

Emerging varieties, information
presented at workshops 2019 - 2020



Emerging varieties

Background

- First alternative variety evaluation conducted in Manjimup, 2003 – 2012.
- Results published and available at agric.wa.gov.au
- A second block was planted in 2010 at the Harvey Agriculture College.
- Received funding in 2016/17 to begin evaluating field performance and wine quality.
- Measured key phenology dates, berry weights, bunch numbers and yield.
- Winemaking approach was to utilise available techniques to best enhance the varietal expression of the varieties.
- Wines assessed at the Geographe wine show

Background



Climate

| Harvey Ag College | Growing Day Degrees (GDD) | MJT (°C) | Annual rainfall (mm) |
|-------------------|---------------------------|----------|----------------------|
| 2016-17 | 1910 | 21.9 | 871.5 |
| 2017-18 | 2329 | 23.7 | 845.3 |
| 2018-19 | 2153 | 22.2 | 747.2 |

Varieties

Whites (8)

| Variety | Clone |
|----------------|--------------|
| Arneis | CVT CN 15 |
| Fiano | Merbein |
| Hárslevelű | LN-B |
| Pignoletto | 2 |
| Pinot Gris | D1V7 |
| Savagnin Blanc | Galicia 1989 |
| Scheurebe | Merbein |
| Vermentino | H62.1LNI |

Reds (14)

| Variety | Clone |
|-------------------|------------------------|
| Alicante Bouschet | C1V3 |
| Brachetto | H102 |
| Carmenère | Ex CSIRO |
| Dolcetto | CN69 |
| Durif | H7V13 |
| Fer | 10-26A1 |
| Graciano | WA6V6 |
| Kadarka | F13V3 |
| Lagrein | H9V7 |
| Montepulciano | FSAC |
| Sangiovese | Brunello Di Montalcino |
| Saperavi | 11V10 |
| Sciacarello | UCD |
| Tannat | H9V3 |

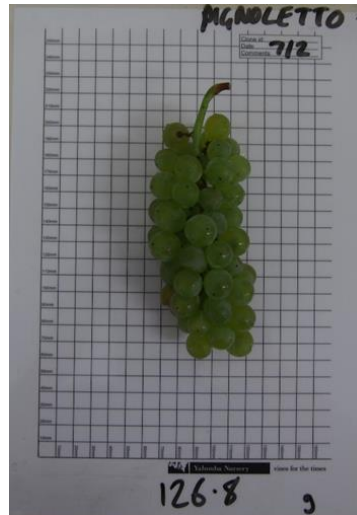
Whites



Vermentino



Harslevelu



Pignoletto



Arneis



Scheurebe

Originates from Sardinia, Italy
~80+ producers in Australia (93ha)
Cool to warm regions

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 12 October | Budburst |
| 5 December | Flowering |
| 16 March | Harvest |
| Days from budburst to harvest = 155 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 21 November | Flowering |
| 13 February | Harvest |
| Days from budburst to harvest = 154 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 20 November | Flowering |
| 19 February | Harvest |
| Days from budburst to harvest = 148 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 3.3 | 297.3 | High | 29 | 8.61 | 15.9 | 11.3 | 3.18 | 6.20 |

Winemaking summary

Fermented with aromatic yeast for 22 days at 16°C and kept on lees for three months.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.15 | 7.2 | 12.3 | 0.2 |

Geographe Wine Show

2018 – Silver

2017 - Bronze



Vermentino

Widely grown in Sardinia, Corsica, Piemonte & NW Italy

~80+ producers in Australia (93ha)

Heat and drought tolerance

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|----------------|---------------|---------------|-----------------------------|
| 3 | Late September | Late November | Late February | 152 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 3.2 | 267.0 | 22 | 5.5 | 10.3 | 11.7 | 3.19 | 6.7 | High |

