

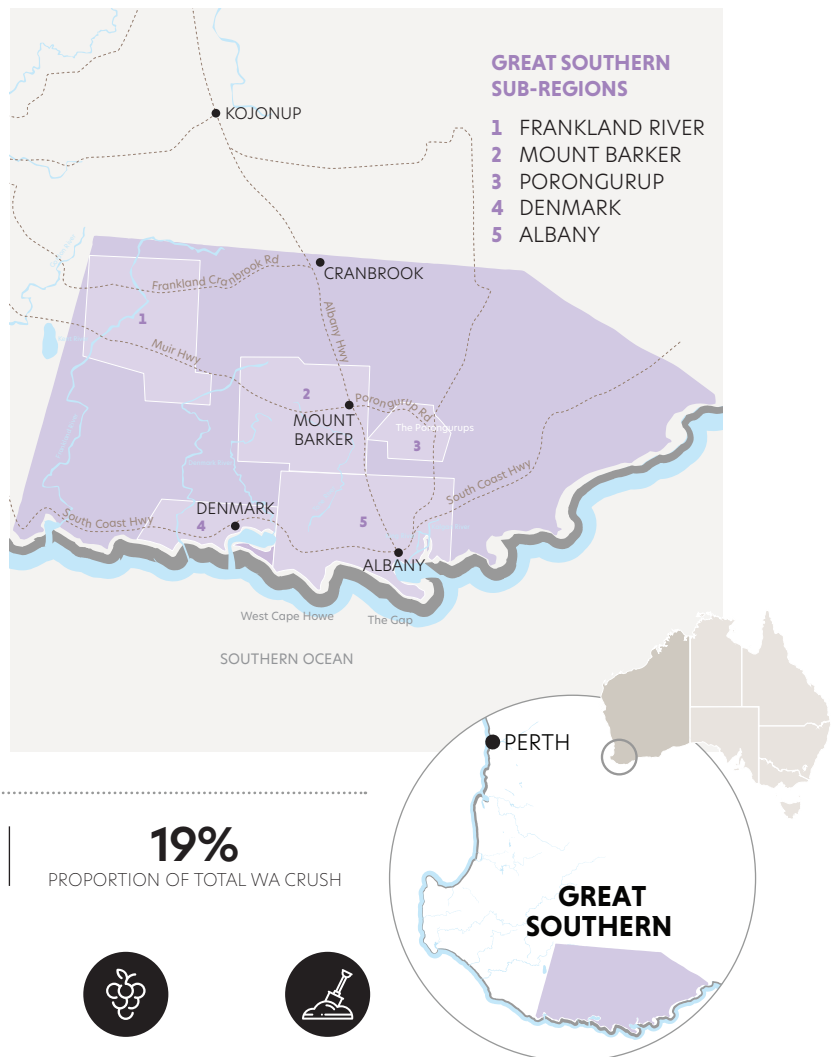


Great Southern

The Great Southern Wine Region is situated on the south coast of Western Australia. It is Australia's largest wine region, spanning 150 km (93 miles) north to south and 100 km (62 miles) east to west. It is made up of five official subregions - Albany, Denmark, Frankland River, Mount Barker and Porongurup.

Great Southern is as vast and isolated as it is diverse - a patchwork of coastal maritime land, gently undulating hills, open grazing country, eucalypt forests and ancient granite outcrops.

In spite of its enormity, diversity and isolated bearings - or perhaps because of them - Great Southern has managed to forge an identity all of its own over the course of its relatively short winemaking history. The intrepid spirit of the growers and winemakers, as well as their steadfast commitment to quality, has given rise to an impressive and ever-expanding stable of benchmark wine styles.



