Western Ridge (Greenock/Seppeltsfield) Stonewell/Central Tanunda	High Eden GI	

<b>Adelaide Super Zone</b> <b>Barossa Zone</b> <b>Barossa Valley GI (est 1996)</b>	<b>Adelaide Super Zone</b> <b>Barossa Zone</b> <b>Eden Valley GI (est 1997)</b>	<b>Lower Murray Zone</b> <b>Riverland GI (est 1998)</b>
<b>P R O D U C T I O N</b> Dates back to 1842. Best winemakers. Barossa Old Vine Charter (2009): Voluntary registry of old vine vineyards. Old Vine: min 35 years old. Survivor Vine: min 70. Centenarian Vine: min 100. Ancestor Vine: min 125. Key producers: Seppelt, Torbreck, Peter Lehmann, Penfolds, Two Hands, Wolf Blass. First commercial plantings 1840s.	Dates back to 1842. Key producers: Henschke (Hill of Grace), Pewsey Vale, Yalumba, Mountadam. First commercial plantings: 1847. 20 wineries.	55% of South Australia's crush. Mostly bulk production, some quality. More premium grapes being planted. Key producers: Oxford Landing, Banrock Station, Kingston Estate.

<b>Adelaide Super Zone</b> <b>Fleurieu Peninsular Zone</b> <b>McLaren Vale Region (est 1997)</b>	<b>Adelaide Super Zone</b> <b>Fleurieu Peninsular Zone</b> <b>Southern Fleurieu GI (est 2001)</b>	<b>Adelaide Super Zone</b> <b>Fleurieu Peninsular Zone</b> <b>Langhorne Creek GI (est 1998)</b>	<b>Adelaide Super Zone</b> <b>Fleurieu Peninsular Zone</b> <b>Currency Creek GI (est 2001)</b>	<b>Adelaide Super Zone</b> <b>Fleurieu Peninsular Zone</b> <b>Kangaroo Island GI (est 2000)</b>
<b>H A</b> 2012: 6,650 ha	2012: 440 ha	2012: 5,070 ha	2012: 430 ha	2012: 80 ha
<b>L O C A T I O N</b> South of Adelaide. Narrow band of land between sea and Mounty Lofty Ranges. 34.14 degrees south latitude. Major natural features: Gulf of Saint Vincent (western boundary), Adelaide Hills (eastern boundary).	Due south of McLaren Vale, on the Fleurieu Peninsula. Major town: Victor Harbor. 34.44 degrees south latitude. Major natural features: Southern Ocean and Gulf of St. Vincent.	Southwestern region. Flat, river delta landscape. Nestled among gum trees on Bremer and Angas rivers. 35.15 degrees south latitude. Major natural features: Lake Alexandrina, Bremer and Angas Rivers.	Southwest of Langhorne Creek. Adjacent to the western shoreline of Lake Alexandrina. At the mouth of the Murray River. 35.29 degrees south latitude. Major natural features: Murray River (mouth), Lake Alexandrina, Encounter Bay.	35.50 degrees south latitude. Major natural features: Southern Ocean. Island is 3rd largest island off the coast of Australia.
<b>C L I M A T E</b> Mediterranean. Long warm growing season. Region III, 1910 degree days. Good air drainage to prevent frosts. Ocean breezes temper climate. Substantial variations in mesoclimates. Mean January them 21.7C (71F). Growing season rainfall (Oct-Apr) 180 mm (7 in). Growing season sunlight hours 1765. Growing season lengthens as one moves inland and upward from the coast.	Slightly warmer and drier than Currency Creek. Mean January temp 19.6C (67F). Growing season rainfall 121 mm (4.8 in).	Lake Doctor: afternoon breeze off the lake. Mean January temp 19.9C (67.8F). Growing season rainfall 140 mm (5.5 in).	Mean January temp 18.5C (65F). Growing season rainfall 155 mm (6.1 in).	Mean January temp 19.4C (67F). Growing season rainfall 280 mm (11 in).
<b>S O I L</b> Red brown loam is dominant, but geological makeup is complex. Scarce Earth: a new project that seeks to recognize the hallmarks of individual sites. 7 "terranes", areas in which on rock or group of rocks is prevalent, have been identified. The Ancient Rocks (ancient bedrock). Sand and Sandstone: This terrane includes the subtypes Maslin Sands, Pirramimma Sandstone, Ochre Cove Formation (red and yellow sandstone), and Semaphore Sand (beach sand). Limestone Country. Clay Plains of Aldinga. The Piedmont (alluvial deposits). Talus Slope (variable soils near the Willunga Fault). Alluvial Flats.	Sandy and clay loam over limestone, and gravel over limestone.	Fertile and deep alluvial sandy loam.	Sand and clay.	Shallow red-brown sands overlying limestone.
<b>V A R I E T I E S</b> 86% Red, 14% White. Shiraz: 50% of plantings. Intense, brooding tannins, 14-15% alc, deep blue fruits. Softening of style happening. Switch to French oak and lower % used. CS, Merlot. Grenache: Performs well in sandier area. Drought resistant. Old hogsheads and 500L puncheons rather than new barriques. Savory, strawberry, mint, Rhone-like. Chard: Most planted white. New plantings of Semillon, SB, Sangiovese, Tempranillo, Mourvedre, Barbera, Roussanne, Fiano.	Shiraz (25%), Chardonnay, Sauvignon Blanc.	81% Red, 19% White. Shiraz, Cabernet Sauvignon, Merlot. Chardonnay, Riesling.	83% Red, 17% White. Shiraz (50%), Cabernet Sauvignon, Merlot. Chardonnay.	77% Red, 23% White. Shiraz, Cabernet Sauvignon, Sangiovese. Chardonnay, Sauvignon Blanc.

	<b>Adelaide Super Zone Fleurieu Peninsular Zone McLaren Vale Region (est 1997)</b>	<b>Adelaide Super Zone Fleurieu Peninsular Zone Southern Fleurieu GI (est 2001)</b>	<b>Adelaide Super Zone Fleurieu Peninsular Zone Langhorne Creek GI (est 1998)</b>	<b>Adelaide Super Zone Fleurieu Peninsular Zone Currency Creek GI (est 2001)</b>	<b>Adelaide Super Zone Fleurieu Peninsular Zone Kangaroo Island GI (est 2000)</b>
<b>V I T I</b>	20% of vineyards survive without irrigation. Remains phylloxera free. Drought is chief hazard. Small % is dry farmed, but most rely on recycled wastewater from suburbs. Windy, warm climate alleviates fungal disease pressure allowing organic and biodynamic practices. 1/4 of the GI's 7 dozen wineries are certified organic. 40 wineries participate in "Generational Farming", a new sustainable farming initiative. A month difference in harvest from coolest NE area to western valley floor.		Slow ripening, often two weeks later than McLaren Vale. Flat region more associated with large-scale, machine harvested operations than smaller, premium wines.	Viticultural a recent pursuit.	
<b>V I N I</b>	French oak has steadily outpaced American barrels for Shiraz and Cabernet.				
<b>S U B - R E G I O N S</b>					
<b>P R O D U C T I O N</b>	Key producers: d'Arenberg, Chapel Hill, Clarendon Hills, Pirramimma, Rosemount Estate, Wirra Wirra, Kay Bros, Amery, Mitolo, Yangarra. John Reynell established Chateau Reynella in 1838.	Key producers: Parri Estate.	Key producers: Bremerton Wines, Bleasdale Vineyards, Temple Bruer. First commercial plantings 1860. Mostly put into blends by big companies, i.e. Jacob's Creek.	Key producers: Currency Creek Estate, Angus Wines. First commercial plantings 1969.	Key producers: Islander Estate, Cape d'Estaing.

