

WHITE GRAPES

of regional importance

CHENIN BLANC

apple,lemon,stone fruit,pineapple,mango
(just ripe) (extra ripe)

SÉMILLON/SEMILLON

apple,lemon,grass -> honey,nutty,dried fruit
(in youth) (after aging in bottle)

FURMINT

	France	South Africa	France	Australia	Hungary
WHERE	Vouvray AOC (Loire Valley)	Western Cape	- Bordeaux AOC - Sauternes AOC	- Barossa - HUNTER VALLEY	Tokaj
WHY	- Cool climate Botrytis conditions in some subregions of the Loire apple,lemon,stone fruit,pineapple (just ripe) (extra ripe)	Warm climate 1.Warmer inland vineyards for high volume production of inexpensive wines 2.“old vines” for more premium wines (produce smaller quantities of concentrated fruit)	Climate moderator BORDEAUX AOC - Warm ocean current (warmer autumn – ripening) SAUTERNES AOC (subregion of Bordeaux) Botrytis conditions (damp misty mornings + warm dry afternoons)	- Warm climate Botrytis conditions in some regions HUNTER VALLEY - Grapes picked EARLY (high acid with low alcohol) - Inert vessels in winemaking	Botrytis conditions key for the production of sweet wines
WINE STYLE	Still and Sparkling wines Dry off-dry medium sweet styles ALL – typically UNOAKED DRY - Fresh apple character OFF-DRY MEDIUM (made by interrupting fermentation) - Labelled “demi-sec” - Riper fruit flavours SWEET (grape sugars concentrated on the vine – extra-ripe and/or botrytis affected grapes) - Stone and tropical fruit flavours - CAN AGE: develop tertiary flavours (honey and dried fruit)	1.Inexpensive high-volume branded wines 2.Premium wines (often from “OLD VINES” INEXPENSIVE STYLE: - Dry medium body - Peach + pineapple - Often OAK CHIPS - Acceptable/good quality - Often blended with Chardonnay PREMIUM STYLE: - Often labelled “Old Vines” - Pronounced tropical fruit aromas - Often OAKED (smoke + vanilla) - Very good -> outstanding quality potential - Often blended with Viognier	OFTEN BLENDED with Sauvignon Blanc SÉMILLON brings - Body - Ageing potential to the blend BORDEAUX AOC - Dry white wines SAUTERNES AOC (subregion of Bordeaux with botrytis conditions) Sweet wine wines - Medium – high alcohol - FULL BODY - HIGH ACID - Pronounced stone fruit (apricot) - OAK (smoke + vanilla) - YES AGEWORTHY (dried fruit, honey, caramel)	1.BLENDED STYLE (Suavignon Blanc) 2.SINGLE VARIETAL STYLE 3.DRY + SWEET (botrytis) STYLES HUNTER VALLEY: DISTINCTIVE SYTLE UNIQUE TO THIS REGION - Grapes picked EARLY - Dry LOW ALCOHOL - Light body - High acid - Neutral character when young (inert vessels used in winemaking) - Develops complexity with EXTENDED AGING IN BOTTLE (honey + nuts) BAROSSA: - Range of styles - Hunter Valley style - Fuller-bodied and oaked style	DRY and SWEET STYLES Most famous for sweet (botrytis-affected grapes) style labelled: TOKAJI ASZÚ - Amber colour - SWEET - FULL BODY - HIGH ACID - Fresh and dried citrus and stone fruits (APRICOT) - Oak aromas - Tertiary aromas (dried fruit, caramel, nuts) - HIGH QUALITY - AGING POTENTIAL



Aromatic WHITE GRAPES

	Gewurztraminer Pronounced floral (rose) + tropical (lychee)	Viognier Pronounced floral + stone fruit (peach).	Albarino Citrus (lemon, grapefruit) + stone (peach apricot)
	FRANCE	FRANCE	SPAIN
WHERE	- Alsace AOC - Alsace Grand Cru AOC	NORTHERN RHÔNE Condrieu AOC	Rias Baixas DO
WHY	Cool Climate See: Pinot Gris + Riesling	Moderate Climate See: Syrah	Moderate climate Atlantic influence – cooler and wetter than all other wine regions in Spain
WINE STYLE	Pronounced aromatics Range of Dry to Sweet styles (extra-ripening) DRY STYLE - High alcohol + full body - Low acidity - Floral and tropical fruit - UNOAKED - Can age (honey, dried fruit)	Pronounced aromatics DRY WHITE WINE - Low-medium acidity - High alcohol - Medium-full body - Floral and stone fruit - Typically unoaked (very subtle if yes oak) - NO AGING TRADITIONALLY CO-FERMENTED WITH SYRAH IN CÔTE RÔTIE AOC	DRY WHITE WINE - High acid + med body - Citrus fruit - Stone fruit - Usually unoaked - Sometimes matured on lees to add body + complexity - NO AGING – intended for immediate consumption



