

**GREAT
SOUTHERN
WINE
REGION**

MEDIA KIT
Edition One

Time is a privilege.



*2.6 Billion years old.
1.7 million hectares.*



*The Great Southern
Wine Region of
Western Australia
...the most ancient,
most isolated and
largest wine region
in the world.*

OUR GREAT ANCIENT STORY

The Great Southern Wine Region is firmly placed in the heart of Wagyl Kaip region of Noongar boodja country. Since the Nyittiny - creation times - Our first nations people of the Wagyl Kaip region have shared and cared for this Great Southern country.


Koikyenunuruff – a Dreaming story of the Stirling Ranges

“Long, long ago two enemy tribes lived on adjacent tracts of land and there was no range. The tribes went to war and many of their people perished. After the bloody battle, as the survivors grieved for their dead, a great cloud settled over the land, like a shroud. When it finally lifted there to be seen in profile was a tremendous old Noongar lying on his back between the two tribal grounds. Silhouetted against the sky could be traced his ample stomach, his thick lips, his tangled fringe hovering over his heavy brow.”



A woman with dark hair tied in a bun is shown in profile, looking out over a vast landscape of rolling hills and mountains. The scene is bathed in the warm, golden light of a sunset or sunrise, with the sky transitioning from a pale yellow to a soft orange. The woman is wearing a light-colored, button-up jacket. The overall mood is contemplative and serene.

*Since the Nyittiny -
creation times - Our
first nations people of
the Wagyl Kaip region
have shared and
cared for this Great
Southern country.*



*Time is a privilege.
Taste the privilege
of time.*

Time is a privilege.

And in the Great Southern time is everywhere – vast, discernible, pure. Laying untouched for billions of years, some of the largest and most ancient land in the world - where nature has thrived.

The Great Southern wine region of Western Australia is, at its core, a place of natural distinctions and divergencies, danger and beauty, diversity and uniqueness. It's a place of dramatic contrasts. Striking tall timber forests, swathes of rich agricultural land, dramatic peaks and imposing mountain ranges, pure water flowing from ancient rivers.

And amongst this, sit remarkable vines. To this day the same pure waters feed the ancient earth that lay beneath these vines.

And with the privilege of time, has emerged a wine region of international significance and reputation – the pristine Great Southern Wine region.

Isolation and a cool climate have elicited a calling. Near perfect conditions for grape growing has lured some of the most creative and talented wine-makers to call this land their home and become part of its ancient story.

Great Southern wine makers both time-honoured and innovative, are leading the way in the development of sophisticated contemporary Australian winemaking that has privilege in its DNA.



Today, Great Southern wine is world class. From Frankland River, Mount Barker, Porongurup, Denmark and Albany – each with its unique style have developed a reputation of global significance.

Sustainable, organic, pristine, and uniquely expressive - hand crafted by some of Australia's best winemakers – these award winning wines have time on their side and touch lightly on this great land.

A privilege to drink now or perfect to cellar – Great Southern wines combines the purity of its pedigree with the integrity of its makers.

Taste the privilege of time.

An aerial view from an airplane window looking out over a vast, green valley. A river winds through the landscape on the right side. The sky is hazy and the overall tone is warm and golden. The wing and part of the fuselage of the airplane are visible in the upper right corner.


VISITING THE GREAT SOUTHERN WINE REGION

The Great Southern is a three hour drive south or a 45 minute flight from Perth, the capital of Western Australia. Great Southern is home to the Noongar Aboriginal people, who form part of the oldest continuing culture on earth. Noongar custodians have occupied the lands of the Great Southern for tens of thousands of years. Noongar Cultural sites lay scattered throughout the heart of the region. Stories of ancient creation and ritual are honoured and kept alive through storytelling by Noongar Aboriginal people, who have a deep spiritual connection to the land, oceans and rivers.

The Great Southern encounter allows you to pause and bask in an unassuming solitude, while being immersed in an inimitable dreamlike culture. The region is a space of dramatic contrasts; the raw and rugged coastline, sprawling and untouched plains, ancient mountain ranges, and towering forests of hundred-year-old trees.

The Great Southern is a pinnacle for those who seek the remote, the uncomplicated and the unpretentious. It is a place where mild summer days on pristine, deserted beaches can be interchanged with days spent by the fire at a contemporary cellar door, enjoying the world class produce that is exclusive to this rich and fertile region. It gives you an open invitation to recharge and suspend your reality, to connect to country and coastline; it is a place that stays with you.

The great southern varies from untouched coastline and coastal communities to sprawling agricultural lands and wondrous national parks harbouring some of the world's rarest species of plants. It is a place where lifestyle is entwined with nature's offerings. The wild Southern Ocean has sculpted a dramatic coastline; think giant natural bridges carved out of granite, majestic cliffs and roaring swell; with The Gap and Natural Bridge allowing visitors to get close to the monumental magic of

An aerial photograph of a coastline during sunset. The sun is low on the horizon, creating a bright, golden glow and lens flare effects across the entire scene. In the foreground, the dark, curved edge of a boat's canopy is visible, framing the view. The coastline below shows a mix of green vegetation and sandy areas, with the ocean visible on the left side.

the ocean and its' surroundings. The coast is an adventurer's playground, offering experiences like rock climbing, surfing and sailing, to name a few.

The landscape has created opportunities for many coastal experiences and is a place where ocean lovers can wander secluded beaches, reconnect with nature and recharge their spirit. The region boasts many pristine beaches with chalk white sand and crystal blue waters, unlike anywhere else in the world. The coastal towns of Bremer Bay, Albany and Denmark are home to the most photographed and visited coastline in the area, including Misery Beach, named Tourism Australia's Best Beach in 2022, and the much-loved Greens Pool and Elephant Rocks.

Further inland, and for those wanting to explore the rugged landscape and lose themselves in the natural phenomena shaped by billions of years – there are plenty of experiences to bring you close to the heart of what is the Great Southern.

A visit to the ancient peaks at Stirling Range National Park and the Porongurup Range is a must do experience for hikers chasing an otherworldly view of the land. The Stirling Range National Park is a unique and majestic biodiversity hotspot; with flora and fauna thriving throughout the landscape, and found nowhere else in the world. Rare and beautiful orchids bloom throughout the national park from August to November.

Bluff Knoll, located within the Stirling Ranges is the tallest peak in Southern WA and occasionally sees snowfall. Castle Rock Granite Skywalk in the Porongurup Range, offers a unique climb through rocks, and a 6metre ladder climb to the lookout; which overlooks the ranges and farmland - visitors will undoubtedly be left starstruck by the dreamlike landscape.



An aerial photograph of a rugged coastline. The left side of the image shows dark, layered rock formations with visible cracks and textures. The ocean is a deep, vibrant blue, with white foam from waves crashing against the rocks. The water's surface is textured with small ripples and whitecaps. The overall scene is dynamic and scenic.