	<b>Limestone Coast Zone Mount Benson GI (est 1997)</b>	<b>Limestone Coast Zone Robe GI (est 2006)</b>	<b>Limestone Coast Zone Padthaway GI (est 1999)</b>	<b>Limestone Coast Zone Wrattobully GI (est 2005)</b>	<b>Limestone Coast Zone Coonawarra GI (est 2003)</b>	<b>Limestone Coast Zone Mount Gambier GI (2010)</b>
<b>H A</b>	2012: 230 ha	2012: 710 ha	2012: 4,710 ha	2012: 2,300 ha	2012: 5,720 ha	2012: 222 ha
<b>L O C A T I O N</b>	Coastal region. Sits at same latitude as Wrattobully but an hour west. 31.09 degrees south latitude. Major natural features: Southern Ocean.	Coastal region. Sits at same latitude as Coonawarra but an hour west. 37.09 degrees south latitude. Major natural features: Southern Ocean, Lake George, Lake Eliza, Lake St. Clair.	Northwest of Coonawarra. A 5 mile wide sliver of land along the Riddoch Highway. Extends 38 miles north to south. Most vines inhabit a single, unbroken 10 mile stretch. 36.37 degrees south latitude.	Between Padthaway and Coonawarra. 40.45 degrees south latitude. Major natural features: Stewarts Range, Naracoorte Range, Caves Range, Hynam Range, World Heritage Naracoorte Caves (limestone).	Narrow strip of land 1.5km x 15km in the far southeast of state. Regions is fairly flat and featureless. 37.18 degrees south latitude.	Surrounds the mountain and town of Mount Gambier. Extends south from Coonawarra along the Victoria border, to the southern coastline. State's largest region in size. 37.83 degrees south latitude. Major natural features: Southern Ocean.
<b>C L I M A T E</b>	Mean January temp 22.7C (72.8F). Growing season rainfall 217 mm (8.5 in) .	Mean January temp 22.3C (72F). Growing season rainfall 271 mm (10.6 in).	Maritime. Warmer than Coonawarra. Mean January temp 20.4C (68.7F). Growing season rainfall 180 mm (7 in).	Mean January temp 19.4-20.5C (67-69F). Growing season rainfall 205-232 mm (8-9 in).	Cool Mediterranean. Maritime. Region II, 1430 degree days. Dry, moderately cool summers. Cold Antarctic currents. Cold winters due to a lack of moderating maritime influence. Degree days are fewer than the Medoc, but is drier and experiences significantly greater sunlight hours. Persistent cloud cover moderates temps at ripening. One of the coolest in South Australia. Mean January temp 19.6C (67F). Growing season rainfall 220 mm (8.6 in). Growing season sunlight hours 1,593.	Similar in climate to neighboring Henty GI in Victoria. Cooler maritime climate. Mean January temp 17.9C (64F). Annual rainfall 711 mm (28 in).

	Limestone Coast Zone Mount Benson GI (est 1997)	Limestone Coast Zone Robe GI (est 2006)	Limestone Coast Zone Padthaway GI (est 1999)	Limestone Coast Zone Wrattobully GI (est 2005)	Limestone Coast Zone Coonawarra GI (est 2003)	Limestone Coast Zone Mount Gambier GI (2010)
<b>S O I L</b>	Terra rossa.	Terra rossa, sandy loam and calcareous sand.	Limestone rich, Red Terra Rossa. Red brown sandy loam.	Terra rossa.	Terra rossa: Thin, cigar-shaped band of friable clay loam, tinted vivid red by iron oxide, overlies soft limestone. Highly permeable for a clay-based soil yet offers good water retention. Key is the drainage and storage of the limestone. Black rendzina, and brown rendzina soil.	Limestone, loam.
<b>V A R I E T I E S</b>	66% Red, 34% White. Shiraz, Cabernet Sauvignon, Merlot. Sauvignon Blanc, Chardonnay.	77% Red, 23% White. Shiraz, Cabernet Sauvignon, Merlot. Chardonnay, Sauvignon Blanc.	62% Red, 38% White. Shiraz (33%), Cabernet Sauvignon, Merlot. Chardonnay, Pinot Gris, Riesling.	85% Red, 15% White. Cabernet Sauvignon (similar style to Coonawarra with lower prices), Shiraz, Merlot. Chardonnay, Pinot Gris.	90% Red, 10% White. CS: 46% of total 2012 harvest. Classic, considered finest. Very pure fruit. Typically ripe red berry, cassis, sweet herb, dried mint. Shiraz, Merlot. Chard, Sauvignon Blanc, Riesling.	39% Red, 61% White. Pinot Noir. Sauvignon Blanc, Chardonnay, Pinot Gris.
<b>V I T I</b>				Young vineyards. Most vines between 10 and 20 years old.	Flat, mechanized. Spring frosts, under-ripeness, drought, and water table. Good water retention supports the vines roots through the dry summers. Overwhelming mechanization of the 1980s slowing reduced, possible by cheap migrant labor from Asia. Minimal pruning has been abandoned. Emphasis on single vineyard expressions.	
<b>V I N I</b>					Have been criticized for overt manipulation in the winery and lack of attention in the vineyard. Acidification is more measured today, and tannin additions have been greatly reduced. New oak levels are falling and switching to French.	
<b>S U B - R E G I O N S</b>			Mount Garbier: Too cool to ripen reds. Robe: Sea breezes, cool area. Heavy investment from Fosters. Mount Benson: Heavy investment from corporations. Cooler climate. Sand over limestone. Elegant, not structured.			
<b>P R O D U C T I O N</b>	Key producers: Cape Jaffa, Norfolk Rise Vineyard. First commercial plantings 1989.	First commercial plantings 1994 (Penfolds).	Key producers: Padthaway Estate, Stonehaven, Browns of Padthaway. First commercial plantings 1964.	Key producers: Tapanappa. First commercial plantings 1969.	Dominated by age producers. Few small producers. Key producers: Majella, Penley Estate, Balnaves of Coonawarra, Wynns Coonawarra Estate, Zema Estate. First commercial plantings 1891 (The first vines were planted at the Penola Fruit Colony, under the direction of John Riddoch).	Key producers: Caroline Hills. First commercial plantings 1982.