REGIONALLY IMPORTANT RED GRAPES

GAMAY	FRANCE
WHERE	- Beaujolais AOC - Beaujolais Villages AOC 'Cru' Beaujolais (10 villages with 'cru' status): FLEURIE AOC
WHY	BEAUJOLAIS AOC - Flatter more fertile sites with higher yielding vines (less concentrated fruit) BEAUJOLAIS-VILLAGES AOC - Sloped vineyards (better exposure) - warm and dry soils BEAUJOLAIS CRU (ex: FLEURIE AOC) - best sites (slope/aspect/soils) - controlled yields (more concentrated fruit)
WINE STYLE	BEAUJOLAIS AOC - lightest bodied and simplest style - intended for immediate consumption BEAUJOLAIS-VILLAGES AOC - typically more flavour intensity and body than basic Beaujolais AOC - intended for immediate consumption BEAUJOLAIS CRU (ex FLEURIE AOC) - increased intensity, concentration, complexity and body - most are intended for immediate consumption - SOME CRU WINES HAVE AGING POTENTIAL



GRENACHE/GARNACHA	France (Grenache)	Spain (Garnacha)	Australia (Grenache)
WHERE	Languedoc Roussillon (red + rosé) - Minervois AOC (red) Provence (rosé) - Côtes de Provence AOC (rosé) SOUTHERN RHÔNE - Côtes du Rhône - Côtes du Rhône-Villages - Châteauneuf-du-Pape AOC (red)	- Rioja DOCa (blending partner) - Navarra DO (rosé wines) - Priorat DOCa (principal grape)	SOUTH AUSTRALIA - Barossa Valley - McLaren Vale
WHY	MINERVOIS AOC - Warm climate well-suited to ripening Grenache CÔTES DE PROVENCE AOC - Grapes picked earlier for freshness – thin skinned Grenache well-suited for rosé wine style on account of low tannins - Rosé wines made by short maceration SOUTHERN RHÔNE - Broad flat region (unlike narrow valley in the northern Rhône) - Very warm (southerly latitude) and dry region CHÂTEAUNEUF DU PAPE AOC - Soils made of large stones (radiate heat back to vines for optimal ripening)	PRIORAT DOCa - Warm dry region - VERY OLD VINES - Tiny yields of concentrated fruit	SOUTH AUSTRALIA Very old vines
WINE STYLE COMMONLY BLENDED (with Syrah) <u>Grenache</u>: brings red fruit and body to blend <u>Syrah</u>: brings colour and tannin ROSÉ WINE STYLE - Red fruit flavours - Dry to medium sweet - Made by short maceration RED WINE STYLE RANGE - Simple and fruity – youthful style - Complex and ageworthy developing earthy, meaty, dried fruit notes in bottle	BLENDED RED WINES - Grenache brings body and red fruits - Syrah brings colour and tannin CÔTES DU RHÔNE - Medium body, simple, red fruit, white pepper - Youthful style CÔTES DU RHÔNE-VILLAGES - Increasing intensity and complexity CHÂTEAUNEUF DU PAPE - Full body + high alcohol (on account of full ripening of Grenache) - Aging potential (bottle age: dried fruits, meat, earth) BLENDED ROSÉ WINES CÔTES DE PROVENCE AOC - Dry style, pale colour	RIOJA DOCa - Contributes red fruit and body to blended wines dominated by Tempranillo grape NAVARRA DO - Dry ROSÉ wines PRIORAT DOCa - Typically blended wines (with other black grapes from the region) - Full-bodied powerful wines - Very long aging potential developing aromas/flavours of dried fruits and caramel in the bottle	GRENACHE IS HIGHLY PROMOTED BY PRODUCERS IN AUSTRALIA AS A HIGH QUALITY GRAPE VARIETY Overall wine style: PREMIUM QUALITY Single varietal and blended styles OLD VINES - Outstanding quality wines with concentrated red fruit and spice flavours - LONG AGEING POTENTIAL OTHER STYLE - Blends with Syrah (similar to style in Châteauneuf du Pape)