THE GREAT
SOUTHERN
WINE REGION

At a Glance.



CLIMATE, COUNTRY, GRAPES & CULTURE

AUSTRALIA

Who – Great Southern Wine Region is the largest wine region in Australia. It comprises five unique subregions: the three cooler inland areas of Mount Barker, Frankland River and Porongurup, and the coastal regions of Albany and Denmark. One of Australia’s top emerging wine regions.

Where – Located in Australia’s South West - In prime wine country where the southern part of Western Australia gently tilts from its ancient central plateau down to the cool, windswept waters of the Southern Ocean.

Size – The Great Southern wine region is vast - 1.7 million hectares covering 3.9 million hectares of land, reaching 160 kilometres north to south and 250 kilometres east to west of pure pristine southern Western Australian coastline.

Elevation – 0 to 1093m above mean sea level.
Vine Plantings – 6 to 371m above mean sea level.

Geology + Age – The Great Southern Wine Region is one of the most ancient landscapes on earth - up to 2.7 billion years old. It contains some of the oldest rocks beneath any wines grapes planted on earth.



WESTERN AUSTRALIA

GREAT SOUTHERN WINE REGION

Soil – Vines mainly grow on Ironstone gravels.

Climate – The Great Southern has the coolest climate of all WA wine regions, still Mediterranean dominated with maritime influences of the Southern Ocean decreasing as the region moves further inland with warmer day time temperatures.

Hero Grape Varieties – World-class examples of Riesling & Shiraz. The Great Southern is fast building a reputation for its premium wines, known worldwide for its extraordinary Riesling and Australia’s iconic red wine Shiraz, also Chardonnay, and Pinot Noir.

Other Main Grape Varieties – Other Main Grape Varieties - Sauvignon Blanc, Chardonnay, Semillon, Cabernet Sauvignon, Malbec, Merlot.

Vintage 2022 Average Grape Price Per Tonne - Quick Comparison*

	Great Southern Value per Tonne	% Increase from 2021	Australian Average Value Per Tonne	% Increase from 2021
Total	\$1,883	16%	\$630	-10%
Reds	\$2,234	14%	\$707	-15%
Whites	\$1,271	11%	\$548	2%

*Source National Vintage Survey – Wine Australia

Vintage Crush 2018 - 2021*

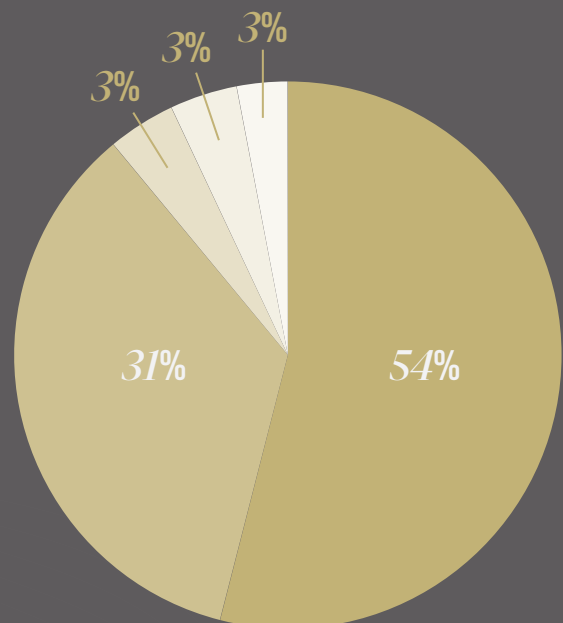
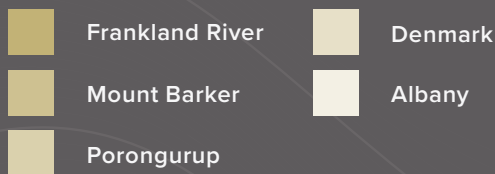
Vintage Volume	2021	2020	2019	2018
Total Tonnes	12,154	8,198	8,016	11,834

*Source Agriculture Produce Commission Wine Producers Committee

The Subregions at a Glance

Subregion	Total Area Hectares	Hectares of Vines Currently Planted
Frankland River	143,679	1,526
Mount Barker	132,216	994
Porongurup	393,84	105
Denmark	115,558	102
Albany	157,338	94
Uncategorised	1,080,322	32
TOTAL	1,668,497	2,853

The Great Southern wine region's five sub-regions: Albany; Porongurup; Mt Barker, Denmark and Frankland River, are characterised by distinctive geomorphic and climatic conditions.



Frankland River

For rich reds, Shiraz and Cabernet Sauvignon

Mount Barker

Cool and complex, for structured examples of Riesling and Shiraz

Porongurup

Pristine and pure, for Riesling

Denmark

Refined, for premium sparkling wines, Pinot Noir and Chardonnay

Albany

An all-rounder, for Chardonnay, Shiraz, Pinot Noir and Sauvignon Blanc



SUSTAINABLE ENVIRONMENTS & BIODIVERSITY IN THE GREAT SOUTHERN WINE REGION

The secret is in the trees

The Great Southern's incredibly diverse native vegetation is generally a good indicator of the underlying ancient soil. The vegetation was often used by the early settlers as an indicator to determine an area of soil - the majestic Karri trees often occur on red loamy soils that have developed from fresh rock, Jarrah on gravelly soils, Marri and White Gum trees on duplex soils, Banksia and Sheoak on deeper sand and Paper Bark trees on watered soils.

Water Water Everywhere. Ancient Rivers

The great river ecosystem supporting the Great Southern's native biodiversity, is a critical part of cultural and spiritual values for the Great Southern people. There are over 20 rivers in the Great Southern that contribute to the diversity and sustainability of this ancient landscape. Formed over millions of years by weathering and erosion, the Porongurup and Stirling Range is regarded as an area of great biogeographic and evolutionary interest and displays one of the richest floras in the world.



The south-west of Western Australia is recognised internationally as a biodiversity hotspot and represents one of only 35 sites in the world that is exceptionally rich in species.



14-2082

A photograph of a winemaker in a dark t-shirt working with large wooden barrels in a cellar. The winemaker is seen from the back, holding a tool to work on a barrel. The barrels are made of light-colored wood with metal hoops. The background is a dark, textured wall, possibly stone or concrete. The lighting is warm and focused on the barrels and the winemaker.

WINEMAKERS OF THE GREAT SOUTHERN WINE REGION

People and Stories



Viticulturalist



The people, the pedigree and the stories behind The Great Southern Wine Region are as captivating as the wines themselves.

Meet some of the regions best.

ANDREW VESEY

Castelli Estate.



With five distinct sub-regions all providing unique characters to each of their respective sub-regional hero's it allows diversity in winemaking expression, style, a tiered quality approach to a diverse winery portfolio. The Great Southern is unlike any other region in the world with it's diverse sub-regional micro-climates and vineyard sites. From Sparkling styles, Riesling, Chardonnay, Pinot to pretty and bold Shiraz and dense Cabernet's at world class quality levels, it is all possible from this one region. Every season is exciting!