	<b>Victoria (state) Melbourne (capital)</b>	<b>Western Victoria Zone Henry GI (est 2000)</b>	<b>Western Victoria Zone Grampians GI (est 1997)</b>	<b>Western Victoria Zone Pyrenes GI (est 2000)</b>	<b>Gippsland Zone (est 1996)</b>
<b>H A</b>	2010: 18.5% Australia's tonnage.	2012: 160 ha	2012: 540 ha	2012: 870 ha.	2012: 240 ha
<b>L O C A T I O N</b>	Southeast corner of mainland. Smallest state. Most varied of Australia's wine estates. Murray River: the states border with New South Wales. Numerous low mountain ranges that run through the state.	Southern coast in Victoria's SW corner. Closest to Coonawarra. 38.21 degrees south latitude. Major natural features: Southern Ocean.	Lies at the western end of the Great Dividing Range. Higher altitude, rising to 440 m. 37.09 degrees south latitude. Major natural features: Grampians National Park.	Eastern side. Adjacent to the NE border of Grampians. Gentle slopes. Inland location. 37.09 degrees south latitude. Major natural features: Pyrenees Range (one of the late ranges within the Great Dividing Range, rising 700 m).	Eastern side of coastal Victoria. Sprawling zone extends eastward from Yarra Valley along the Bass Strait coastline and reaches into the Great Dividing Range. 37.30 - 38.29 degrees south latitude. Major natural features: Bass Strait, Southern Ocean, Great Dividing Range.
<b>C L I M A T E</b>	Coollest state. Turns markedly warmer as one moves inland. Tempered by elevation.	Cool region. Mean January temp 17.7C (64.5F). Growing season rainfall 300 mm (11.8 in).	Mediterranean. Cooler climate due to altitude. Cool but extremely arid. Mean January temp 20.2C (68.3F). Growing season rainfall 240 mm (9.4 in).	Cool climate. Substantial diurnal range in spring and early summer. Mean January temp 20.9C (69.6F). Growing season rainfall 220 mm (8.6 in).	Significant differences in climate between the 3 unofficial subzones. Mean January temp 18.1-19C (64.5-66F). Growing season rainfall 420-530 mm (16.5-20.8 in).
<b>S O I L</b>	Eucalyptus trees (gum trees) contain highly flammable oil, and the discarded dry bark acts as powder keg. Bush fires are a constant worry. 2009 "Black Sunday".	Basalt with gravelly loam.	Grey-brown loamy sands and clay loam.	Sandy loam. Soils often improved with gypsum and lime.	Varied clay and sandy loams.
<b>V A R I E T I E S</b>	Crisp sparkling wines to raisiny and rich fortified wines.	60% Red, 40% White. Pinot Noir. Chardonnay, Riesling, Pinot Gris. Sparkling Wines: In 2012, Chardonnay and PN accounted for 66% of plantings.	82% Red, 18% White. Shiraz: Classic, elegant, tannic, peppery. Cabernet Sauvignon, Merlot, Pinot Noir. Sparkling Shiraz. Riesling.	84% Red, 16% White. Shiraz, Cabernet Sauvignon, Merlot, Pinot Noir. Chardonnay. Wines are richer and more full-throttled than in Grampians.	57% Red, 43% White. Pinot Noir (2nd), Shiraz, Cabernet Sauvignon. Chardonnay (1st), Sauvignon Blanc.
<b>V I T I</b>	Viticultural began in 1838 in the Yarra Valley. Phylloxera arrived in 1877 and devastated the Geelong. Instead of replanting on America rootstock, gov't ordered every vine to be uprooted.				
<b>V I N I</b>				Sparkling wines.	
<b>S U B - R E G I O N S</b>	Geelong became the most prodigious wine region in Australia in 1860s.		Great Western GI		Unique that is does not have smaller GI regions within it. Producers would like to see GI regions within the zone, but the low level of production is an obstacle. (A region must produce at least 500 tonnes of fruit annually to merit GI consideration.) 600 tonnes total in 2012. Unofficial: West Gippsland: Modern efforts concentrated here. East Gippsland: Viticulture started here in the 19th century. South Gippsland: Cooler, maritime climate. Modern efforts concentrated here.
<b>P R O D U C T I O N</b>	Phylloxera, changing land use and consumption patterns, removal of inter-state duties, and WW1 all drastically altered the industry. Has finally recovered. First modern winery in Yarra Valley 1963 (Wantirna Estate). 2013: 775 wineries. 21 GI's.	Key producers: Seppelt (Drumborg, 100 ha), Tarrington Vineyards, Crawford River, Bochara Wines.	Key producers: Best's Wines, Grampians Estate, Seppelt Great Western, Mount Langi Ghiran Vineyards. Seppelt produced Australia's first sparkling wine. First commercial plantings 1862.	Key producers: Blue Pyrenees Estate, Dalwhinnie, Summerfield. First commercial plantings 1887.	Key producers: Bass Phillip (South), Caledonia Australis.

