

# 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](http://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)		Reds (14)	
Variety	Clone	Variety	Clone
Arneis	CVT CN 15	Alicante Bouschet	C1V3
Fiano	Merbein	Brachetto	H102
Hárslevelű	LN-B	Carmenère	Ex CSIRO
Pignoletto	2	Dolcetto	CN69
Pinot Gris	D1V7	Durif	H7V13
Savagnin Blanc	Galicia 1989	Fer	10-26A1
Scheurebe	Merbein	Graciano	WA6V6
Vermentino	H62.1LNI	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.					

# Scheurebe

‘shoy-ray-beh’

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
<b>2020</b> (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.						
<b>2018</b> (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



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



## Hárlevelű

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

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

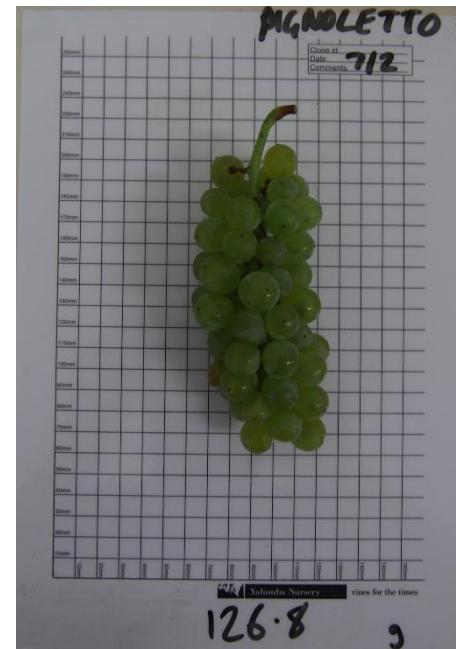
Days from budburst to harvest = 148

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 known 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



263.3 9

# 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



2018

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



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.					

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**

<b>Date</b>	<b>Phenology</b>
12 September	Budburst
28 November	Flowering
13 February	Harvest
Days from budburst to harvest = 154	

**2018/19**

<b>Date</b>	<b>Phenology</b>
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**

<b>Date</b>	<b>Phenology</b>
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