TEMPRANILLO (SPAIN)	RIOJA	RIBERA DEL DUERO	CATALUNYA
Important subregions:			
WHERE PGI wines in Spain labelled: - Vino de la Tierra PDO wines in Spain labelled: - DO - DOCa	Rioja DOCa Most famous region for Tempranillo based wines (Garnacha is the most common blending partner)	Ribera del Duero DO Premium wine region	Catalunya DO High volume production zone for Tempranillo and Tempranillo-based blends
WHY Important labelling terms used in Spain to communicate: LEGAL MINIMUM AGING CRITERIA - JOVEN - CRianza - RESERVA - GRAN RESERVA	North east part of Spain Moderate climate	Inland (central) region - High altitude sites - Warm days and cool nights prolongs ripening	Northern Mediterranean coastal region
WINE STYLE REGULATIONS ON AGING before the wines with these labelling terms can be released to market: JOVEN - No minimum aging CRianza - Must be aged in oak RESERVA - Extended aging in oak and in bottle GRAN RESERVA - Subject to the highest (longest) minimum ageing requirements - These wines are only made in exceptional growing years as they require the highest quality fruit for this kind of aging potential	JOVEN - Youthful, fruity style - Primary fruit character only - Tempranillo dominates the blend but Garnacha plays a bigger role in these younger styles (bringing red fruit and body to the blend) CRianza - Primary (red and black fruits) and secondary aromas from oak (vanilla) and flavours RESERVA - Primary fruit develops to cooked and dried fruit character - Tannins soften - Complex primary, secondary and tertiary (dried fruit, mushroom) GRAN RESERVA - Most pronounced secondary and tertiary aromas and flavours	FULL BODIED DRY RED WINES - Very good to outstanding quality potential - Fresh black fruit flavours - Discernable OAK	HIGH VOLUME TEMPRANILLO and TEMPRANILLO BASED BLENDS Range of style and quality - Simple and fruity - Powerful and oak-aged



REGIONAL SPECIALTIES (red grapes)	CARMANÈRE	MALBEC	PINOTAGE
WHERE	Chile Central Valley (originally a Bordeaux grape)	Argentina Mendoza (originally from south-west France)	Pinotage (South Africa) Western Cape
WHY	REQUIRES WARMEST SITES - Can only fully ripen on warmest and sunniest sites away from any ocean or cool mountain air influence - Risk of pungent HERBACEOUS flavours if not fully ripened	HIGH ALTITUDE SITES Requires the moderating effect altitude (cooler temperatures) for optimal fruit ripening and freshness	ENGINEERED GRAPE Specifically developed to have similar character to a PINOT NOIR but also withstand the warm dry climate of South Africa
WINE STYLE	Single varietal styles and blends with Cabernet Sauvignon and/or Merlot DRY RED WINE - Deep colour - Med-high acidity - High tannins - Full body - Fresh black fruits - Matured in oak (to soften tannins) - Higher quality examples can age (leather, earth)	Single varietal styles and blends with Cabernet Sauvignon and/or Merlot DRY RED WINE - Deep colour - High tannin - Full body - Ripe black fruits - NEW OAK (vanilla, clove) - Higher quality examples can age (dried fruit, meat)	Single varietal styles and also CAPE BLENDS (with Cabernet Sauvignon and/or Merlot) DRY RED WINE - High acid - Medium tannin Range of styles - Fruity, medium-bodied style with red fruits - Powerful full-bodied style with black fruits *if produced with oak, Pinotage will take on very pronounced oak aromas and flavours (coffee, chocolate, smoke)



ITALIAN WHITE GRAPES	Cortese	Garganega	Verdicchio	Fiano
WHERE PDO wines in ITALY labelled: DOC and DOCG	Piedmont region north-west Italy Gavi DOCG	Veneto region north-east Italy - Soave DOC - Soave DOC Classico - Recioto di Soave DOCG (sweet wine)	Marche region central Italy Verdicchio di Castelli dei Jesi DOCG	Campania region southern Italy Fiano di Avellino DOCG
WHY "APPASSIMENTO" Drying grapes OFF THE VINE to concentrate sugars, acids and flavours used for the production of both dry and sweet wines		'CLASSICO' - Refers to the historic centre of the wine region - Generally thought of as the more favourable vineyard sites (achieving more optimal ripening for more concentrated wines) 'RECIOTO' - Implies 'dried grapes' - See "appassimento"		Warm climate (mountainous region)
WINE STYLE	DRY WHITE WINE - high acid - light body - citrus (lemon) and green fruit (apple, pear) - UNOAKED - NO AGING	DRY AND SWEET STYLES DRY style SOAVE DOC - Medium body - High acid - Citrus, green, stone fruit (peach) - UNOAKED SOAVE DOC CLASSICO - Same style but some with aging potential (tertiary: honey + almond) SWEET style RECIOTO DI SOAVE DOCG - Made from dried grapes - Concentrated and ageworthy	DRY WHITE WINE - High acid - Medium body - Citrus + green fruits - HERBAL flavours (fennel) MOST – no aging SOME – develop honey + nuts with time in bottle	DRY WHITE WINE - Medium acidity - Medium to full body - Stone and tropical fruit SOMETIMES – oak aging (smoke) SOMETIMES – lees aging (biscuit) SOME – can age (honey)