	Port Phillip Zone	Port Phillip Zone Geelong GI (est 1996)	Port Phillip Zone Sunbury GI (est 1998)	Port Phillip Zone Macedon Ranges GI (est 2002)	Port Phillip Zone Mornington Peninsula GI (est 1997)	Port Phillip Zone Yarra Valley GI (est 1996)
H A	Capital: Melbourne	2013: 780 ha	2012: 140 ha	2012: 250 ha	2012: 850 ha	2012: 2,420 ha
L O C A T I O N	Surrounds capital city. Encircles the Port Phillip Bay. Bay: a shallow, collapsed delta of the Yarra River. The Rip: a small channel about 2 miles wide connects the Bay with the Bass Strait and the Southern Ocean.	West side of Bay. 38.07 degrees south latitude. Major natural features: Port Phillip Bay, Bass Strait, Rivers- Morrabool, Leigh, Barwon.	Northwest of Melbourne. 37.45 degrees south latitude. Major natural features: Macedon Ranges, Port Phillip Bay.	37.25 degrees south latitude. Major natural features: Macedon Range (part of Great Dividing Range). 400-600 meters elevation. Some of the highest vineyards in the zone.	East side of Bay. South of Melbourne and the Yarra Valley. Divides the Port Phillip Bay from the Bass Strait. 38.20 degrees south latitude. Major natural features: Bass Strait, Port Phillip Bay, Western Port Bay.	Northeast of Melbourne. Gentle, rounding landscape. 37.49 degrees south latitude. Major natural features: Yarra Ranges, Great Dividing Range, Southern Ocean. Does not touch the sea. Two sectors: Lower Yarra Valley in the north and higher elevation Upper Yarra Valley in the south.
C L I M A T E	Strong southwesterlies, chilling winds from the polar latitudes help cool the zone. Generally Mediterranean. All five regions Region I or II.	Cool, coastal. Strong winds. Mean January temp 19C (66F) Growing season rainfall 250 mm (9.8 in). Driest GI in zone. Spring frosts and wind damage can be challenging.	Mean January temp 19.2C (66.5F). Growing season rainfall 13 in.	Coolest region on the Australian mainland. Mean January temp 17.2-18.5C (63-65.5F). Growing season rainfall 290-370 mm (11.4-14.5 in).	Maritime climate. High humidity. Late ripening. Prolonged gentle autumn. Climate can vary for such a small area. Mean January temp 18.8-20C (66-68F). Growing season rainfall 320-386 mm (12.5-15.2 in).	Cool climate, relatively wet. Over 1,000 mm of rain per year. Mean January temp 17.9-19.4C (64.2-67F). Growing season rainfall 400 mm (15.8 in). Lower Yarra, warmer. Upper Yarra, cooler.
S O I L		Red brown clay loam	Poor, dark soils with sandy loam on the river terraces.	Thin mountain soils of granitic loam with deeper loams in the valleys.	Varied. Hard yellow duplex soils. Red volcanic soils. Brown duplex soils. Sandy soils.	Soils range from grey sandy clay loam to well-drained fertile red volcanic. Lower Yarra: ancient sandy loam soils. Upper Yarra: younger red basalt.
V A R I E T I E S	Most successful varieties are Burgundian. CS struggles to ripen.	65% Red, 35% White. Pinot Noir, Shiraz, Cabernet Sauvignon. Chardonnay, Riesling, Sauvignon Blanc. PN: Dates to 1984. New world fruit purity with complexity and structure of Burgundy. 13-13.5% alc. Not as fruity as Central Otago. Chard, CS, Shiraz	79% Red, 21% White. Shiraz, Cabernet Sauvignon. Chardonnay, Sauvignon Blanc, Semillon.	59% Red, 41% White. Pinot Noir, Shiraz, Cabernet Sauvignon. Chardonnay, Riesling. Sparkling wines.	60% Red, 40% White. Pinot Noir (50% of plantings, 85% of red plantings), Shiraz, Cabernet Sauvignon. Chardonnay, Pinot Gris.	62% Red, 38% White. PN (best, 2nd, leaner and lower all than Otago), Cabernet Sauvignon (4th), Shiraz ("Syrah", 3rd, peppery, floral, and red-fruited), Merlot. Chard (most planted, stony and mineral), Sauv Blanc Sparkling wines.
V I T I	Harvest in early March in the mid-1990s, now in the first week of Feb. Climate change causing unpredictability.					Under-ripeness and fungal diseases are hazards. Pinot Noir: focus on Dijon clones 667 and 777 and/or MV <sup>A</sup> , a mother vine selection James Busby brought into the country in 1831 from Clos Vougeot.
V I N I		2012 declared completely free of phylloxera.				Whole cluster or whole berry fermentations and low levels of new oak common with Syrah. Alcohol levels over 13.5% are uncommon for any variety. MLF is rare on Chardonnay, while barrel fermentation is common, new oak levels are generally 1/3rd or less.
S U B - R E G I O N S		Unofficial: The Bellarine: Peninsula that reaches out toward Mornington. Rich black basalt soil over limestone. Long, slow summers. Warm days, cool nights. Moorabool Valley: Center of Geelong wine industry. Limestone and basalt base. Surf Coast/Otways: Close to the ocean. sandy loam soils.			Unofficial: Red Hill: Near the peninsula's western tip. Considered "up the hill". Considerably cooler. Moorooduc: "Down the hill". Considerably cooler. 3 weeks earlier harvest.	

	<b>Port Phillip Zone Geelong GI (est 1996)</b>	<b>Port Phillip Zone Sunbury GI (est 1998)</b>	<b>Port Phillip Zone Macedon Ranges GI (est 2002)</b>	<b>Port Phillip Zone Mornington Peninsula GI (est 1997)</b>	<b>Port Phillip Zone Yarra Valley GI (est 1996)</b>
<b>P R O D U C T I O N</b>	Key producers: Shadowfax, By Farr, Bannockburn, Austins Wines. First commercial plantings 1845. All vineyards in Geelong were destroyed by phylloxera in 1875-1877, and replanting did not occur until 1966.	Key producers: Craiglee, Goona Warra Vineyard. First commercial plantings 1858. Winemaking ceased in the early 1900s and was not reestablished until 1976,	Key producers: Bindi, Curly Flat, Hanging Rock, Granite Hills. First commercial plantings 1860. Viticulture disappeared in the early 1900s and was not reestablished until 1968.	Key producers: Main Ridge Estate, Kooyong, Paringa Estate, Stonier Wines, Yabby Lake, Ocean Eight. Over 6 wineries. First modern commercial plantings 1972.	Key producers: Yering Station, Yarra Yering, Mount Mary, Domaine Chandon, De Bortoli, Yarra Yarra, Coldstream Hills, Oakridge, Giant Steps, Mac Forbes. First commercial plantings: 1838. All existing vineyards were converted to pastureland by 1937, and the modern Yarra wine industry began in 1963.

	<b>Central Victoria Zone Bendigo GI (est 2001)</b>	<b>Central Victoria Zone Heathcote GI (est 2002)</b>	<b>Central Victoria Zone Goulburn Valley GI (est 1999)</b>	<b>Central Victoria Zone Strathbogie Ranges GI (est 2002)</b>	<b>Central Victoria Zone Upper Goulburn Valley GI (est 2003)</b>
<b>H A</b>	2012: 660 ha	2012: 1,510 ha	2012: 1,370 ha	2012: 420 ha	2012: 260 ha
<b>L O C A T I O N</b>	East of Pyrenees, NW of Macedon Ranges. Undulating in aspect. 36.45 degrees south latitude.	East of Bendigo. Undulating in aspect, with a more pronounced variation in elevation due to the ridge lines on the Mount Camel Range. 36.54 degrees south latitude. Major natural features: Mt. Camel Range.	NE of Heathcote. 36.42 degrees south latitude. Major natural features: Goulburn River.	SE of Goulburn Valley. Sparse area. 37.12 degrees south latitude. Major natural features: Strathbogie Ranges. Highest vineyards climb to 600-800 m.	SE of Strathbogie Ranges. Sparse area. 37.3 degrees south latitude. Highest vineyards climb to 600-800 m. Major natural features: Goulburn River, Lake Eildon, Great Dividing Range.
<b>C L I M A T E</b>	A fraction warmer than Heathcote. Dry, warm, continental. Mean January temp 21C (70F). Growing season rainfall 267 mm (10.5 in).	A fraction cooler than Bendigo. Dry, warm, continental. Mean January temp 21C (70F). Growing season rainfall 279 mm (11 in).	Quite warm and continental. As you move southwest from Nagambie into the folds of the Great Dividing Range, the climate turns cooler with an increase in elevation. Mean January temp 22.1C (70F). Growing season rainfall 250 mm (10 in).	Mean January temp 20.7C (69F). Growing season rainfall 320-380 mm (12.5-15 in).	Mean January temp 19.9C (68F). Growing season rainfall 370 mm (14.5 in).
<b>S O I L</b>	Brown loam sand and clay loam.	Greenstone: Cambrian Era (500 million year old) alkaline volcanic soil rich in copper and calcium. On the eastern side of Heathcote.	Yellow-brown sandy loam, yellow clay loam, and gravelly, quartzose sands.	Alluvial sands and sandy loam with decomposed granite.	Granite, clay, sandstone, and limestone.
<b>V A R I E T I E S</b>	86% Red, 14% White. Shiraz, Cab Sauv, Merlot. Chard, Sauv Blanc.	80% Red, 20% White. Shiraz, Cab Sauv, Merlot. Chard, Riesling.	61% Red, 39% White. Shiraz (most important, fuller, bolder style), Cab Sauv, Merlot. Chard, Sauv Blanc, Marsanne (Tahbilk, planted in 1927).	44% Red, 56% White. Merlot, PN, Shiraz. Chard, Sauv Blanc.	57% Red, 43% White. PN, Merlot, Shiraz. Chard, Sauv Blanc.
<b>V I T I</b>				No great tradition of viticulture. Dom Chandon grows PN and Chard for sparkling at high elevations.	No great tradition of viticulture.
<b>V I N I</b>			0.5 ha of Tahbilk's original, ungrafted vineyard survived phylloxera thanks to alluvial, sandy soils.		
<b>S U B S</b>			Nagambie Lakes GI (est 2001): A complex of inland lakes and lagoons helps to moderate the otherwise quite warm and continental climate.		
<b>P R O D U C T I O N</b>	Key producers: Balgownie Estate. First commercial plantings: 1850s (Phylloxera in 1893 led to a total destruction of vineyards, and viticulture was not reestablished until 1969.	Key producers: Jasper Hill, Domaines Tatiarra, Heathcote Winery. First commercial plantings 1860s.	Key producers: Tahbilk, Monichino Wines. First commercial plantings 1860 (Tahbilk).	Key producers: Plunkett, Dominion Wines. First commercial plantings: 1975. A single vineyard was planted in 1900 but it quickly disappeared, and a single ha of experimental plantings was established in 1968.	Key producers: Delatite.