Larry Cherubino Wines.

LARRY CHERUBINO

We first looked at fruit from here in the late 80's and have made wine with fruit from the Great Southern way before having our own vineyards here. Edwina is from the region, her family farms in the region and we now grow grapes here. The majority of wine we make comes from the Great Southern, Frankland River. The region's diversity is fascinating and full of possibility.

The Great Southern is an exciting Australian wine region that really is only just now coming into its own as a premium wine producer. There is so much potential in this area, starting with the fact that it is one of the last cool climate regions in this country. Combined with the unique blend of terroir and climate that make it a terrific place to grow and make fine dry Rieslings, Ben is also excited about the Pinot Noirs produced from here, a varietal that he loves to make and will be planting at Duke's in the coming years. The wines from this region are ready to be shared with discerning consumers on the global stage and Duke's wants to be at the forefront of that development.

BEN CANE

Dukes Vineyard.





Alkoomi.

ANDREW CHERRY

Frankland River is our heart, our home, and our passion. We make wine here with the intention of sharing this pristine region with the wine world and beyond. The terroir is ideal for many grape varieties and the serenity of this quiet, secluded area is irresistible.

The Great Southern is a region of great diversity and that is what is most celebrated. What other wine region in the world can produce the quality of wine across the spectrum of varieties that includes Riesling, Chardonnay, Pinot Noir, Shiraz and Cabernet Sauvignon. All whilst being nestled in a region of stunning natural landscapes and coastline that is vast and untouched.

TOM WISDOM

Plantagenet.





Plan B!

VANESSA CARSON

The Great Southern is a such a vast region with so many exciting qualities. Above all though is the pristine quality and varietal expression of the grapes grown here - the grapes reflect that cooler climate with beautiful minerality which tends to run throughout the palate, as well as a finesse we find delightful. We aim to craft wines with elegance and personality, wines that express their place and our love of savoury, precise fruit flavours. We live and breathe what's in the bottle.

Our family has been farming at 'Franklands', our property on the banks of the Frankland River, since 1922 making 2022 our 100th anniversary. For us, this unique part of the world is synonymous with family, farming, grape-growing and winemaking.

Our vineyards sit on ironstone gravel hill tops above the Frankland River and produce wines that have a distinctly ferrous character - a character we strongly associate with the highest quality Frankland River fruit.

JANELLE & MATT SWINNEY

Swinney.



Forest Hills





Wines.

GUY LYONS

The Great Southern is an exciting place to grow vines, we have beautiful landscapes and ancient, interesting geology. The region is so diverse and varied, with many hidden unique sites, so we can produce varying styles and interesting expressions from a single variety.

HUNTER SMITH

Frankland Estate.



Frankland River's climate allows us to make wines of balance, purity, elegance and generosity, a combination that is reflected in many of the great wines of the world."

WINEMAKING IN THE GREAT SOUTHERN WINE REGION

With such soil pedigree under vines The Great Southern region attracts some of the best winemakers in the country. With a small number of large to medium sized producers and proportionately more smaller producers allows for greater flexibility in innovation adaption. New and second generational winemaking have allowed the region to tailor an approach to winemaking and grape selection best suited to Great Southern terroir, leading to a quality in its viticulture that is only matched by the pedigree of its soils. Wines are more stylistically expressive. Underpin this with similar approaches in vineyard management and the result is an exciting movement toward quality that is unprecedented. Critics have universally acclaimed that these innovators are some of Australia's best.

Hunter Smith – *Frankland Estate*

On winemaking: Our approach to vineyard management is all about farming in a way that helps the resulting wines express the unique location of our vineyard sites. We have learnt that biodynamic and organic methods very much bring a transparency to wine reflecting the vineyard soils and location.

On Organic & Sustainable Techniques: Frankland Estate has been certified organic since 2009 and is currently farming our vineyard implementing Biodynamic methods.

On Vineyard Management: As with our vineyards our aim is to also make wine in a way that allows the vineyard characteristics to be one of the key components in the wines, this is done by minimal intervention and minimal additions and like the vineyard is conducted in a way to be certified organic.

Larry Cherubino – *Larry Cherubino Wines*

On Winemaking: As hands off as possible. We gain complexity through the clones we plant and how we manage our vineyards. Minimal input winemaking from exceptional fruit.

On Vineyard Management: We are not biodynamic or organic or particularly traditional. We borrow from a number of approaches and use minimal chemical input where we can. We mulch, interplant and use organic fertilisers and tonics.

Planting varieties in the right locations means you are always getting the best from your vines.

Organic sustainable practices: Always try to be sustainable – being organic can sometimes mean you are using a lot more energy to carry out these practices. A hybrid approach is what we find to be economical and highly sustainable.





Guy Lyons – Forest Hill Wines

On Vineyard Management: We believe that wines are grown in the vineyard and not made in a winery. Our vineyard is managed with a focus on vine and soil health, with particular attention to canopy management.

On Winemaking techniques: Our winemaking philosophy is simple and focussed on vineyard expression in our wines. For us this means overtime more of our wines are fermented with indigenous yeast, using larger format as well as less new oak, and generally leaving the wines alone without excessive movement.

On Organic Sustainable Practices: We are always assessing ways to move toward greater sustainability and are currently working toward an organic accreditation. We see these practices as important in the future of Forest Hill and as a progressive inclusion in fine wine production.

Ben Crane – Dukes Vineyard

On Vineyard management: Vineyard management is all about bringing out the most unique elements of a site: to explore what is the authentic expression of the terroir. When Duke Ranson established his vineyard in 1999, he planted by hand and set to training the vines in ways that would maximise the fruit production once the vines had started to produce. Fast forward to 2022 and Ben Cane taking over from Duke, bringing with him a passion that he shares with Duke to make amazing wines that speak of place but also bringing some more modern ideas about farming. Ben's inspiration comes from the French tradition of being a vigneron, a winemaker who is deeply involved with every step of the process of growing and making wine, from soil to cellar to bottle to glass. Starting this past winter, Ben has implemented new techniques of pruning and will continue to hone the vines in the years to come.

On Organic sustainable practices: While making wine in California in the last decade, one of the achievements that Ben is particularly proud of was converting a 22-acre estate vineyard to biodynamic certification, resulting in wines that were consistently given high points and accolades from critics. With an eye to create a long-lived, healthy, and balanced vineyard, we at Duke's feel that being sustainable and organic eventually evolving into biodynamic practices is the way forward. The plan is in the works to do the same as implementing sustainable practices is of high importance to the winemaking. To do so successfully requires following a prescription that honours and enhances the natural elements of the site including the earth, the water, the weather, and the seasons, as well as the needs of the vines. With careful viticulture and a lot of patience, the payoff will be seen in the wines that are made..

