

Riesling	France	Germany	Australia
WHERE	Alsace	- Mosel (lightest style) - Rheingau (drier in style) - Pfalz (similar to Alsace style)	South Australia 1.Clare Valley 2.Eden Valley
WHY	Key Climate Moderators Vosges Mountains (rainshadow) - Dry + sunny region - Warm + dry autumn - Longer growing season Vineyard Slope + Aspect - Steep slopes - East + southeast facing - Maximizing sunlight exposure and warmth	Climate Moderators MOSEL - steep, south + south west facing slopes - Mosel River - dry stony soils (warm – radiate heat back to vine) RHEINGAU - steep south facing slope - Rhine River PFALZ - See Alsace	Key Climate Moderator 1.ALTITUDE
WINE STYLE **Riesling is susceptible to BOTRYTIS aka NOBLE ROT. Botrytis acts to CONCENTRATE GRAPE SUGARS on the vine so we can expect that wines from Riesling will range in style from Dry (no botrytis) to Sweet (yes botrytis).	DRY Pronounced intensity Ripe citrus and stone fruit MEDIUM BODY HIGH ACID Yes can age (very good/outstanding quality)	6 PRÄDIKATSWEIN CATEGORIES DRY TO SWEET STYLES (just list them no description) (made by interrupting fermentation and removing yeast or adding unfermented grape juice – Süssreserve) 1.KABINETT 2.SPÄTLESE 3.AUSLESE SWEET STYLES ONLY (grape sugars concentrated on the vine) (naturally sweet and low alcohol) 4.EISWEIN 5.BEERENAUSSLESE 6.TROCKENBEERENAUSSLESE YES ALL CAN AGE (vg/o quality): honey + dried fruits	DRY – HIGH ACID Pronounced intensity Citrus (lemon/lime) Petrol (tertiary) Yes can age (very good/outstanding quality)



CHARDONNAY (France only)	Languedoc-Roussillon	Burgundy (Bourgogne)
WHERE PGI wines: Pays d'Oc IGP PDO wines: Bourgogne AOC Chablis AOC Meursault AOC Puligny-Montrachet AOC Mâcon AOC Pouilly-Fuissé AOC	Pays d'Oc IGP Recap: IGP French for PGI A PGI is a legally defined vineyard area within the EU. IGP's are typically broad geographical areas with fewer restrictions on grape growing and winemaking than PDOs	- Burgundy (Bourgogne AOC) - Villages 1.(farthest north) Chablis AOC 2.(Côte d'Or) Meursault AOC 3.(Côte d'Or) Puligny-Montrachet AOC 1er Cru - Grand Cru SOUTHERN BURGUNDY - Mâconnais (Mâcon AOC) - Villages 1.Pouilly-Fuissé
WHY	- Southern France (Mediterranean coast) - Warm climate – EASY RIPENING FOR GRAPES	CHABLIS - Farthest north – COOL CLIMATE BEST VINEYARD SITES (1er Cru + Grand Cru – more concentrated more aging potential): - Vineyard aspect: south/south west (warmth/sunlight exposure) - Sloped vineyards: airflow down hillsides reduces frost risk CÔTE D'OR - South of Chablis – MODERATE CLIMATE MÂCON - Farthest south – MODERATE CLIMATE (warmest of all Burgundy subregions) POUILLY-FUISSÉ (key village in the Mâcon AOC)) - Vineyard aspect: south/south east (warm/sunlight exposure) - Steep sloped vineyards: maximizing sunlight exposure)
WINE STYLE **take note of the range of wine style from Chardonnay in BURGUNDY particularly: CHABLIS (north – coolest) vs POUILLY-FUISSÉ (south – warmest)	- High-volume branded wines (inexpensive) - Ripe, fruity style - Peach, pineapple, banana (tropical) fruit character - OAK CHIPS	CHABLIS Dry, light-medium body, HIGH ACID – apple, lemon, wet stones Generally UNOAKED (some 1er and Grand Cru will have very subtle oak) CÔTE D'OR (Meursault AOC + Puligny-Montrachet AOC) More body and riper fruit flavours than Chablis Often fermented + matured in oak and extended lees contact to ADD BODY AND COMPLEXITY - YES CAN AGE - tertiary aromas develop in bottle (hazelnut, mushroom, honey) MÂCON AOC - Simple (lemon peach melon), fruity, unoaked style – GOOD VALUE \$\$ POUILLY-FUISSÉ - Village with the highest quality within the Mâcon AOC Fuller-bodied with concentrated stone fruit and tropical fruit flavours Oak fermentation/maturation to add body + complexity