	North East Victoria Zone Glenrowan GI	North East Victoria Zone King Valley GI (est 2007)	North East Victoria Zone Rutherglen GI (est 1997)	North East Victoria Zone Beechworth GI (est 2000)	North East Victoria Zone Alpine Valleys GI (est 1999)
<b>H A</b>		2012: 1,540 ha.	2012: 830 ha.	2012: 100 ha.	2012; 410 ha.
<b>L O C A T I O N</b>	36.27 degrees south latitude. Major natural features: Warby Ranges, Lake Mokoan.	36.20 degrees south latitude. Major natural features: King River, Oxley Plains (northern valley), Victorian Alps (southern valley). Progressively higher elevation. Northernmost point is only 23 miles from Rutherglen but 700 meters higher.	36.10 degrees south latitude. Major natural features: Murray River (the GI's northern boundary), Victorian Alps.	36.21 degrees south latitude. Major natural features: Victorian Alps. Progressively higher elevation.	36.31 degrees south latitude. Major natural features: Gapsed Wines (Victorian Alps Wine Co). Progressively higher elevation. 2600 ft elevation.
<b>C L I M A T E</b>	Mean January temp 22.2C (72F). Growing season rainfall 310 mm (12.2 in).	Rainfall increases and climate cools slightly with altitude as one moves upward into the foothills and low ranges. Mean January temp 20.8-22C (69-72 F). Growing season rainfall 640-1410 mm (25.1-55.5 in).	Warm to hot, continental. Region III Degree days 1770. Mean January temp 22.3C (72F). Growing season rainfall 290 mm (11.7 in).	Rainfall increases and climate cools slightly with altitude as one moves upward into the foothills and low ranges. Mean January temp 19.9-20.4C (68-68.7F). Growing season rainfall 370-550 mm (14.5-21.6 in).	Rainfall increases and climate cools slightly with altitude as one moves upward into the foothills and low ranges. Mean January temp 21.3C (70.3F). Growing season rainfall 425mm (16.7in).
<b>S O I L</b>	Deep red clay. Weathered clay on slopes. Dark clay, silt, and sand at lower elevations.	Deep red clay loam.	"Rutherglen" loam (preferred for fortified styles). "Black Dog" fine sandy loam.	Ordovician sandstone and shale, and Devonian granite.	Granite, sandy loams and red-brown duplex soils.
<b>V A R I E T I E S</b>	95% Red, 5% White. Shiraz, Cab Sauv, Durif. Muscadelle, Muscat a Petits Grains	52% Red, 48% White. Merlot, Cab Sauv, Pinot Noir. Chard, Pinot Gris, Sauv Blanc. Much of the Chard and PN becomes blending for sparkling wines.	83% Red, 17% White. Shiraz, Brown Muscat (Muscat Rouge a Petit Grains), Durif. Muscadelle, Chard, Marsanne.	70% Red, 30% White. Cab Sauv, PN, Shiraz, Merlot. Chard.	56% Red, 44% White. Merlot, PN. Sauv Blanc, Chard, PG.
<b>V I T I</b>	Producers similar styles of dry reds and fortified wines as Rutherglen.		First commercial plantings: 1851. Brown Muscat shrivels on the vine through the long, dry late summers and early autumns. Botrytis is undesirable, and uncommon, as it ruins the varietal, terpene-laden character. Passerillage is essential for concentration of sugar. Muscat harvest early April, Brix levels may exceed 36.	First commercial plantings: 1856.	
<b>V I N I</b>	Whites mainly for fortified wines.		Fortified wine styles: Topaque (formerly "Tokay"), Muscat, Tawny. Rutherglen Muscat: Short fermentation on the skins, consuming 20-40 g/l of sugar over 1-2 days. Then pressed and fortified with a neutral 96% grape spirit in a 1-to-4 ration. Matures for years, even decades, in various formats of old wood; 225L barriques, 300L hogsheads, and occasionally 500L puncheons and even larger oval casks. As the wines mature, evaporation of 5% per year and greater concentration of sugar, acid, and alc. Some use solera system. One of the worlds sweetest, liqueur-like wines. Released as a blend of vintages. Develops nutty, rancio complexity and concentrateon with age.8 wineries producer Muscat wines. Topaque: Made with Muscadelle. Worlds only fortified wine made with this grape. Concentrates through passerillage. Hangs on until the end of April. Accrues noticeably less sugar. Fermentation, fortification, and aging are similar to Muscat, and the same categories. Wines are lighter in color, and 30-40 g/l less sugar.		
<b>S U B S</b>					
<b>P R O D U C T I O N</b>	Key producers: Baileys of Glenrowan, Goorambath, Judds Warby Range Estate.	Key producers: Brown Brothers.	Key producers: Campbells, Chambers, All Saints, Morris, Pfeiffer, Stanton & Killeen. Muscat of Rutherglen Network. 1995. A voluntary and self-regulations 4-tier classification system for the wines based on taste profile. Basic level shows orange and rosy aromatics. "Classic" retains varietal aroma but adds concentration and slight rancio tones. "Grand" takes on more oxidative tones and shows mature rancio. "Rare" is the oldest, sweetest, and more concentrated, min taste of 20 years old.	Key producers: Giaconda, Sorrenberg, Castagna Vineyard, Golden Ball.	Key producers: Gapsted Wines (Victorian Alps Wine Co).