On Winemaking techniques: We believe that a premium brand is made by crafting wines that express the uniqueness and terroir of the vineyard site with finesse and balance, and that is achieved by blending old world techniques with new world innovation and technology. Our winemaking philosophy is simple: make beautiful wine with the minimal amount of input to preserve freshness and balance while building complexity and detail. Sanitation is paramount with simple yet effective equipment. Either hand-pick the fruit with optimal selection, or machine harvest it in the coolest part of the day using advanced equipment that can sort, then deliver the grapes to the winery while preserving the whole berries. The attention to detail and savvy decision-making during the winemaking process results in fresh, finely structured, and truly balanced wines that are exquisite to drink now but also have long cellaring potential.

Andrew Cherry – Alkoomi

On Vineyard Management: Our viticulture practices build on our traditions, with an innovative and sustainable approach. We are always adapting and adjusting our techniques, technology, and equipment to be as low impact and environmentally friendly as possible.

On Organic and sustainable practices: Sustainability is a practice that we regard very highly to ensure the longevity of our vineyard and the surrounding environment. Today we have many practices in place to promote this philosophy including grazing livestock through the vineyard, tending a flock of guinea fowl to control pests, composting grape marc, the installation of solar panels on the winery buildings and cover crops between rows to maximise soil and vine health. We focus on packaging that is recycled and compostable wherever possible and minimise our use of plastics where we can and this will always be an ongoing venture to better ourselves in this area as new technology and techniques are developed, allowing us to continue making world class wines whilst minimising our footprint on the land.

On Winemaking: Our winemaking practices aim to be creative and minimalistic to respect the fruit quality and preserve the characteristics specific to the Frankland River Region. All Alkoomi wines are vegan-friendly which reflects our ethos of managing, supporting, and promoting sustainability.



Matt & Janelle Swinney – Swinney

On Vineyard Management: We combine a deep understanding of our sites, and a long history of growing fruit in the region, with dry farming, sustainable practices and the use of shade cloth on the afternoon side of the canopy, to produce fruit that speaks clearly and intensely of where its grown. This is our viticultural philosophy.

Bush vine viticulture is a particular passion for us and, with the right site selection and varieties, produces some of the most site-specific fruit we have ever seen. Growing vines this way is labour intensive and requires a lot of dedication and patience. Everything must be done by hand, but the lower yield and greater effort is worth it.

On Organic and sustainable practices: Our vineyard represents modern viticulture interwoven with Old-World techniques, executed with precision through a combination of exhaustive manual work and state-of-the-art technology, and all underpinned by an environmental focus.

On Winemaking techniques: Our winemaking philosophy is simple—to reflect and preserve the personality of each individual vineyard site. To achieve this, we harvest by hand—often with multiple passes over the same vine—fruit and berry sort and co-ferment where possible. This attention to detail extends to the use of gravity flow to avoid pumping—maximising the percentage of whole berries and minimising maceration. We use varying percentages of whole bunches as well as indigenous fermentation in oak vessels, to enhance the range of character, and our wines are matured in seasoned large format French oak.

In March 2021, Swinney was awarded Young Gun of Wine's inaugural Australian 'Vineyard of the Year' trophy, after a six-month search that included multiple rounds of judging and site inspections of vineyards around Australia. The award is testament

to the extraordinary amount of hard work put in every year by our vineyard and winemaking team. It reflects our goal to grow the highest quality grapes and to make wines that can sit alongside the best in the world for their variety, while clearly speaking of our home in Frankland River.

Andrew Vesey – Castelli Wines

On Vineyard Management: As much work as possible in the vineyard both proactive and reactive to the season to maximise fruit development and flavour, allowing the winemaking process to be gentle, minimal, simple and expressive of vineyard site. Pinot and Chardonnay are closest to our heart here in Denmark, we have a unique hilltop site, northerly aspect influenced by the Southern Ocean. Our aim is to be unique in every wine we make, let the vineyard expression shine and work with each sites quirky expression as opposed t trying to hide behind winemaking technique.

On Organic and sustainable practices: As many low impact practices as suitable for each site are employed, mechanical under vine weeding as opposed to spraying, hand de-suckering as opposed to chemical de-suckering, incorporating organically certified fertilisers into the program and a targeted approach with rotation of non-organic fungicides to retain efficacy in the management program.

On Winemaking techniques: gentle, minimal and targeted approach for each of style of wine to be produced, winemaking starts in the vineyard for each product and sites are graded prior to harvest to allow the winemaking stream to clear upon fruit entering the winery, juices are handled gently to avoid excessive fining and ferments managed with predominantly organic sources of nitrogen to allow both cultured and wild yeasts to achive maximum aromatic, flavour and texture potential.

Vanessa Carson – Plan B! Wines

On Vineyard Management: We believe that fruit for our wines is grown in the vineyard so in terms of vineyard management we aim to respect the vineyard and all that it encompasses.

We like to encourage soil biodiversity, understand the soil profile and then accommodate and work with the climatic characteristics of each vineyard plot as well.

On Organic and sustainable practices:

We employ organic and sustainable practices as much as possible. We want our vines and vineyards to be sustainable for many decades to come and as such explore alternative and sustainable techniques to encourage vine health and growth, which we believe ultimately delivers us better fruit with which to work.

On Winemaking techniques: We like our wines to reflect the region the fruit is grown in so ideally there is minimal winemaking artefact employed, but instead an expression of place and variety is what we seek. We are using less new oak in our wines, and are also utilising large format oak casks and amphorae to deliver brighter fruit flavours and minerality.

Tom Wisdom – Plantagenet

On Vineyard Management: Our vineyards are some of the oldest in Western Australia that are low yielding and produce fruit of intense flavour and concentration. Our philosophy in the vineyard is sympathetic management where we manage pruning technique and the canopy to produce the right vine architecture and sun exposure required by each grape variety. We encourage a diversity of cover crops including undervine swards to maximise soil organic carbon and nutrient uptake. Our view is that healthy soil and particularly soil microbes, provides an environment for healthy



vines to flourish. The beneficial outcome of healthy vines is better natural tolerance of pests and diseases, more efficient canopies, and a higher potential for the ability of the vine to achieve optimum and balanced ripeness of the fruit for harvest.