SAUVIGNON BLANC (France only)	Languedoc- Roussillon	Bordeaux	Loire
WHERE: Geographical Indications (GIs) within the European Union (PGI + PDO) PGI wines: Pays d'Oc IGP PDO wines: BORDEAUX Bordeaux AOC, Graves AOC, Pessac-Léognan AOC PDO wines: LOIRE Touraine AOC, Pouilly-Fumé AOC, Sancerre AOC	Pays d'Oc IGP	Bordeaux AOC 1.Graves AOC 2.Pessac-Léognan AOC	- Touraine AOC - Pouilly-Fumé AOC - Sancerre AOC
WHY	Most of the region is TOO WARM for Sauvignon Blanc Areas cooled by altitude make it possible to produce wines from Sauvignon Blanc	Moderate climate – warming Atlantic ocean current	Cool climate
WINE STYLE	Typical Pays d'Oc Sauvignon Blanc - Dry + high acid - Tropical fruit flavours (passion fruit) - Herbaceous (grass) - UNOAKED	Bordeaux AOC - Dry white wine - Fresh aromas grass + green apple - Sometimes blended with Sémillon Graves AOC + Pessac-Léognan AOC - Dry white wine - More concentrated and more complex than Bordeaux AOC - Blends of Sauvignon Blanc and Sémillon Often MATURED IN OAK and can age in bottle to develop tertiary aromas (honey + nuts) *note: Sémillon is what enables the aging potential of these wines (Sémillon grapes add body and aging potential to blends) RECAP: Bordeaux subregion for sweet white wines Sauternes AOC (Sémillon) - Sweet white wine (botrytis) - Full-body, high acid, med-high alcohol - Fresh and dried fruits (apricot) - Oak (vanilla) - Aging potential (dried fruit, honey, caramel)	Touraine AOC - Typically simple, fruity and inexpensive Pouilly-Fumé AOC + Sancerre AOC - Dry white wines - High acidity - Green fruit (apple) - Herbaceous (grass, asparagus) - Wet stones - UNOAKED - NO EXTENDED AGING



CHARDONNAY (key regions around the world)	USA	Chile	South Africa	Australia	New Zealand
WHERE Geographical Indications (GIs)	- Oregon - California (Central Valley) - California (Premium wine regions) - Sonoma - Los Carneros - Santa Barbara - Napa Valley	- Central Valley - Casablanca Valley	- Western Cape - Walker Bay	- South Eastern Australia - Adelaide Hills - Yarra Valley - Margaret River	NORTH ISLAND - Hawke's Bay (Chardonnay is the most widely planted white grape here) SOUTH ISLAND - Marlborough
WHY	OREGON - Moderate climate CALIFORNIA (Central Valley) - Warm and dry (cut off from cooling ocean influence) Irrigation required Acidification adjustments LOS CARNEROS + SONOMA - Coastal breezes - Fog (Los Carneros) SANTA BARBARA - Coastal breezes NAPA VALLEY - Warmer and sunnier moving north (away from fog)	CENTRAL VALLEY - Warm - Irrigated vines (valley floor) - Better sites moderated by altitude (foothills) CASABLANCA VALLEY - Coastal breezes - Fog	WESTERN CAPE - Hot inland irrigated vineyards WALKER BAY - Strong ocean breezes - One of the cooler regions in South Africa	SOUTH EASTERN AUSTRALIA - Very broad area - Warm inland irrigated vineyards - Cooler coastal and higher altitude vineyards ADELAIDE HILLS - Cooled by altitude YARRA VALLEY - Cooling ocean influence MARGARET RIVER - Moderate climate with cooling ocean influence	HAWKE'S BAY - moderate climate MARLBOROUGH - Cool but sunny region - Cooling ocean influence
WINE STYLE **OAK is the most common feature on wines made from Chardonnay around the world (especially USA)** Inexpensive wines more likely to use Oak alternatives – chips/staves Chardonnays without oak will often be labelled: "unoaked"	OREGON - High acid - Citrus → tropical fruit flavour CALIFORNIA (Central Valley) - Peach + pineapple - Oak chips/staves LOS CARNEROS + SONOMA - Higher acid and complex fruit character - YES OAK SANTA BARBARA - Similar to Beaune AOC style - Also made in riper style with pronounced NEW OAK NAPA VALLEY - Full-bodied + pronounced tropical fruit + NEW OAK	CENTRAL VALLEY - Range of quality - Inexpensive - Higher quality from sites moderated by altitude CASABLANCA VALLEY - Refreshing - Citrus + peach - Varying levels of OAK	WESTERN CAPE - High volume wines often blended with Chenin Blanc WALKER BAY - Very good quality - High acid - Ripe peach and pineapple with OAK	SOUTH EASTERN AUSTRALIA - High volume often blended with Semillon or wines from cooler sites to achieve better balance ADELAIDE HILLS + YARRA VALLEY - Ripe peach and pineapple - Medium-high acidity - Balanced OAK flavours MARGARET RIVER - Consistent high quality - Medium-full body - Ripe peach and pineapple	HAWKE'S BAY - Full bodied - High acid - Pronounced stone-fruits MARLBOROUGH - Ripe lemon peach and melon - High acidity - Subtle OAK flavours