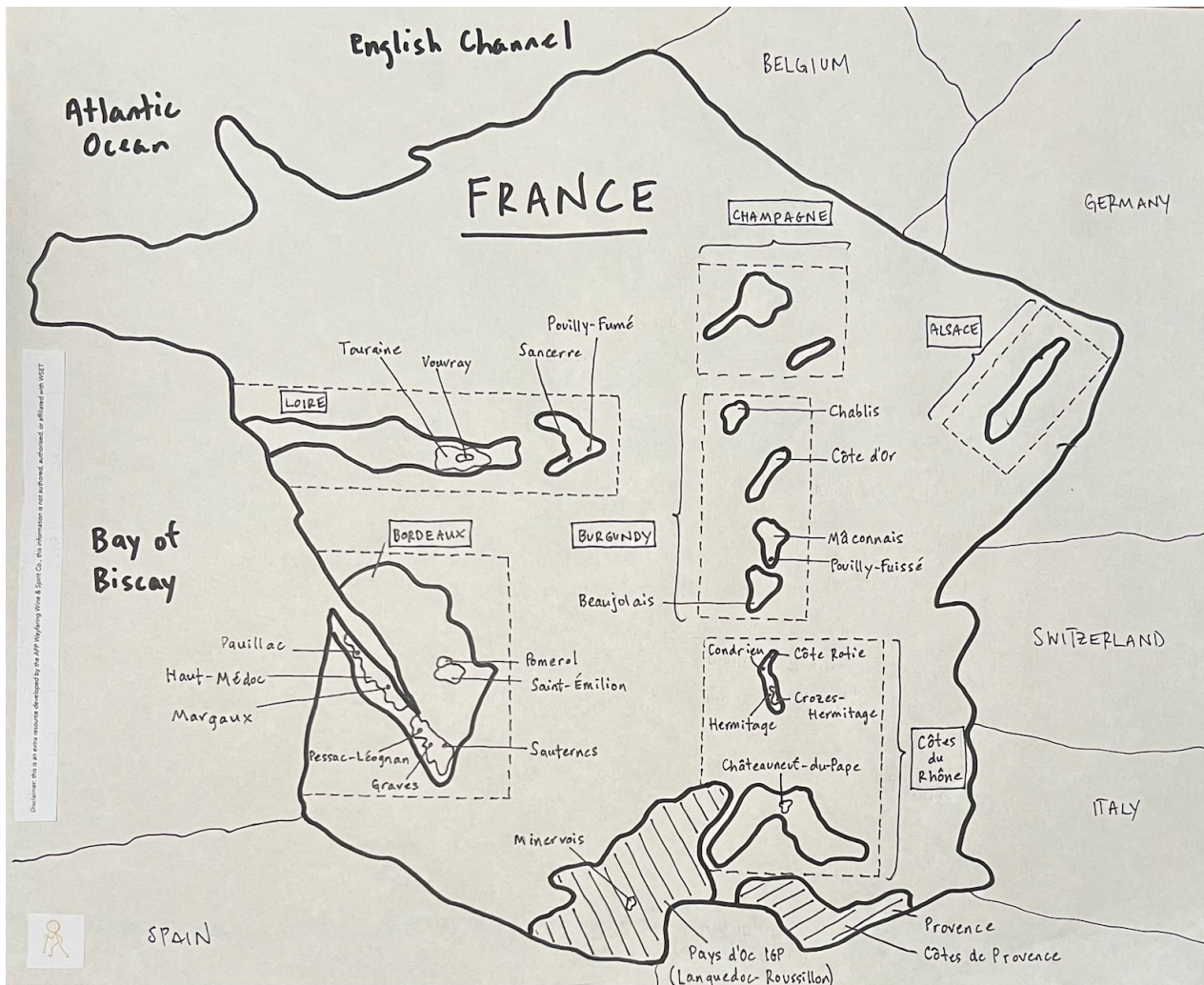


ITALIAN RED GRAPES	NEBBIOLO	BARBERA	CORVINA
WHERE IMPORTANT WINE REGIONS OF NORTHERN ITALY	Piedmont region north-west Italy • Barolo DOCG • Barbaresco DOCG	Piedmont region north-west Italy • Barbera d'Asti DOCG	Veneto region north-east Italy • Valpolicella DOC • Valpolicella DOC Classico • Amarone della Valpolicella DOCG • Recioto della Valpolicella DOCG (sweet red wine)
WHY Labelling Term: "Classico" • Historic centre of region generally hillier and more favourable sites for wines with more body and complexity	• Steep south-facing vineyards to maximize sun exposure for optimal ripening		APPASSIMENTO METHOD • Grapes are picked and DRIED OFF THE VINE indoors • Concentrates sugars, acids, tannins, flavours • Grapes can be 'partially' dried for dry – off-dry styles • Grapes can be 'fully' dried for sweet styles
WINE STYLES	DRY RED WINE (nebbiolo grape) Barolo DOCG + Barbaresco DOCG • Premium ageworthy highly complex powerful full bodied wine • High tannin + high acid • Oak aged (to soften tannins) • Pronounced aromatic and flavour intensity • Complex tertiary aromas and flavours (mushrooms, tobacco, leather, earth)	DRY RED WINE (barbera grape) Barbera d'Asti DOCG • Fresh and youthful style (some exceptions with aging potential) • High acid • Low-medium tannin • Red fruit (cherry, plum) • Spice: BLACK PEPPER • Mostly fruity and unoaked	DRY, OFF-DRY, SWEET STYLES (corvina grape) DRY style Valpolicella DOC • Light body, simple, fruity Valpolicella DOC Classico • More body and complexity DRY to OFF-DRY style Amarone della Valpolicella DOCG • Made with partially dried Corvina grapes (<i>appassimento method</i>) • Full body + high alcohol (15%) • Pronounced fresh and dried fruit character (prunes, raisin, fig) • Some can age SWEET styles Recioto della Valpolicella DOCG • made with dried Corvina grapes (<i>appassimento method</i>) • fermentation STOPS NATURALLY