GREAT SOUTHERN SUB-REGIONS

- 1 FRANKLAND RIVER
- 2 MOUNT BARKER
- 3 PORONGURUP
- 4 DENMARK
- 5 ALBANY

2,545 ha
(6,289 ac) AREA UNDER VINE

10,461 t
(11,531 T) 5 YR AVG CRUSH

19%
PROPORTION OF TOTAL WA CRUSH



LOCATION
34° 58'S
Alt 0-1083m (3553ft)



RAINFALL
Avg 251mm (9.9in)
(Oct - Apr)



TEMPERATURE
Avg 20°C (68°F)
(Oct - Apr)



HARVEST
Early Mar -
Late Apr



SOIL TYPE
Moderately fertile brown
to grey-brown sandy loams

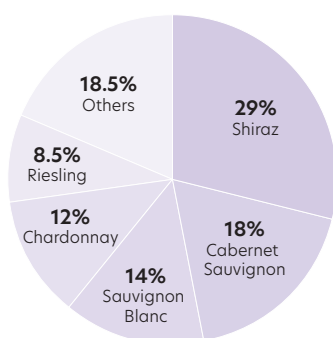
Terroir

Taken as a whole, Great Southern is the coolest wine region in Western Australia. The climate is largely Mediterranean, with cool to mild winters and warm summers, but varies greatly across subregions. As you move north, away from the coastal subregions of Albany and Denmark, overall temperatures increase and climatic conditions shift from maritime to continental. Careful site selection allows the production of virtually every wine style.

The predominant soils in Great Southern are either lateritic gravelly sandy loams (Marri Country) or sandy loams deriving directly from granite and gneissic bedrocks. Frankland River, Albany and Mount Barker feature lateritic gravelly sands and loams over clay, Albany is home to sandy gravelly soils and Porongurup consists of karri loams. Fertility is moderate, as are typical yields.

Key varieties

Traditional grape varieties shine brightly, with Riesling and Shiraz the most recognised from the region. Cabernet Sauvignon, Chardonnay and Pinot Noir also thrive, along with a host of alternative red and white varieties that are gaining momentum.



5 YR AVG CRUSH
2016 - 2020

Riesling

Great Southern is known for exceptional Rieslings of great intensity, typically in the citrus spectrum with an underlay of herbs and minerals. Fresh and nervy in their youth, they tend to age superbly, often up to 10+ years. Linear bone-dry styles are most common, however wild fermentation, riper fruit spectrum, higher residual sugar, neutral oak and extended ageing on lees are becoming increasingly popular.

Shiraz

Great Southern Shiraz displays impressive aromatic complexity, ranging from medium to full-bodied depending on vine age, site and winemaking. With vibrant characters of blackberry, black cherry, blood plum, liquorice, pepper and spice and a fine tannin profile; many producers stay away from the heavy-handed use of new oak, allowing the fruit to shine. Producers increasingly use whole bunch to amplify the cool climate spicy profile.

Cabernet Sauvignon

Cabernet Sauvignon thrives across the region, producing long-lived wines of deep colour, intense flavour and powerful structure. A spectrum of red, black and blue fruit flavours is common depending on site and season, as are notes of bay leaf, dried herbs and cassis.

Chardonnay

Elegant, tightly structured, grapefruit-accented Chardonnay that ages well is produced in the region. Styles vary, although the majority are barrel-fermented, typically displaying intensity without being as heavy as other Australian examples.

Pinot Noir

The region's Pinot Noir wines are generally fresh, fruit-driven, precise and attractively perfumed.

Great Southern history

- **1859**
The first official records of grape growing in the region began, with settler George Egerton-Warburton planting vines on his property near Mount Barker.
- **1955**
Harold Olmo, professor of viticulture at the University of California, and Dr Penfold Hyland investigate the region's potential for wine production.
- **1965**
The region's first commercial vineyard is established at Forest Hill near Mount Barker.
- **1972-73**
The first vintage of the Forest Hill plantings is released in 1972, and the Forest Hill Riesling is named the best Western Australian white wine the following year.
- **1975-79**
Wines from Forest Hill, Plantagenet and Alkoomi capture numerous awards across the country. Vineyard plantings continue in Albany, Denmark and Porongurup.
- **1996**
The Australian Geographical Indication (GI) "Great Southern" is created.
- **1997**
Mount Barker is officially registered as the first GI subregion within Great Southern.
- **1999**
Porongurup and Albany are officially registered as the second and third GI subregions.
- **2000**
Frankland River becomes the fourth official GI subregion.
- **2003**
Denmark joins ranks as Great Southern's fifth official GI subregion.
- **Today**
Great Southern is now home to more than 70 producers - a mixture of established icons, small family businesses and young innovators.