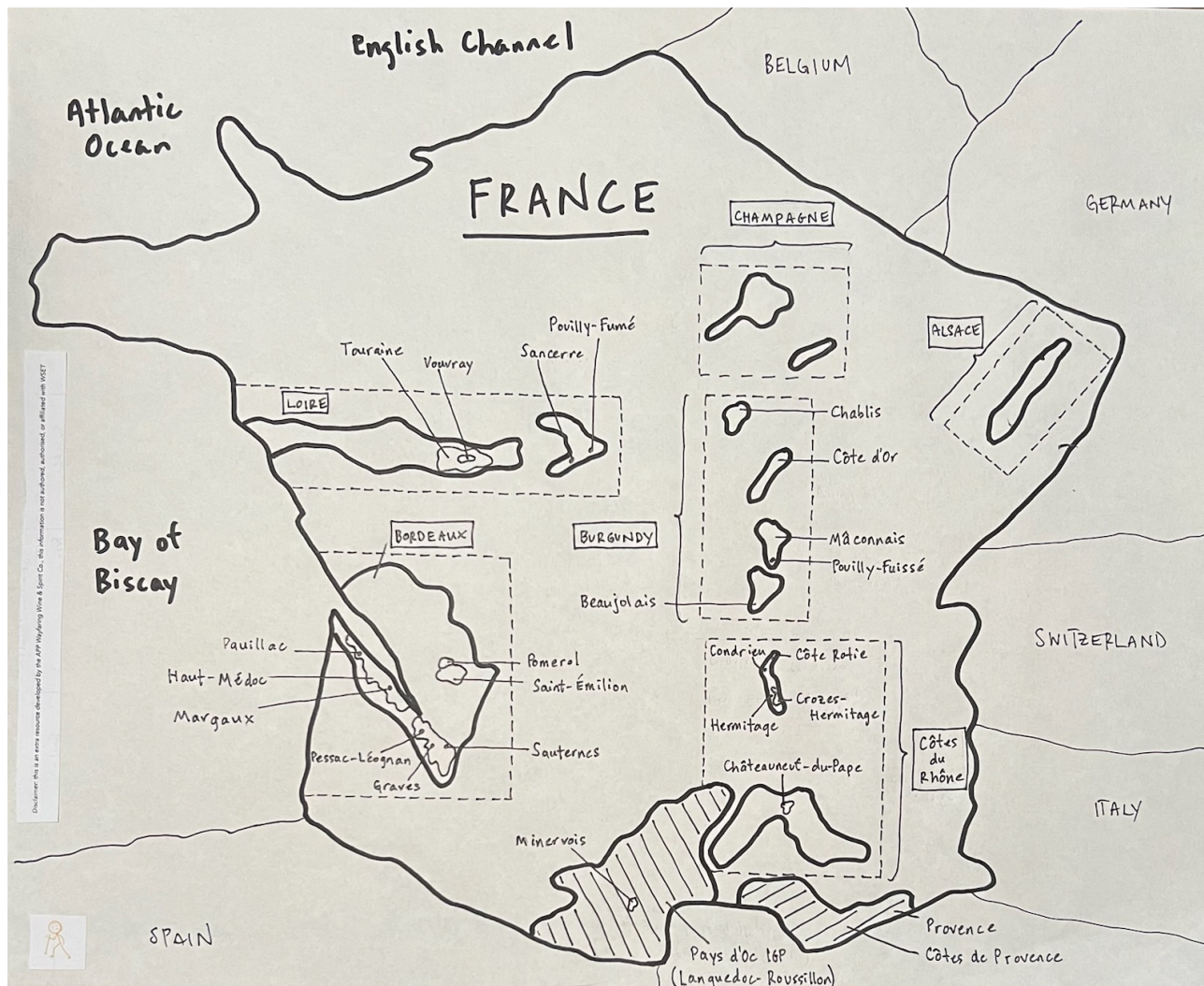


SAUVIGNON BLANC Key regions around the world	USA	Chile	South Africa	Australia	New Zealand
WHERE Geographical Indications (GIs)	Napa Valley	- Central Valley - Casablanca Valley	- Constantia - Elgin	- Margaret River - Adelaide Hills (Sauvignon Blanc most widely planted white grape here)	Marlborough (flagship white grape of New Zealand)
WHY	Central Valley is TOO WARM for premium production of Sauvignon Blanc NAPA VALLEY Cooler parts due to cooling influence of consistent morning FOG	CENTRAL VALLEY - Warmer sites on the valley floor - Cooler sites moderated by altitude CASABLANCA VALLEY - Ocean breezes - Morning fog	CONSTANTIA - Influenced by strong ocean breezes ELGIN - Cooled by altitude - Considered the coolest region in South Africa	MARGARET RIVER - Moderate climate with cooling ocean influence ADELAIDE HILLS - Cooled by altitude	MARLBOROUGH - Cool climate Winemaking: - Blending across warmer and cooler vineyard sites - Blending of grapes harvested at different ripeness levels
WINE STYLE	Herbaceous styles - From cooler vineyard sites - Grapes harvested early to retain acidity Fuller-bodied styles OAK influence	CENTRAL VALLEY (range of quality) - Inexpensive high-volume branded wines of acceptable quality - Very good quality potential from cooler sites CASABLANCA VALLEY - Reputation for very good quality	CONSTANTIA - Refreshing - Ripe tropical fruit - Herbaceous ELGIN - Green fruit (apple) - Wet stones	MARGARET RIVER Commonly blended with Semillon - Herbaceous Sometimes OAKED ADELAIDE HILLS - Fresh and fruity - Citrus → tropical fruit Some blended with Semillon to add body and aging potential	MARLBOROUGH - Broad range of primary fruit character - UNOAKED - Youthful style (no aging) - Grapefruit, peach, passionfruit - Green bell pepper and asparagus



PINOT GRIGIO PINOT GRIS	PINOT GRIGIO - Italy	PINOT GRIS - France
WHERE PGI wines ITALY: Veneto IGT PDO wines ITALY: Delle Venezie DOC Friuli-Venezia Giulia PDO wines FRANCE Alsace AOC, Alsace Grand Cru AOC	- Delle Venezie DOC - Veneto IGT - Friuli-Venezia Giulia (higher quality) Recap: DOC is one of the labelling terms for PDO wines from Italy (smaller regions with stricter grape growing and winemaking regulations). IGT is the labelling term for PGI wines from Italy (larger geographical regions with less strict regulations)	- Alsace AOC - Alsace Grand Cru AOC (individual vineyards)