ITALIAN RED GRAPES (continued)	SANGIOVESE	MONTEPULCIANO
WHERE IMPORTANT WINE REGIONS OF CENTRAL ITALY	Region of Tuscany (central Italy) • Chianti DOCG • Chianti Classico DOCG • Chianti Classico Riserva DOCG Southern Tuscany • Brunello di Montalcino DOCG	Abruzzo region (central Italy) • Montepulciano d'Abruzzo DOC
WHY	CHIANTI DOCG • Flatter sites CHIANTI CLASSICO DOCG • Hillier (more favourable) sites CHIANTI CLASSICO RISERVA DOCG • Stricter minimum aging requirements BRUNELLO DI MONTALCINO DOCG • Warm and sunny town in southern part of Tuscany	
WINE STYLE	DRY RED WINES (Sangiovese Grape: high acid + tannin, red fruits, dried herbs) CHIANTI DOCG • Range of styles – mostly simple, unoaked, inexpensive and not intended for aging CHIANTI CLASSICO DOCG • Medium body • Pronounced RED FRUIT and DRIED HERB notes • Matured in oak (to soften tannins) • Some can age (meat, leather) CHIANTI CLASSICO RISERVA DOCG • More pronounced tertiary aromas and flavours upon release on account of stricter minimum aging requirements BRUNELLO DI MONTALCINO DOCG • Powerful and full-bodied wine • High tannin and high acid • Extended oak maturation • Very long aging potential	DRY RED WINES (Montepulciano grape) Generally a region for high volume, inexpensive wine – most are SIMPLE and FRUITY • Deep colour • Medium acidity • High tannin • Black fruit flavours (plum, cherry) SOME EXCEPTIONS will have more concentrated fruit and be aged for a short time in oak





WHITE GRAPES

CHENIN BLANC

- Vouvray AOC

SÉMILLON

- Bordeaux AOC (dry white)
- Sauternes AOC (sweet white)

GEWURZTRAMINER

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

VIIGNIER

- Condrieu AOC

RED GRAPES

GAMAY

- Beaujolais AOC
- Beaujolais-Villages AOC
- 'Cru' Beaujolais: FLEURIE AOC

GRENACHE

- Côtes du Rhône AOC
- Côtes du Rhône-Villages AOC
- Châteauneuf du Pape AOC