	<b>North West Victoria Zone &amp; Big Rivers Zone Murray Darling GI (est 1997)</b>	<b>North West Victoria Zone &amp; Big Rivers Zone Swan Hill GI (est 1996)</b>	<b>New South Wales state Capital: Sydney</b>	<b>New South Wales State Big Rivers Zone Perricoota GI (est 1999)</b>	<b>New South Wales State Big Rivers Zone Riverina GI (est 1998)</b>
<b>H A</b>	2012: 19,800 ha (combined) 7,130 ha are located in New South Wales	2012: 19,800 ha. (combined) Accounts for 13% of Australian plantings.	Australia's most populous state.	2012: 510 ha.	2012: 20,700 ha. 2nd largest producing region.
<b>L O C A T I O N</b>	Victoria's warmest regions. Dry inland area. 34.10 degrees south latitude. Major natural features: Murray River.	Victoria's warmest regions. Dry inland area. 35.20 degrees south latitude. Major natural features: Murray River.	The Great Dividing Range runs along the entire coastline of NSW. The highest mountains in Australia are the Snowy Mountains, an alpine sector of the GDR located within the Southern New South Wales zone. In the highlands of this range and the ranges running north and south of it, climate becomes continental and temperatures cool with elevation. Most regions a short drive from Sydney. Sustained by tourists.	NW border with Goulburn Valley. 36.50 degrees south latitude. Major natural features: Murray River.	Large region. East of Murray Darling. 34.00 degrees south latitude. Major natural features: The Riverina Plain, Murrumbidgee River. Far west inland. Centered around Griffith. Flat plains.
<b>C L I M A T E</b>	Mean January temp 23.7C (74.6F). Growing season rainfall 130-150 mm (5.1-5.9 in).	Mean January temp 23.6C (74F). Growing season rainfall 178 mm (7 in).	Major climatic features: Pacific Ocean, Great Dividing Range. Coastal zones of South Coast, Hunter, and Northern Rivers, humidity is high and summer rainfall is common. As one moves north, the water warms and the lingering effects of the Indo-Australian monsoon season's impact are felt. Great Dividing Range blocks western areas from rainfall and cooling maritime breezes. Inland zones of Big Rivers and Western Plains are especially arid and progressively hotter as one moves north. Similar to the Languedoc but considerably more rain during the growing season.	Mean January temp 22.8C (73F). Growing season rainfall 224 mm (8.8 in).	Warm climate. Higher humidity later in the season. Mean January temp 23.8C (74.8F). Growing season rainfall 200 mm (7.9 in).
<b>S O I L</b>	Calcareous earth.	Calcareous earth.		Variable alluvial soils (sand, gravel, clay).	Variable alluvial soils (sand, gravel, clay).
<b>V A R I E T I E S</b>	47% Red, 53% White. Shiraz, Cab Sauv, Merlot. Chard, Muscat Gorgo Blanco.	47% Red, 53% White. Shiraz, Cab Sauv, Merlot. Chard, Muscat Gorgo Blanco.		67% Red, 33% White. Shiraz, Cab Sauv, Merlot. Chardonnay, PG.	46% Red, 54% White. Shiraz, Merlot. Chard, Semillon, PG. Fortified wines and botrytis affected dessert wines are produced. Botrytis Semillon: Sauternes style. Picked at lower sugar levels. Refined, yet powerful. Botrytis occurs naturally.
<b>V I T I</b>	In drought cycles like most of the 2000s, the Murray's reduced flow becomes a serious cause for concern.	In drought cycles like most of the 2000s, the Murray's reduced flow becomes a serious cause for concern.	Country's first vineyards, 1791. Most wine regions in the state have remained phylloxera-free. Vineyard development is spreading. 1990s brought development inland, western area.	First commercial plantings: 1995.	First commercial plantings: 1913 (McWilliam's). High yield, bulk production, quasi-hydroponic.
<b>V I N I</b>			Brett is an issue, so more SO2 is used.		
<b>S U B S</b>					
<b>P R O D U C T I O N</b>	Key producers: Lindemans (Karadoc), Zilzie Wines, Deakin Estate. Supermarket brand territory. 92% of wines carry the South Eastern Australia GI and sell for less than 5 Australian dollars per liter.	Key producers: Andrew Peace Wines, Buller Wines. Supermarket brand territory. 92% of wines carry the South Eastern Australia GI and sell for less than 5 Australian dollars per liter.		Key producers: St. Anne's Vineyards.	Key producers: De Bortoli, Casella Wines (Yellow Tail), McWilliam's.

	Southern New South Wales Zone	Southern New South Wales Zone Gundagai GI (est 2002)	Southern New South Wales Zone Tumbarumba GI (est 1998)	Southern New South Wales Zone Hilltops GI (est 1998)	Southern New South Wales Zone Canberra District GI (est 1998)
<b>H A</b>			2012: 250 ha.	2012: 600 ha.	2012: 340 ha.
<b>L O C A T I O N</b>	Located within the Great Dividing Range. Encompasses the Australian Capital Territory (ACT).	Adjacent to Hilltops' southern border. Land flattens as one moves west from the Great Dividing Range into arid bush with rainfall becoming sparser and temps rising. Tumut: 35.17 degrees south latitude. Junee: 35.07 degrees south latitude. Cootamundra: 34.38 degrees south latitude. Major natural features: Snowy Mountains, Murrumbidgee River (flows through the river).	South of Gundagai. Lies within the foothills of the Snowy Mountains. 34.36 degrees south latitude. Major natural features: Snowy Mountains.	West of Canberra District. 34.19 degrees south latitude.	Surrounds the national capital (Canberra). Zone's most important growing region. Against the backdrop of the Snowy Mountains. 35 degrees south latitude. Major natural features: Great Dividing Range, Lake George. A clear parallel to Cote-Roite.
<b>C L I M A T E</b>		Mean January temps: Tumut 21.2C/70F, Junee 24C/75.2F, Cootamundra 23.7C/74.7F. Growing season rainfall: Tumut 420mm/16.5in, Junee 240mm/9.4in, Cootamundra 270mm/10.6in.	Measurably cooler climate. Mean January temps: 19.3C/66.7F. Growing season rainfall: 375mm/14.7in.	Warm, continental. Mean January temps: 22.5C/72.5F. Growing season rainfall: 310mm/12.2in. Growing season sunlight hours: 2,041.	Mild, continental climate. (Similar to Northern Rhone). Mean January temp: 20.2C/68.3F. Growing season rainfall: 360mm/14.1in. Frequent threat of spring frosts. Recurring spring and summer droughts. High diurnal range. Cool harvest season. Site climate diversity- slope, aspect, and air drainage are very important.
<b>S O I L</b>		Red earth and red podzolics.	Gritty mountain soils derived from granite and basalt.	Rich, dark red granite clays with basalt.	Brown clay loam.
<b>V A R I E T I E S</b>		Shiraz, Cab Sauv. Chard.	46% Red, 54% White. Pinot Noir. Chard, Sauv Blanc, PG. 2012: Chard and PN accounted for 89% of total harvest, majority sparkling wines.	82% Red, 18% White. Cab Sauv, Shiraz. Both account for 80% of total plantings. PG, Chard, Sauv Blanc. Shiraz: Deeper color, lower acid, more robust tannins, darker fruit than Canberra.	64% Red, 36% White. Shiraz, Cab Sauv, PN, Merlot. Riesling. Shiraz-Viognier modeled Cote-Rotie by Clonakilla.
<b>V I T I</b>		Some major vineyards have emerged since the mid-1990s, but the region is still in its infancy.	First commercial plantings: 1982. Frost-prone.	First modern commercial plantings: 1969 (Barwang Vineyard).	First commercial plantings: 1971. Viti existed on a small scale since the 1840s, but in 1871 Lake George Winery and Clonakilla, within Murrumbateman, were established, marking the beginning of Canberra's modern wine industry.
<b>V I N I</b>			Climate well suited for sparkling wines.		
<b>S U B - R E G I O N S</b>		Unofficial: Tumut: SE. Cootamundra: North Junee: West.			Unofficial: Murrumbateman/Yass Bungendore/Lake George Hall/ACT
<b>P R O D U C T I O N</b>		Key producers: Paterson's Gundagai Vineyard.	Key producers: Tumbarumba Wine Estates, Excelsior Peak. 24 growers. Remain small, and sell majority of their fruit.	Key producers: Chalkers Crossing, Grove Estate, Barwang Vineyard.	Key producers: Clonakilla, Lark Hill (proving Gruner Veltliner), Brindabella Hills, Helm.