Vermentino

| Vintage | Harvest | pH | TA | Alc (%) | G/F (g/L) | Medal |
|---------|-----------------------------------------------------------------------------------------------------------------------|------|-----|---------|-----------|--------|
| 2019 | 19-Feb | 3.15 | 7.2 | 13.1 | 0.6 | Bronze |
| | ~5% powdery, 2 hrs skin contact, fermented with neutral yeast for 22 days at 16°C and no lees contact. No acid added. | | | | | |
| 2018 | 13-Feb | 3.15 | 7.2 | 12.3 | 0.2 | Silver |
| | Fermented with aromatic yeast for 22 days at 16°C and kept on lees for three months. No acid added. | | | | | |

Originates from Piedmont region of
north-western Italy
~40+ producers in Australia (81ha)
Adelaide Hills, King Valley...

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 1 October | Budburst |
| 5 December | Flowering |
| 29 March | Harvest |
| Days from budburst to harvest = 179 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 21 November | Flowering |
| 5 February | Harvest |
| Days from budburst to harvest = 146 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 20 November | Flowering |
| 19 February | Harvest |
| Days from budburst to harvest = 148 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.7 | 165.9 | High | 20 | 3.36 | 6.2 | 12.7 | 3.23 | 6.5 |

Winemaking summary

Fermented with aromatic yeast for 44 days at 16°C.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.09 | 6.8 | 13.7 | 2.8 |

Geographe Wine Show

2018 – Gold

2017 - Bronze



Arneis

Originates from Piedmont region of north-western Italy
~40+ producers in Australia (81ha)

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|----------------|---------------|---------------|-----------------------------|
| 3 | Late September | Late November | Late February | 158 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 1.6 | 137.2 | 12 | 1.7 | 3.2 | 11.7 | 3.20 | 6.4 | High |

Arneis

| Vintage | Harvest | pH | TA | Alc (%) | G/F (g/L) | Medal |
|---------|----------------------------------------------------------------------|------|-----|---------|-----------|--------|
| 2019 | 19-Feb | 3.13 | 6.5 | 13.5 | 1.5 | Bronze |
| | Fruit had ~60% powdery, neutral yeast fermented at 16°C for 20 days. | | | | | |
| 2018 | 5-Feb | 3.09 | 6.8 | 13.7 | 2.8 | Gold |
| | Fermented with aromatic yeast for 14 days at 16°C. | | | | | |

Originates from Germany
Riesling is one of the parents
One commercial grower known
(Margaret River)

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 1 October | Budburst |
| 5 December | Flowering |
| 27 Feb | Harvest |
| Days from budburst to harvest = 146 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 21 November | Flowering |
| 5 February | Harvest |
| Days from budburst to harvest = 146 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 17 September | Budburst |
| 15 November | Flowering |
| 19 February | Harvest |
| Days from budburst to harvest = 155 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.9 | 136.5 | High | 40 | 5.45 | 10.1 | 11.3 | 3.30 | 5.25 |

Winemaking summary

Two hours skin contact before pressed, fermented with aromatic yeast for 28 days at 16°C, required a 0.75g/L acid addition. Late harvest picked 1 month later at 14.0°Be

| Dry style | pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|-----------|------|----------|----------------|-----------|
| | 3.23 | 6.4 | 12.4 | 1.2 |
| Late pick | pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
| | 3.25 | 6.8 | 12.7 | 25.0 |

Geographe Wine Show

2018 Dry wine – Gold
Late picked - Bronze

2017 Dry wine – Silver



Scheurebe

Originates from Germany, Riesling is one of the parents

One commercial grower known (Margaret River)

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|----------------|---------------|--------------|-----------------------------|
| 3 | Late September | Late November | Mid February | 149 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 1.8 | 110.9 | 20 | 4.0 | 7.3 | 11.6 | 3.22 | 6.0 | High |