On Organic and sustainable practices:

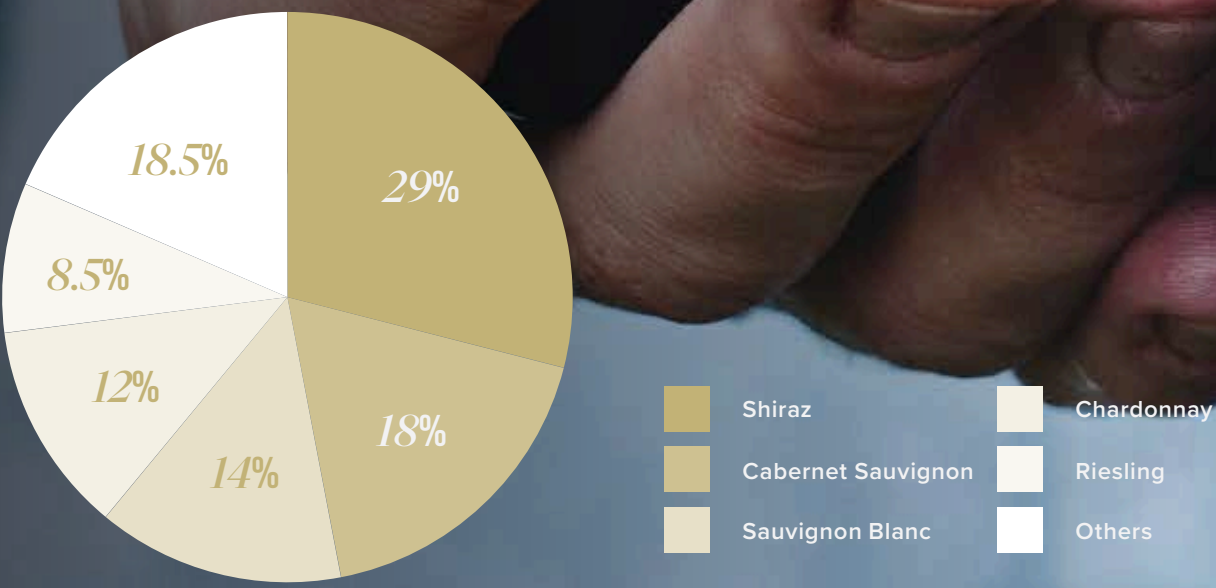
Sustainable practices are an important aspect of any management system. Sustainable means healthy ecosystems which start in the soil, the riparian lands, the water, and ends up in high quality fruit required for high quality wines. Plantagenet Wines operates in a sustainable manner by utilising a low chemical input environment via sheep grazing, minimal herbicide usage, and identification and isolation of susceptible land areas for rehabilitation.

On Winemaking techniques: The Plantagenet winemaking philosophy is about showcasing the finest fruit from our estate vineyards and the natural diversity of each vintage and variety as it is grown in its unique terroir. The winemaking team will utilise different vineyard parcels, winemaking technique, and blending to build layering and complexity into each wine. For our Rieslings, absolute purity is sought and there is minimal winemaking intervention whilst letting the quality of the fruit shine through. For our Cabernet & Shiraz its about integrated oak management, tannin management, and letting the age of the vines moderate the balance of the fruit at harvest ton tell the story of the season. For our chardonnays it is about building acidity, freshness, complexity and balance through harvest, careful use of new French oak, fermentation, lees management, and solids integration.

KEY VARIETIES OF THE GREAT SOUTHERN WINE REGION

Great southern grapes are valuable. Grapes from the Great Southern have the highest value than any other region in Western Australia, ranked in the top 10 in value in Australia and cost more than three times the Australian average price per tonne. Given Great Southern grapes account for less than 2% of grape production in the country make these grapes highly prized. Traditional grape varieties shine brightly, with Riesling and Shiraz the most widely acknowledged and awarded 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 Year Average 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

Light, precise and perfumed. Largely dependent on vintage conditions, Pinot Noir is typically flavoured with cherry, plum and roses, with earth and baking spice overtones. Medium bodied, dry, with low to medium oak and tannin.







Critical Accla



im.

*The Great Southern
Wine Region, home to
32 five star wineries.*

“Explore these wines with confidence, they represent outstanding value in a global sense and you can (literally) taste the beauty of this remote Western Australian wine region in every single glass.”

“The region can deliver on a huge range of varietals and wine styles – instead of everyone making the same five or six wines there’s such an interesting offering with winemakers striving to be inventive and unique.”

“It is impressive that the region can produce Riesling so well in an ever-growing range of styles and interpretations.”

– James Suckling.com Editor, Nick Stock.

Two single-vineyard wines from Frankland Estate in the Frankland River section of Great Southern made our top 10. Both of these wines have the potential to age, and if we did the same blind tasting in five years, they could rise to the top.

– *New York Times, Eric Asimov.*

The Swinney Vineyard represents modern viticulture interwoven with Old-World techniques, executed with precision through a combination of exhaustive manual work and state-of-the-art technology, and all underpinned by an environmental focus. They are pushing the limits of grape varieties and challenging the norms to search for wines of distinct provenance and expression.

– *Young Gun of Wine.*

The list solidifies the emergence of Frankland River, in our Great Southern, as a world-class wine region. The combination of the exploration of new clones, changes in the vineyards and a more sympathetic approach to winemaking to express the regional qualities has led to wines of distinction and class with a high degree of class.

– *Ray Jordan West Australian Newspaper Top 100 Reds*

Everyone loves an underdog. In the wine world, there are regions that, for one reason or another, have to work harder to be noticed. In Australia, the Great Southern is one such contender.

– *Christina Pickard Wine Enthusiast*





{On Dukes Vineyard} Be prepared to kneel before the perfection of a supreme riesling, the bouquet's blossom floating in the air of a spring day, the palate a celebration of the purity, elegance, drive and length of a white wine that you absolutely know will outlive your patience.

– James Halliday - *Best Wine in Australia 2019*

The sprawling and remote Great Southern region in Western Australia's far southwest crafts compelling cool-climate Shiraz ...making particularly expressive, finely textured versions, laden with savoury, earthy spice and florals.

– Christina Pickard *Wine Enthusiast*

Alkoomi is well known for their stellar success at wine shows across the country, and this wine flies the flag for both cabernet and it's regional expression in Frankland River. .. Is it one of the best values in the country in the price-range – Yes!