	South Coast Zone Southern Highlands GI (est 2002)	South Coast Zone Shoalhaven Coast GI (est 2002)	Central Ranges Zone Cowra GI (est 1998)	Central Ranges Zone Orange GI (est 1997)	Central Ranges Zone Mudgee GI (est 2000)
<b>H A</b>	2012: 200 ha.	2012: less than 200 ha.		2012: 1,760 ha.	2012: 2,110 ha.
<b>L O C A T I O N</b>	Nestled in the hills of the Great Dividing Range. 36.27 degrees south latitude. Major natural features: Great Dividing Range.	Hugs a strip of the NSW coastline about 75 miles south of Sydney. 36.40 degrees south latitude. Major natural features: Pacific Ocean.	West of Orange. Zone's southernmost. Lower elevation. Flat plains. Better vineyards on slopes. 33.57 degrees south latitude. Major natural features: Great Dividing Range, Lachlan and Belubula Rivers.	Southwest of Mudgee. Hillsides of extinct volcano mountains Canobolas. 600m (minimum) - 1000+m altitude. 33.15 degrees south latitude. Major natural features: Mount Canobolas (highest point, an extinct volcano).	East of Hunter. Borders Hunter. Rises 400-500 meters higher in altitude from Hunter. 32.36 degrees south latitude. Major natural features: Great Dividing Range.
<b>C L I M A T E</b>	Mean January temp: 18.9C/66F. Growing season rainfall: 596mm/23.5in.	Growing season rainfall and heat are slightly diminished. Mean January temp: 22.1C/71.8F. Growing season rainfall: 324mm/12.7in.	Continental. Significantly warmer, lower altitudes 350m. Warmest in the zone. (Lower elevation). Mean January temp: 23.5C/74F. Growing season rainfall: 370mm/14.5in.	Influenced by elevation. Coolest in the zone. Mean January temp: 19.9C/67.8F. Growing season rainfall: 440mm/17.3in. Growing season sunlight hours: 1,872.	Slightly cooler than Hunter. Drier, sunnier, and less humid with greater diurnal shifts than Hunter. Less frequently interrupted by severe storms. Summer rainfall is significantly lower. Mean January temp: 22.9C/73.2F. Growing season rainfall: 360mm/14in.
<b>S O I L</b>	Basalt and shale derived red and brown earth.	Red and brown earth, variable between alluvial valleys and hillsides.	Brown loam sand to clay loam. Red clay subsoils.	Extremely variable. Red-brown clays derived from basalt. Yellow-brown clays of mixed origin. Red-brown clay loam interspersed with gravel. Terra rossa. Volcanic soils. Mount Canobolas: richest, basalt-derived soils	Brown sandy loam.
<b>V A R I E T I E S</b>	58% Red, 42% White. <b>Tempranillo</b> , Shiraz, Pinot Noir. Chard, Sauv Blanc.	45% Red, 55% White. Cab Sauv, Shiraz, Chambourcin. Chard, Verdelho, Sauv Blanc.	58% Red, 42% White. Shiraz, Cab Sauv, Merlot. Chard (soft, generous), Semillon, Verdelho, Sauv Blanc.	66% Red, 34% White. Cab Sauv (mid-weight), Shiraz, Merlot, Pinot Noir. Chard (zesty), Sauv Blanc.	79% Red, 21% White. Cab Sauv, Merlot, Shiraz. Chard, Semillon.
<b>V I T I</b>	First commercial plantings: 1870s. First modern plantings: 1983. Joadja Vineyards was established, ending a 3 decade long period.		High yields. Irrigation.	Zone's youngest region.	Bud break delayed and harvest often occur a month after those in the Lower Hunter Valley. No phylloxera. Zone's oldest producing region.
<b>V I N I</b>	Greater potential to produce quality wines.				
<b>S U B - R E G I O N S</b>					
<b>P R O D U C T I O N</b>	Key producers: Centennial Vineyards, Cuttaway Hill Estate.	Key producers: Canbewarra Estate, Coolangatta Estate. Only a handful of small wineries.	Planted since 1973. Major expansion in the 1990s. Key producers: Cowra Estate, Windowrie Estate.	First commercial plantings: 1983 (Bloodwood Estate). Planted on a high plateau extending northward from Mount Canobolas. Key producers: Bloodwood, Canobolas-Smith, Word of Mouth, Borrodell on the Mount.	Oldest unbroken history of viticulture. First commercial plantings: 1858. Key producers: Montrose, Simon Gilbert Wines.