Scheurebe

| Vintage | Harvest | pH | TA | Alc (%) | G/F (g/L) | Medal |
|----------------------------|------------------------------------------------------------------------------------------------------------------------|------|-----|---------|-----------|--------|
| 2020 (Manjimup) | 2-Feb | 3.05 | 6.4 | 12.5 | 3.6 | Silver |
| | Fermented at 16°C for 24 days with neutral yeast. No acid added. | | | | | |
| 2018 (Geographe) | 5-Feb | 3.23 | 6.4 | 12.4 | 1.2 | Gold |
| | 2hrs skin contact before pressed, fermented with aromatic yeast for 28 days at 16°C, required a 0.75g/L acid addition. | | | | | |

Savagnin Blanc

'sah-vah-nyan'

Originates from Jura, France
~60 producers in Australia
Cool to warm regions



2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 4 October | Budburst |
| 15 December | Flowering |
| 27 February | Harvest |
| Days from budburst to harvest = 146 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 21 November | Flowering |
| 5 February | Harvest |
| Days from budburst to harvest = 146 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.4 | 153.9 | Moderate | 57 | 8.8 | 16.3 | 13.2 | 3.19 | 7.6 |

Winemaking summary

Two hours skin contact before pressed, fermented with aromatic yeast for 25 days at 16°C with oak added.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.11 | 7.7 | 12.4 | 0.3 |

Geographe Wine Show

2018 - No award

2017 - Silver



Originates from Southern Italy
~50 producers in Australia (111ha)
McLaren Vale, Adelaide Hills,
Riverland and Barossa

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 12 October | Budburst |
| 8 December | Flowering |
| 7 March | Harvest |
| Days from budburst to harvest = 146 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 7 September | Budburst |
| 2 December | Flowering |
| 5 February | Harvest |
| Days from budburst to harvest = 151 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 27 August | Budburst |
| 11 November | Flowering |
| 19 February | Harvest |
| Days from budburst to harvest = 176 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.2 | 100.1 | Low | 9 | 0.9 | 1.7 | 12.7 | 3.14 | 7.4 |

Winemaking summary

Three hours skin contact before pressed, fermented with aromatic yeast for 65 days (sluggish) at 16°C with oak.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.18 | 6.8 | 14.5 | 5.5 |

Geographe Wine Show

2018 – Bronze

2017 – Bronze



Hárslevelű

‘harsh-lev-a-lu’

Originates from Hungary
Blended with Furmint to produce the
famous sweet Tokaji wines
One commercial grower known in
Pemberton



2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 18 September | Budburst |
| 21 November | Flowering |
| 1 March | Harvest |
| Days from budburst to harvest = 164 | |

2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 7 November | Flowering |
| 26 February | Harvest |
| Days from budburst to harvest = 155 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/ vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|-------------|---------|------|------|------|----------|
| 2.1 | 237.5 | Low | 34 | 7.84 | 14.5 | 11.9 | 3.49 | 6.6 |

Winemaking summary

Fermented with aromatic yeast for 19 days at 16°C, required 1.5g/L acid addition.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.28 | 7.3 | 12.8 | 0.4 |

Geographe Wine Show
2018 - Gold



Hárslevelű

Originates from Hungary, produced for sweet (Tokaji) and table wine

1 known producer in Australia (Pemberton)

Thin skinned, susceptible to powdery and sensitive to drought

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|---------------|--------------|---------------|-----------------------------|
| 2 | Mid September | Mid November | Late February | 160 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 2.1 | 178.0 | 28 | 5.3 | 9.8 | 12.2 | 3.36 | 6.9 | Low |

Pignoletto

'peen-no-let-toe'

Originates from north central Italy

Also known as Grechetto
(gre-ket-toe)

One known commercial grower
(Perth Hills)