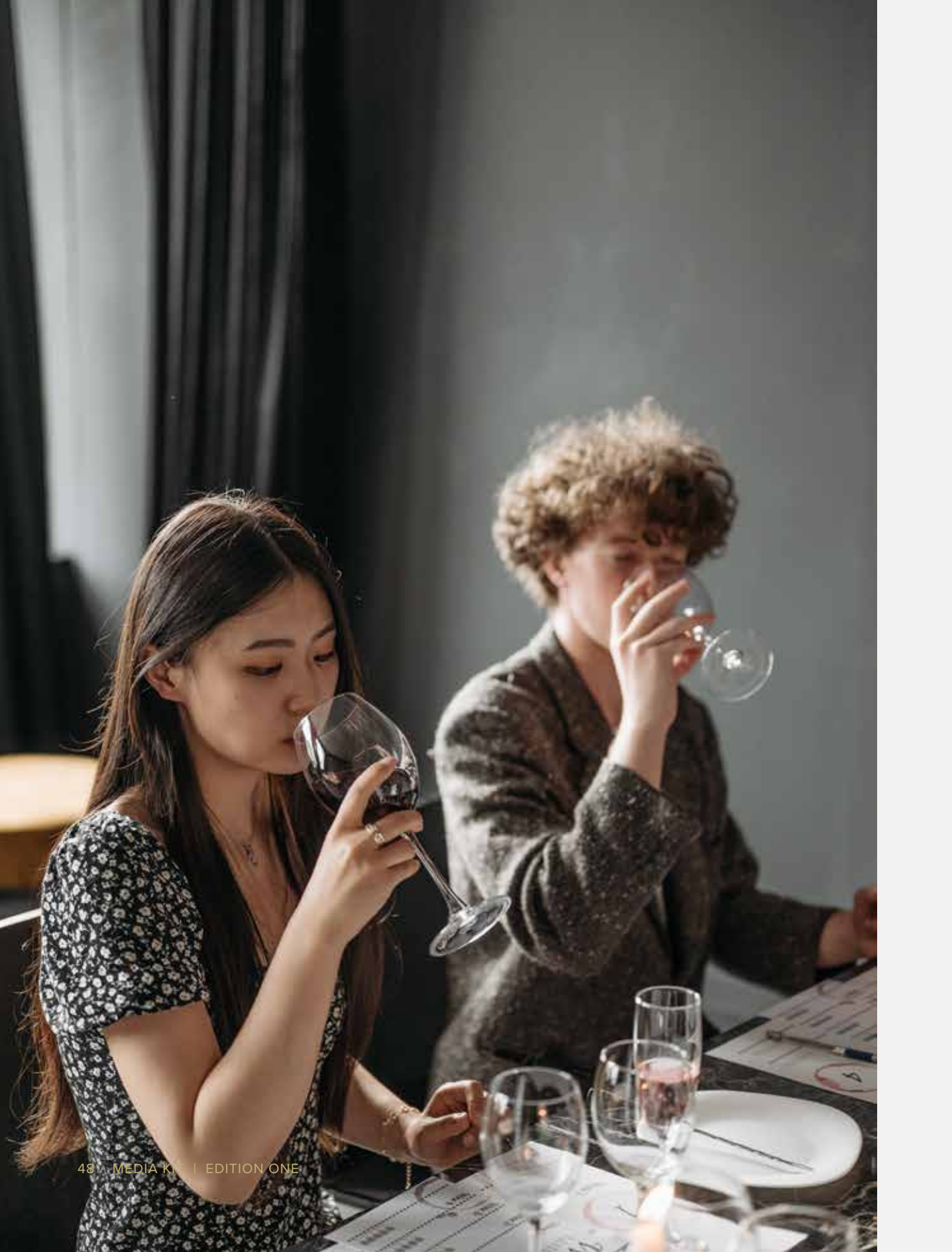
– Erin Larkin

Hooley Dooley. Castelli seems to be in the habit of producing great wines. No complaints from us, the drinkers. This is a harmonious, powerful and exciting rendition, not only of Cabernet sauvignon, but of the Frankland River regional characteristics of the grape

– Erin Larkin

If the Andrex puppy came with a bottle rather than loo roll in its mouth, this would be the wine {Riesling}. ..One of my favourite wines of the entire tasting, it just got better over time.

– Peter Richards, *decanter*



This producer stood out from almost 1500 other wineries to take out the top spot in Australia's most definitive wine guide, with Halliday scoring all of the Larry Cherubino Wines over 94 points.

– *Australian Winery of the Year 2011 – James Halliday Wine Companion Awards*

Plantagenet has honed its flagship varieties into a distinct Great Southern wine style; a depth of lively flavour, seamless elegance and natural purity

– *James Halliday*

Duke Ranson, whose riesling from the region Halliday judged the best wine of all from across Australia in 2019. The Great Southern region of WA and indeed the subregion of Frankland River continues to impress and intrigue with the high quality of wines across the many varieties that are grown there. The shiraz from this region is vastly underrated, the wines have a purity and precision about them and there's a real brightness in the flavour profiles.

– *The Real Review Aaron Brasher*

The spectacular Great Southern is brimming with world-class wines and exceptional produce; it's a place where sharing a glass of riesling over freshly shucked local oysters is not uncommon. The pace is slower in this epicurean paradise, and the people are as welcoming as the region is bountiful.

– *Danielle Costley, Gourmet Traveller*

Its potential was spotted a decade before that of more famous neighbour Margaret River. But only now is this wine region – Australia's largest – being appreciated for its diversity of varieties, climates and soils, as well as its focus on single-vineyard wines.

Sarah Ahmed Decanter



VINTAGE REPORTS THE PEDIGREE

Vintage 2022 - A Quick Comparison*

	Great Southern Value per Tonne	% Increase from 2021	Australian Average Value Per Tonne	% Increase from 2021
Total	\$1,883	16%	\$630	-10%
Reds	\$2234	14%	\$707	-15%
Whites	\$1271	11%	\$548	2%
Grape Variety				
Malbec	\$3216	58%		
Cabernet Sauvignon	\$2476	11%		
Shiraz	\$2076	13%		
Pinot Noir	\$1890	8%		
Merlot	\$1481	27%		
Riesling	\$1798	15%		
Chardonnay	\$1376	11%		
Sauvignon Blanc	\$1164	13%		
Semillon	\$1002	11%		



*Data from Wine Australia.

Vintage 2022

The Great Southern saw extremes in all directions this season. In the north Frankland River experienced one of the driest growing seasons on record with a hot January. A cooler February gave whites, and especially reds a chance to gain flavour with Shiraz a particular highlight. In the South, Albany experienced a challenging season with the latest budburst ever amidst the driest and warmest summer on record exceeding 44 degrees on one day in February. Pinot Noir and Chardonnay were the highlights with later ripening reds variable. By contrast Denmark enjoyed a mild ripening season

of healthy yields leading to a late harvest of good flavours at low sugar levels. Bushfire smoke gave the region a scare in early February, but no smoke taint has been reported. Mount Barker likewise experienced a late harvest in spite of brutal summer heat waves moderated by significant rainfall and a dramatic drop in temperature in April. Whites and Riesling in particular consequently uphold great acidity. Reds are showing promising depth of colour and a low sugar level.

James Halliday Vintage Rating Out of 10 as denoted by key winemakers in the regions*

	2017	2018	2019	2020	2021	2021	2022
	7	10	8	8	-	8	8
	9	9	8	8	-	8	8

*2021 & 2022 as per winemakers in region.

