

Tasmanian wines are unique and are developing a character that is individual to their region. One of the most climatically diverse wine growing regions in Australia, Tasmania is 'the' cool climate wine growing state. With its long, sunny and dry autumns, Tasmania is ideal for growing intensely flavoured Aromatics, Chardonnays, Pinot Noirs and Cabernet Sauvignon.

WINE



SPARKLING A traditional combination of Chardonnay, Pinot Noir and Pinot Meunier grapes. In Tasmania, an acid-to-fruit balance is naturally achieved on the vine.

AROMATICS Tasmania grows a range of aromatic varieties including Riesling, Pinot Gris and Gewurztraminer, producing clean, lengthy wines that exhibit intense varietal fruit characters with elegant bouquets.

SAUVIGNON BLANC Sauvignon Blanc wines that are produced in Tasmania exhibit a fresh intensity that ranges from racy asparagus and tomato leaf to tropical lychee and passion fruit.

CHARDONNAY Extended ripening on the vine allows greater varietal fruit expression for Chardonnay in Tasmania. Elegant natural acids keep the wines clean and fresh and allow extended aging.

PINOT NOIR Tasmania's most widely planted red variety, Pinot Noir, produces wines that range from elegant and fruit-driven to complex and gamey. The best are outstanding, intensely flavoured and world-class.

CABERNET Cabernet Sauvignon produces elegant, well-balanced wines with fine tannins. Site selection and canopy management is important with this variety in Tasmania.

Tasmania - Australia's temperate island state

The Tasmanian landscape is dominated by dolerite-capped mountains that shelter the state's wine regions from high winds and rainfall. On the lower slopes, the vineyard soils are formed from ancient sandstones and mudstones and also from more recent river sediments and igneous rocks of volcanic origin.

Cool climate advantage

The Southern Ocean surrounding the state controls Tasmania's climate, providing conditions free from extremes in temperature. Mild spring and summer temperatures, with warm autumn days and cool nights, allow the grapes to ripen slowly on the vine, resulting in maximum varietal flavour development. This is achieved without losing that essential natural acid that gives the wine freshness and balance. Tasmanian wines are made for the dinner table as their natural acid balance give them a clean, fresh palate.

Quality assurance and care

Integrated pest management systems are commonly implemented by Tasmanian viticulturists. This ensures effective spray regimes with applications being kept to a minimum. Tasmania is free from grape vine phylloxera and, being an island, also offers other quarantine advantages for vine growing. Cooler temperatures at vintage time also mean that less sulphur is required to prevent oxidation of the juice during the winemaking process.

Vintage

The Tasmanian vintage usually begins with sparkling fruit from mid-March, when the autumn colours set in, to early May at the peak of the dry autumn and before the risk of autumn frost and rain. Vintage variations are greater in Tasmania than any other Australian region. Each Tasmanian area is exhibiting distinctive characteristics and only time will tell the true terroir of these regions. The modern Tasmanian wine industry is still relatively young compared to other parts of Australia. Great promise is held for the future as Tasmanian wine represents more than 10 per cent of the premium and ultra premium bottled market in Australia.



SPARKLING

Sparkling wines are produced around Tasmania in the traditional bottle-fermented method. Also produced are interesting Blanc de Blanc and Blanc de Noir styles made exclusively of Chardonnay or Pinot Noir grapes respectively. Tasmanian grapes are now used in premium brands that are bottled in other Australian states. Tasmanian Sparkling wines are internationally recognised.



AROMATICS

A range of aromatic varieties are being grown around Tasmania. Powerful fruit and clean, crisp styles make these wines enjoyable to drink on release and yet they age with grace and elegance.

The most intense lime and citrus characters found in Tasmanian Rieslings underpin some of the most exciting Rieslings in Australia.



SAUVIGNON BLANC

Allowing the grapes to hang on the vines for an extended ripening period yields wines of great varietal fruit character. Flavour spectrums are highly dependent on the site and vintage. Some Fume styles are being explored with exciting results.



CHARDONNAY

Tasmanian Chardonnays are commonly balanced with partial malolactic fermentation, imparting a lovely butterscotch character. Because of the enhanced fruit characters and natural fruit tannin, unwooded styles are becoming increasingly popular with consumers. Wooded Chardonnays need only be balanced with gentle oak handling.



PINOT NOIR

Pinot Noir, a difficult variety to grow successfully, chooses only a few homes in the world to create a wine of elegance, richness and complexity that gives this variety its reputation as the premium of red wines. Tasmania is one of the new world leaders in Pinot Noir production. This is testimony to the comprehensive research and development of canopy management and wine making practices throughout the state.



CABERNET SAUVIGNON

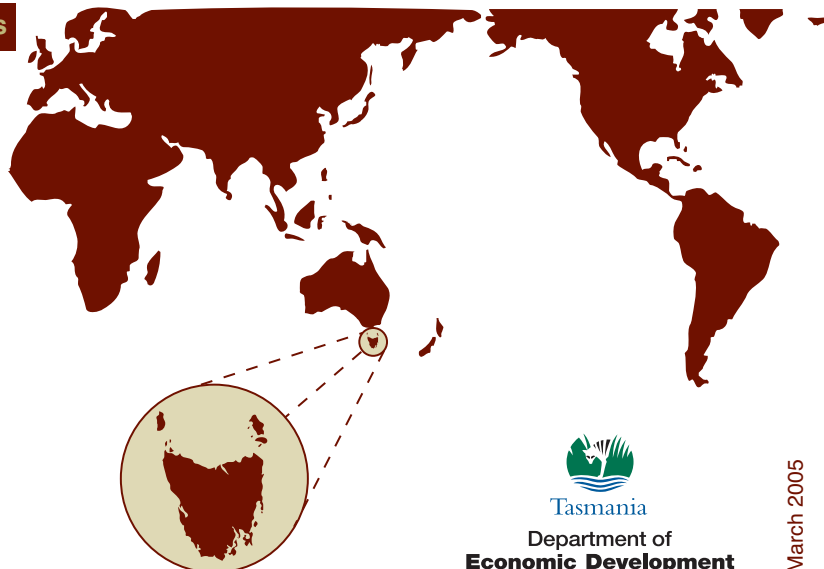
Balanced tannins and smooth palate structures make Tasmanian Cabernet Sauvignons excellent food wines. The dark blackberry and cherry fruit combine with natural acidity to produce well structured wines.

Export licences

The Australian Wine and Brandy Corporation (AWBC) is a Commonwealth Government Statutory Marketing Authority. The AWBC's responsibilities include export regulation compliance. An export license must be held if a shipment of Australian wine exceeds 100 litres. AWBC ensures that Australian wines intended for export are sound and merchantable.

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