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 4 October | Budburst |
| 5 December | Flowering |
| 1 March | Harvest |
| Days from budburst to harvest = 148 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 13 December | Flowering |
| 13 February | Harvest |
| Days from budburst to harvest = 154 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 15 November | Flowering |
| 19 February | Harvest |
| Days from budburst to harvest = 148 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/ vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|-------------|---------|------|------|------|----------|
| 1.9 | 122.0 | Medium | 21 | 2.6 | 4.8 | 13.4 | 3.27 | 7.2 |

Winemaking summary

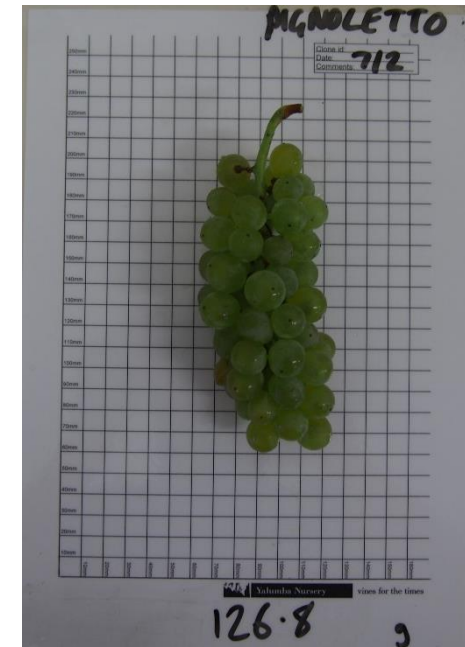
Fermented with aromatic yeast at 16°C for 43 days. 1.25g/L acid added.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.16 | 7.3 | 14.8 | 5.3 |

Geographe Wine Show

2017 - Bronze

2018 - Bronze



Pignoletto

Originates from north central Italy, also know as Grechetto (gre-ket-toe)

Two known commercial growers (Perth Hills & Geographe)

Good disease resistance

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|----------------|----------------|--------------|-----------------------------|
| 3 | Late September | Early December | Mid February | 150 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 1.8 | 114.8 | 27 | 2.9 | 5.4 | 11.7 | 3.24 | 7.0 | Medium |

Grüner Veltliner

‘GROO-ner velt-LEEN-er’

Originates from Austria
~32 producers in Australia
Adelaide Hills, Canberra and
Tasmania

Winemaking summary

One hour on skins before pressed,
fermented with aromatic yeast for 31
days at 16°C. Acid added.



| Harvest date | Be | pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|--------------|------|------|----------|----------------|-----------|
| 3 April | 11.9 | 3.23 | 8.1 | 13.0 | 2.9 |

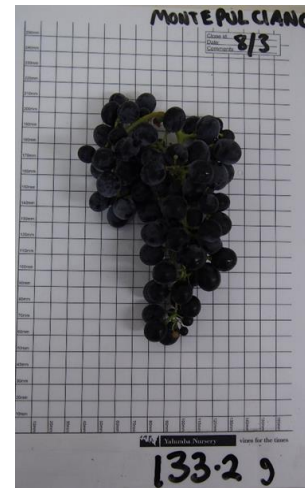
Reds



Sciacarello



Graciano



Montepulciano



Saperavi

Originates Piedmont, Italy
One known producer in WA



2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 7 September | Budburst |
| 28 November | Flowering |
| 1 February | Harvest |
| Days from budburst to harvest = 147 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.5 | 174.9 | Moderate | 15 | 3.01 | 5.6 | 13.0 | 3.37 | 7.6 |

Winemaking summary

Cold soak for four days prior to pressing. Aromatic yeast, fermented at for 22 days. 1g/L acid adjustment.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.38 | 6.8 | 14.8 | 6.0 |

Geographe Wine Show

2018 - No award



Originates from Corsica
One known producer in Australia
(Clare Valley)