WHY	INEXPENSIVE HIGH-VOLUME WINES - Made from high yielding vines of fruit that is picked early (to retain acidity) - Wines lack concentration and complexity *Exception: Friuli-Venezia Giulia (higher quality wines from controlled yields and more favourable vineyard sites)	Cool climate - VOSGES MOUNTAINS (rainshadow) - Driest and sunniest climate in northern France - Warm dry autumn – long ripening season ALSACE AOC - Flatter vineyard sites with less sunlight exposure (less ripeness) ALSACE GRAND CRU AOC - Steep south + south east facing sloped vineyards - Maximum warmth and sunlight – higher level of ripeness
WINE STYLE **key take away here is the importance of KNOWING HOW Pinot Grigio (Italy's Version) COMPARES TO Pinot Gris (Alsace's Version)	BASIC PINOT GRIGIO STYLE (most relevant to Level 2 syllabus) - Dry - medium-high acid - LIGHT BODY - Simple (apple, lemon) - UNOAKED - Youthful style (no aging) DELLE VENEZIE DOC + VENETO IGT - Inexpensive high-volume branded wines - Acceptable to good quality FRIULI-VENEZIA GIULIA - More complex fuller bodied style	ALSACE WINE STYLE (in comparison to basic Pinot Grigio) - Dry or off-dry or medium sweetness (made by interrupting fermentation) - Medium acidity - FULL BODY – no oak treatment - Complex fruit character (primary: peach, mango) - Can develop in bottle (tertiary: honey, ginger) ALSACE AOC - Less concentrated and complex than Grand Cru ALSACE GRAND CRU AOC - Riper fruit character and fuller body (more aging potential) - Only Riesling, Gewurztraminer, Pinot Gris are eligible ALSACE "VENDANGES TARDIVES" "late harvest" (extra-ripe grapes) - Medium sweet wines - Full body, ageworthy, concentrated, complex - Only Riesling, Gewurztraminer, Pinot Gris are eligible





RIESLING

- Alsace AOC
- Alsace Grand Cru AOC
- "Vendanges Tardives"

PINOT GRIS

- Alsace AOC
- Alsace Grand Cru AOC
- "Vendanges Tardives"

CHARDONNAY

Pays d'Oc IGP

Burgundy AOCs

- Chablis
- Meursault
- Puligny-Montrachet
- Mâcon
- Pouilly-Fuissé

SAUVIGNON BLANC

Pays d'Oc IGP

Bordeaux AOCs

- Pessac-Léognan
- Graves

Loire AOCs

- Sancerre
- Pouilly-Fumé
- Touraine