	<b>Hunter Valley Zone Hunter GI (est 1997)</b>	<b>Northern River Zone Hastings River GI (est 1999)</b>	<b>Northern Slopes Zone New England Australia GI (est 2008)</b>
<b>H A</b>	2012: 2,640 ha.		2012: 150 ha.
<b>L O C A T I O N</b>	80 miles north of Sydney. 2 Zones: Upper Hunter Valley: 32.15 degrees south latitude. Fewer vineyards. Lower Hunter Valley: 32.50 degrees south latitude. Major natural features: Hunter and Goulburn Rivers.	31.27 degrees south latitude. Major natural features: Broken Bago Range, Pacific Ocean, Hastings River.	29.14 degrees south latitude. Major natural features: Great Dividing Range. Black Mountain (home to Australia's highest altitude vineyard at 1,320m). Peel, Gwydir, and Severn Rivers. Moonbi Hills.
<b>C L I M A T E</b>	Hot. Subtropical. Humid. One of the warmest and wettest climates. Warm summer nights. Prone to too much rain during harvest with drought seasons in winter and spring. Humid afternoons. Autumn arrives early and brings cloud cover in the afternoons reduces stress due to region IV heat. Fierce storms often arrive in the last week of January-the first 2 months of the year are the wettest-and may provoke early harvesting decisions for white grapes. Upper: Region IV. Mean January temps 22.3C/72F. Growing season rainfall 400mm/16in. Lower: Mean January temps 22.7C/73F. Sub-tropical. Growing season rainfall 530mm/21in.	Mean January temps 22.5C/72.5F. Growing season rainfall 1080mm/42.5in.	Mean January temps: 19.2-22.8C/66.5-73F. Growing season rainfall: 539-604mm/21.2-23.7in.
<b>S O I L</b>	Upper: Black silt loam, dark clay loam. Lower: Friable loam, red friable duplex soils.	Rich alluvial soils. Red volcanic soils.	Rich alluvial soils in the south near Tamworth. Granite and basalt at higher elevations to the north. Terra rossa soils exists at high altitudes.
<b>V A R I E T I E S</b>	43% Red, 57% White. Semillon, Chard, Verdelho, Shiraz, Merlot, CS, Tempranillo, Sangiovese, PG Semillon: Prefers white alluvial sands. Young, acidic and neutral. Evolves into complexed wines with honey, toasty notes, Peaks 10-20 years. Not traditional aged in oak. Palate can be lean and light, 10-11% alc, bone dry, high acidity (2.9pH). Shiraz: Med bodied, savory, earthy, iodine, moderately tannic, long-lived, close to Northern Rhone style. Performs especially well on red volcanic soils of Lower Hunter.	50% Red, 50% White. Chambourcin, Shiraz, Cabernet Sauvignon. Semillon, Chardonnay.	63% Red, 37% White. Shiraz, Merlot, Cabernet Sauvignon. Chardonnay, Semillon.
<b>V I T I</b>	Ripening comes early. Ripe fruit character develops early when pH is still low, but sugar ripening slows early as vines transition to producing carbohydrates for dormancy. Lower: Phylloxera active. Huge vintage variation. Upper: Irrigation. First commercial plantings: 1830 (James Busby's "Kirkton" estate). Upper: Modern viti dates to only 1960. Classic Semillon is harvested at the end of January at Baume levels of 9-12.	First commercial plantings:1837. First modern plantings: 1980. Cassegrain plained the region's first vineyard 60 years after viticulture ceased in the early 20th century.	First commercial plantings: 1841. George Wyndham's Bukkulla estate.
<b>V I N I</b>	Despite the heat Hunter produces surprisingly elegant and low- to moderate-alcohol styles of wine. Classic Semillon is generally vilified with commercial yeasts and quickly bottled with a significant remaining level of carbon dioxide. Never sees oak, no emphasis on lees stirring, but will be aged by its makers for several years prior to release. Gains notes of browned toast and creme caramel.		
<b>S U B - R E G I O N S</b>	Broke Fordwich GI: Within Lower Hunter, west of Pokolbin. Est 1997. Pokolbin GI: Within Lower Hunter between Singleton and Cessnock. Est 2010. Upper Hunter Valley GI: Est 2010. Unofficial: Allandale, Belford, Dalwood, Rothnury (all located in the Lower Hunter).		
<b>P R O D U C T I O N</b>	Australia's oldest region. Upper: Rosemount dominates. Key producers: Tyrrell's, Brokenwood, Yarraman Estate, McWilliam's Mount Pleasant, Keith Tulloch Wine, Wyndham Estate.	Key producers: Bago Vineyards, Cassegrain.	Key producers: New England Estate, Blickling Estate.



	Queensland State (has no zones) Granite Belt GI (est 2002)	Queensland State South Burnett GI (est 2000)	Tasmania State No regions or zones
H A	2012: 350 ha.	2012: 230 ha.	2012: 1,320 ha.
L O C A T I O N	On the border with New South Wales and adjacent to New England Australia GI. Situated in the high country along the Great Dividing Range's spine, with vineyards planted at 700m and higher. 28.40 degrees south latitude. Major natural features: The Granite Belt (200 million year old granitic intrusion). Great Dividing Range.	Northernmost wine region in Australia. 26 degrees south latitude. Major natural features: Blackbutt, Brisbane, and Coast Ranges. Great Dividing Range. Burnett River.	Vineyards in the North, South, and East coast. Can broadly be divided between its northern and southern sectors. Center of production is the Tamar Valley region in Northern Tasmania. 1/3 of the states vines. Northern: 41°07' S latitude (Pipers Brook) Southern: 42°45' S latitude (Hobart)
C L I M A T E	Inland climate turns desert-like west of the Great Dividing Range, and coastal climates shift from subtropical to tropical as one moves north. With its altitude, climate becomes continental despite the majority of rainfall occurring during the growing season. Mean January temp: 20.6C/69F. Growing season rainfall: 519mm/20.4in.	Fully subtropical climate. Mean January temp: 23.8C/74.8F. Growing season rainfall: 490mm/19.3in.	Northern climate similar to Champagne or the Rheingau. Southern climate is even cooler, although long sunshine hours during the growing season promote slow, even ripening. Northern Mean January temp: 17.2C/63F. Southern Mean January temp: 16.8C/62F. Northern growing season rainfall: 310mm/12.2in. Southern growing season rainfall: 360mm/14in.
S O I L	Sandy granitic soils.	Basalt and granite derived. Alluvial soils at lower elevations. Red and brown clays at higher elevations.	Variable.
V A R I E T I E S	63% Red, 37% White. <b>Shiraz</b> , Cab Sauv, Merlot. Chardonnay.		47% Red, 53% White. PN: 42% planted. Chardonnay, Sauv Blanc, PG, Riesling. Cooler sites: Riesling, PG, Chard, PN Warmer sites: Merlot, CB, Shiraz.
V I T I	First commercial plantings: 1965. 1 ha of Shiraz.	First commercial plantings: 1993. A vineyard was planted in 1898 and remained in production until the 1970s but the modern industry got its start in 1993.	First commercial plantings: 1823. Bartholomew Broughton.
V I N I	Produces the state's best wines.		Climate is perfectly suited for sparkling wines. 2012: 84% of total Chardonnay harvest and 51% of PN went into sparkling.
S U B - R E G I O N S	Other Queensland regions (unofficial as none meets minimum level of production): Darling Downs, Gold Coast, Sunshine Coast, Brisbane.		Unofficial: Northern Tasmania: Pipers River, <b>Tamar Valley (1/3 of vines)</b> , North West Coast. Southern Tasmania: Derwent Valley, Huon Valley, <b>Coal River/Richmond (most important southern region)</b> , The EAST Coast (Cranbrook/Bicheno area).
P R O D U C T I O N	Key producers: Robert Channon, Boireann, Ballandean Estate, Summit Estate.	Key producers: Crane Winery, Clovely Estate.	Known for quality. Key producers: Northern: Pipers Brook Vineyard, Tamar Ridge, Jansz, Bay of Fires/House of Arras, Rosevears Estate. Southern: Domaine A, Elsewhere Vineyard, Stefano Lubiana.