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 17 October | Budburst |
| 8 December | Flowering |
| 29 March | Harvest |
| Days from budburst to harvest = 163 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 7 September | Budburst |
| 28 November | Flowering |
| 13 February | Harvest |
| Days from budburst to harvest = 159 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 15 November | Flowering |
| 27 February | Harvest |
| Days from budburst to harvest = 156 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 3.2 | 258.4 | High | 9 | 2.55 | 4.7 | 13.8 | 3.43 | 7.0 |

Winemaking summary

Neutral yeast, co-inoc MLF, first two days at 24°C last seven days at 16°C. No oak & no acid adjustments.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.44 | 6.5 | 14.4 | 0.2 |

Geographe Wine Show

2018 – Bronze

2017 - Bronze



Sciacarello

Originates from Corsica / Tuscany
One known producer in Australia (Clare Valley)
Drought tolerance

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|----------------|---------------|-------------|-----------------------------|
| 3 | Late September | Late November | Early March | 159 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 3.1 | 250.5 | 12 | 3.1 | 5.8 | 13.6 | 3.40 | 7.5 | High |

Piedmont, Italy

~30 producers in Australia

Cool to warm regions



2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 12 October | Budburst |
| 5 December | Flowering |
| 27 February | Harvest |
| Days from budburst to harvest = 138 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 18 September | Budburst |
| 28 November | Flowering |
| 1 March | Harvest |
| Days from budburst to harvest = 164 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/ vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|-------------|---------|------|------|------|----------|
| 1.5 | 209.7 | Low | 48 | 10.12 | 18.7 | 14.1 | 3.52 | 4.9 |

Winemaking summary

Four day cold soak, oak, neutral yeast fermented on skins for 13 days at 17.5°C.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.39 | 6.8 | 15.2 | 0.3 |

Geographe Wine Show

2018 - Bronze

2017 - Bronze



Originates from Bordeaux,
France

~8 producers in Australia
2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 4 October | Budburst |
| 5 December | Flowering |
| 11 April | Harvest |
| Days from budburst to harvest = 189 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 18 September | Budburst |
| 6 December | Flowering |
| 7 March | Harvest |
| Days from budburst to harvest = 170 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 15 November | Flowering |
| 13 March | Harvest |
| Days from budburst to harvest = 170 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/ vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|-------------|---------|------|------|------|----------|
| 1.8 | 129.2 | Moderate | 21 | 2.88 | 5.3 | 13.4 | 4.02 | 4.05 |

Winemaking summary

Four day cold soak, oak chips added to must, co-inoc with BDX and MLF, fermented on skins for seven days at 21°C.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.64 | 6.8 | 14.0 | 0.2 |

Geographe Wine Show

2018 – Bronze

2017 - Silver



Originates from south west of France

~30 producers in Australia

Cool to warm regions

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 20 September | Budburst |
| 5 December | Flowering |
| 16 March | Harvest |
| Days from budburst to harvest = 177 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 18 September | Budburst |
| 11 December | Flowering |
| 14 March | Harvest |
| Days from budburst to harvest = 177 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 2 October | Budburst |
| 24 November | Flowering |
| 27 February | Harvest |
| Days from budburst to harvest = 148 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.7 | 224.8 | High | 48 | 10.81 | 20.0 | 12.7 | 3.55 | 6.4 |

Winemaking summary

Four day cold soak, oak added to must and fermented with BDX yeast for eight days at 22°C. Pressed, MLF, oak added and acid adjusted.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.58 | 7.3 | 13.0 | 0.2 |

Geographe Wine Show

2018 – Bronze

2017 - Bronze



'grr-ass-cee-ah-no'

Rioja, Spain

~50 producers in Australia

9 producers in WA

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 23 October | Budburst |
| 9 December | Flowering |
| 11 April | Harvest |
| Days from budburst to harvest = 170 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 23 September | Budburst |
| 6 December | Flowering |
| 7 March | Harvest |
| Days from budburst to harvest = 165 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 2 October | Budburst |
| 15 November | Flowering |
| 13 March | Harvest |
| Days from budburst to harvest = 162 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.4 | 251.0 | Moderate | 23 | 5.52 | 10.2 | 13.9 | 3.54 | 4.65 |