Vintage 2021

A cooler season produced a later start to harvest in the north (Frankland River) but right on average in the south (Albany and Denmark). Dry and slightly warmer conditions through March sealed a rapid harvest of good to exceptional quality and solid yields, provided canopy management was effective

Vintage 2020

The Great Southern had the driest winter and spring for over 100 years, and the dry conditions carried on in summer until rain events in late January/early February proved to be a godsend, refreshing the vines and not impeding harvest. Yields were 50–60% down, and the mild weather resulted in rapid ripening. This required rapid response in picking, but with appropriate management high quality grapes were harvested.

Vintage 2019

A challenging year but some high-quality fruit. Apart from some well-timed rain during late winter it was a very dry 12 months, although not excessively hot. Enough water supply ensured budburst were not too early. Rains during harvest caused some concerns. However despite the dry growing conditions, wet harvest, and low yields, some excellent quality fruit with on average 40 per cent lower in quantity than average. The Pinot Noir is outstanding and the Riesling will be on a par with the previous few superior vintages.”

Vintage 2018

All subregions within the Great Southern reported an outstanding vintage, with fairly consistent growing season conditions across the very large region. Thus all had a wet winter with the soil profile totally full by spring. Once the growing season was in full swing, very good flowering conditions were followed by a vintage virtually free of heat spikes, in stark contrast to the conditions in the eastern half of Australia. Average to slightly above average yields were the outcome, exceptional for all varieties, the cool and dry weather allowing vignerons to pick and choose the days they would harvest.

Vintage 2017

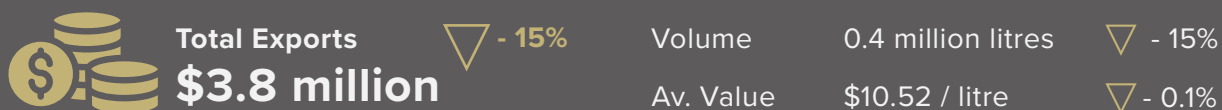
Although the Great Southern is a vast region, it experienced the same cool, late vintage. One sub-region set a record with budburst six weeks later than normal. The very wet winter and spring, followed by cool and basically dry weather, resulted in large crops being set; this in turn meant that fruit-thinning was essential. On average, cool, dry conditions started and finished the growing season a month behind 2016. However, all bar one agrees that riesling and pinot noir will be exceptional, with perfumed shiraz not far behind.

*Extract from James Halliday Wine Companion.



EXPORT INFORMATION

Wine Australia Export Report
Great Southern 1 Apr 2021 to 31 Mar 2022
based on regional label claims on packaged wine



Exports by Price Point



Top 5 Export Markets

UK	\$0.9 million	△ 33%	USA	\$0.26 million	△ 24%
Finland	\$0.82 million	▽ - 29%	South Korea	\$0.20 million	△ ++
Canada	\$0.30 million	△ 111%			

THE BEGINNINGS OF GREATNESS

The vast Great Southern wine region was instrumental in the establishment of modern winemaking in Western Australia in the 1950s.

The first vines were planted in the region in 1859, however, in 1965, trial vineyards were planted at Forest Hill near Mount Barker, and Riesling and a Cabernet Sauvignon were made in 1972. Recognition quickly followed. A 1975 Riesling was a multiple trophy winner in wine shows around Australia. The Australian Geographical Indication, Great Southern, was subsequently registered in 1996.

Today, Great Southern winemaking is in the hands of talented, award-winning winemakers operating world-class wineries across the region, providing region-wide quality assurance and continuous

improvement across classic varieties, while also providing room for innovation, contemporary exploration and production.

Now, Riesling and Shiraz predominate in Great Southern winemaking alongside Cabernet Sauvignon, Pinot Noir and Chardonnay. The Great Southern is home to over 70 producers crafting 25 per cent of Western Australia's wine.



MOUNT BARKER CABERNET SAUVIGNON

VINTAGE 1972

Developed in new wood

This wine is the first Cabernet produced from the Western Australian Department of Agriculture's Experimental Vineyard at Forest Hill, near Mount Barker. It was vintaged and bottled at the Houghton Winery, Middle Swan.

Because of poor seasonal conditions and being made from the first grapes from young vines, the wine is a light style. It nevertheless shows the desirable influence of Mt. Barker's cool climate.

For comparative purposes, half of the original quantity of this Cabernet was developed in new oak storage - the balance received no new wood before bottling.

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.

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.

GEOLOGY AND PHYSIOGRAPHY

The southern extent of the ancient deeply weathered Yilgarn Craton reaches the northern part of the wine region. Formed during the Archean geological period over 2.5 billion years ago this is one of the oldest parts of the Earth's surface

As evidence of its long geological history and deep weathering, a lateritic profile of ironstone gravels blankets much of the Great Southern wine regions land surface.

The Yilgarn Craton consists of even grained granite sitting at an elevation of about 250 to 300 metres above medium sea level rising to the abrupt peaks of the dramatic Stirling Range at 500 to 1000m above median sea level. These peaks include Bluff Knoll the highest point in the south of Western Australia.

Elevation of vine planting range from near sea level on the South Coast up to nearly 300 metres above median sea levels in the northwest of the Frankland River subregion to over 350 metres above median sea level on the slopes of Mount Barker and Porongurup subregions presenting the highest vine planting in Western Australia.

There are higher elevations within the region such as the jagged peaks of the Stirling range that rises to over 1000 metres. These steep rocky peaks remain in conservation native reserve areas.







VITICULTURAL SOILS AND LANDFORMS OF THE GREAT SOUTHERN REGION

The Great Southern wine region's age and geology has had a strong influence on the soils. The ancient blanket of laterite that formed across much of the area resulted in ironstone gravel's being the most prolific soil, particularly on the undulating terrain in the northwest of the region. They are especially prominent in the Frankland River and Mount Barker areas, but they are generally seen across the entire region. Soils with a high percentage of gravels are often favoured as these soils have a lower water holding capacity that allows better control of vine vigour producing premium fine wine. After ironstone gravels sandy duplexes are the next most

widespread group of soils. These are particularly common near the Porongurup range and other eminences on gently sloping terrain around granite hills.

Climate

The mighty Southern Ocean has a strong hand in moderating temperatures in the Great Southern Wine Region, although there are variations as you travel throughout this great land mass. The inland summers of Frankland River, Mount Barker and Porongurup are warmer and more Mediterranean, and because of their proximity to the coast, Denmark and Albany subregions are the coolest and most maritime influenced.