Winemaking summary

Four day cold soak, oak added to must, co-inoc with BDX for ten days on skins at 23°C.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.55 | 6.8 | 14.5 | 0.2 |

Judging summary

2018 – Silver

2017 – Bronze



Graciano

Rioja, Spain

~50 producers in Australia (9 producers in WA)

Drought tolerance

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|---------------|---------------|------------|-----------------------------|
| 3 | Early October | Late November | Late March | 166 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 1.5 | 249.6 | 17 | 4.1 | 7.6 | 13.4 | 3.38 | 5.2 | Medium |

Graciano

| Vintage | Harvest | pH | TA | Alc (%) | G/F (g/L) | Medal |
|---------|-----------------------------------------------------------------------------------------------------------|------|-----|---------|-----------|--------|
| 2019 | 13-Mar | 3.58 | 7.4 | 13.2 | N/A | Bronze |
| | 6 days on skins at 24°C with Clos yeast, MLF, oak and no acid added. | | | | | |
| 2018 | 7-Mar | 3.30 | 7.0 | 14.5 | 0.2 | Silver |
| | 4 day cold soak, oak added to must, co-inoc with PDM for 10 days on skins at 23°C. Small acid adjustment. | | | | | |

Origins from central Italy
~63 producers in Australia,
moderate to warm climates



2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 28 September | Budburst |
| 6 December | Flowering |
| 7 March | Harvest |
| Days from budburst to harvest = 160 | |

2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 2 October | Budburst |
| 20 November | Flowering |
| 13 March | Harvest |
| Days from budburst to harvest = 162 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.7 | 102.7 | Moderate | 17 | 1.79 | 3.3 | 14.6 | 3.48 | 6.38 |

Winemaking summary

Oak added to must, co-inoc with PDM for ten days on skins at 25°C. No acid added.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.61 | 6.53 | 15.7 | 0.2 |

Geograph Wine Show
2018 - Silver



Montepulciano

Origins from central Italy

~63 producers in Australia

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|----------------|---------------|-------------|-----------------------------|
| 2 | Late September | Late November | Early March | 161 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 1.7 | 84.1 | 18 | 1.5 | 2.7 | 13.6 | 3.39 | 5.8 | Medium |

Montepulciano

| Vintage | Harvest | pH | TA | Alc (%) | G/F (g/L) | Medal |
|---------|-----------------------------------------------------------------------------------|------|-----|---------|-----------|--------|
| 2020 | 18-Feb | 3.50 | 5.9 | 14.6 | N/A | Silver |
| | 7 days on skins at 24C, wild ferment, MLF, oak, no acid added. | | | | | |
| 2018 | 7-Mar | 3.61 | 6.5 | 15.7 | 0.2 | Silver |
| | Oak added to must, co-inoc with PDM for ten days on skins at 25°C. No acid added. | | | | | |

Saperavi

‘sah-per-ah-vee’

Originates from Georgia
(Europe)
~26 producers in Australia

2016/17

| Date | Phenology |
|-------------------------------------|-----------|
| 1 October | Budburst |
| 5 December | Flowering |
| 11 April | Harvest |
| Days from budburst to harvest = 192 | |

2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 7 September | Budburst |
| 28 November | Flowering |
| 7 March | Harvest |
| Days from budburst to harvest = 181 | |



2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 17 September | Budburst |
| 15 November | Flowering |
| 13 March | Harvest |
| Days from budburst to harvest = 177 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.5 | 171.1 | Low | 32 | 5.61 | 10.4 | 14.5 | 3.63 | 7.35 |

Winemaking summary

Four day cold soak, oak added to must, co-inoc with BDX for seven days on skins at 22°C. Small acid adjusted.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.63 | 6.7 | 14.5 | 0.2 |

Geograph Wine Show

2018 – Silver

2017 - Bronze



Saperavi

Originates from Georgia (Europe)

~26 producers in Australia

Drought tolerance

| Seasons of observations | Budburst | Flowering | Harvest | Av days budburst to harvest |
|-------------------------|---------------|---------------|------------|-----------------------------|
| 2 | Mid September | Late November | Late March | 183 |

Average measurements

| Berry weight (g) | Bunch weight (g) | Bunch no. | Weight (kg)/vine | t/ha | Bé | pH | TA | Bunch compaction |
|------------------|------------------|-----------|------------------|------|------|------|-----|------------------|
| 1.5 | 155.5 | 21 | 3.6 | 6.6 | 14.1 | 3.48 | 6.9 | Medium |

Saperavi

| Vintage | Harvest | pH | TA | Alc (%) | G/F (g/L) | Medal |
|---------|--------------------------------------------------------------------------------------------------------------|------|-----|---------|-----------|--------|
| 2020 | 18-Feb | 3.44 | 6.4 | 14.8 | N/A | Gold |
| | 7 days on skins at 24C, wild ferment, MLF, oak, no acid added. | | | | | |
| 2018 | 7-Mar | 3.63 | 6.7 | 14.5 | 0.2 | Silver |
| | 4 day cold soak, oak added to must, co-inoc with BDX for seven days on skins at 22°C. Small acid adjustment. | | | | | |

Origins of South-West France

1 grower in Margaret River



2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 28 November | Flowering |
| 13 February | Harvest |
| Days from budburst to harvest = 154 | |

2018/19

| Date | Phenology |
|-------------------------------------|-----------|
| 24 September | Budburst |
| 15 November | Flowering |
| 13 March | Harvest |
| Days from budburst to harvest = 170 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|------------|---------|------|------|------|----------|
| 1.1 | 155.0 | High | 10 | 1.51 | 2.8 | 13.8 | 3.73 | - |

Winemaking summary

Oak added to must, co-inoc with BDX for eight days on skins at 23°C. Added 1.5g/L acid.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.60 | 6.8 | 14.6 | 0.2 |

Geograph Wine Show
2018 - Bronze



French variety, a natural cross
between Peloursin & Shiraz
~100 producers in Australia
(~433ha)



2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 12 September | Budburst |
| 28 November | Flowering |
| 14 March | Harvest |
| Days from budburst to harvest = 183 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/ vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|-------------|---------|------|------|------|----------|
| 1.8 | 166.2 | Moderate | 44 | 6.90 | 12.8 | 14.3 | 3.60 | 6.70 |

Winemaking summary

Four day cold soak, oak added to must, co-inoc with PDM for eight days on skins at 23°C.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.50 | 7.0 | 14.5 | 0.2 |

Geograph Wine Show
2018 - Bronze



Northern Italy (Alto Adige & Trentino)

~37 producers in Australia
ranging temperate to warm
climates



2017/18

| Date | Phenology |
|-------------------------------------|-----------|
| 18 September | Budburst |
| 28 November | Flowering |
| 14 March | Harvest |
| Days from budburst to harvest = 177 | |

| Berry weight (g) | Bunch weight (g) | Bunch compaction | Bunch/ vine | Kg/vine | t/ha | °Be | pH | TA (g/L) |
|------------------|------------------|------------------|-------------|---------|------|------|------|----------|
| 1.8 | 154.1 | Moderate | 26 | 4.07 | 7.5 | 14.2 | 4.01 | 5.85 |

Winemaking summary

Four day cold soak, oak added to must, co-inoc with PDM for eight days on skins at 23°C. Added 2.75g/L acid.

| pH | TA (g/L) | Alcohol (%v/v) | G/F (g/L) |
|------|----------|----------------|-----------|
| 3.55 | 7.1 | 15.4 | 0.3 |

Geograph Wine Show
2018 - Gold