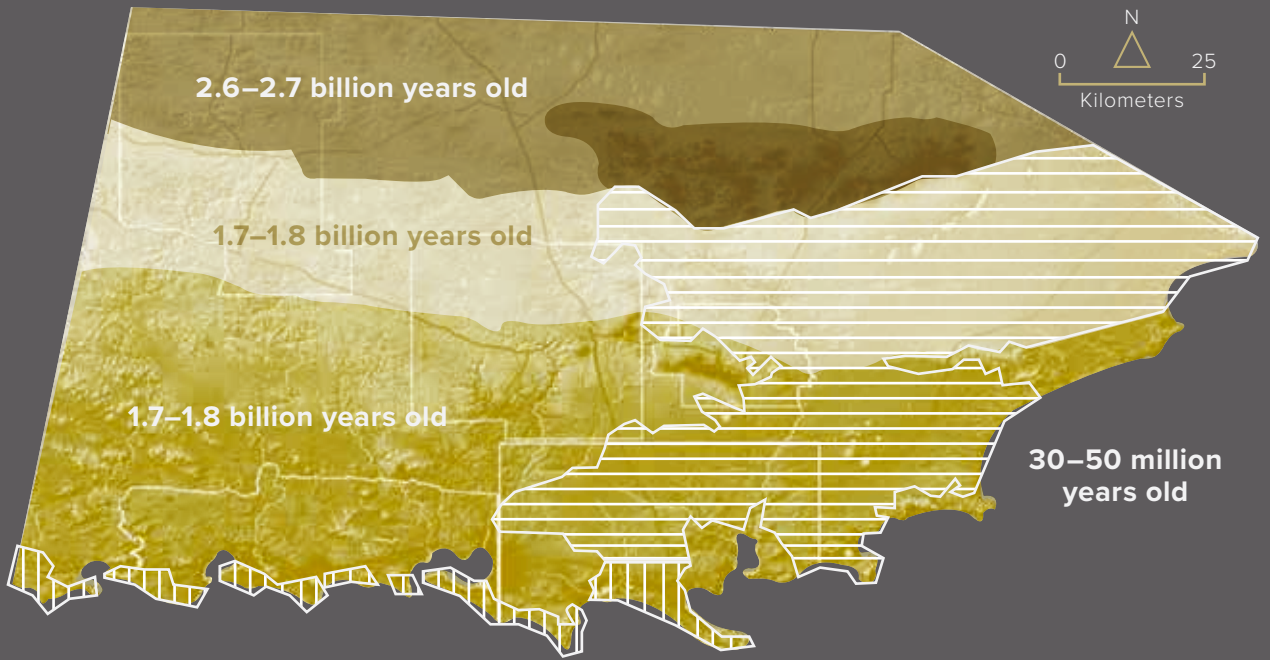
Mean Growing Season Temperature	17.9°C
Mean January (Mid Summer)Temperature	20.1°C
Mean Growing Degree Days (Oct-April) Accumulating Temperature predicting vines development rate.	1,693
Average Daily Sun Hours (Oct – April)	7.2
Mean Diurnal Temperature	11.6°C



Elevations and location



Simplified geology overlaid with approx. age of geology

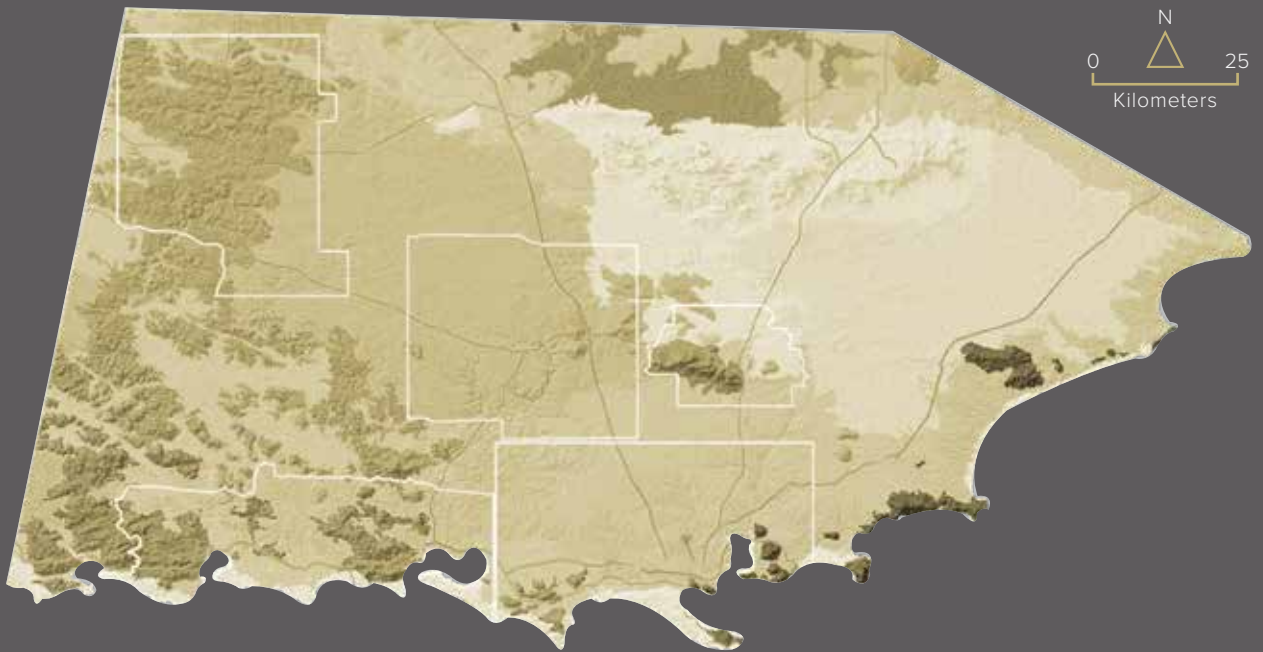


Geology
















- | | |
|------------------------------------|--|
| Biranup Complex | Tamala Limestone over Nornalup Complex |
| Stirling Range Complex | Nornalup Complex |
| Yigam Craton | Bremmer Basin over Nornalup Complex |
| Bremmer Basin over Biranup Complex | |



Main soils



Soils

- | | | | | | |
|---|--|---|---|---|---|
|  | Ironstone gravels dominant |  | Rock outcrop and stony soil w/shallow sand and ironstone gravels |  | Red-brown loams and Ironstone gravels co-dominant |
|  | Ironstone gravels (w/some Waterlogged soils) |  | Mostly Waterlogged soils |  | Rock outcrops w/Sandy duplexes and other soils |
|  | Ironstone gravels (w/Sandy duplexes, Shallow sands or pale deep sands) |  | Pale deep sands and Alkaline soils (Calcareous sands) |  | Alkaline soils and Heavy soils co-dominant |
|  | Ironstone gravels and Sandy duplexes co-dominant |  | Waterlogged soils (w/Heavy soils, Ironstone gravels, Pale deep sands) |  | Heavy soils and Sandy duplexes |
|  | Ironstone gravels and Pale deep sands co-dominant |  | Sandy duplexes (w/some Ironstone gravels) |  | Heavy soils (w/some Ironstone gravels) |



Annual rainfall (1989–2018)





Growing season temperature (October–April, 1989–2018)



The Great Southern Region, has an inviting Mediterranean climate, with hot, dry summers and cool, wet winters.









THE GREAT SUB-REGIONS

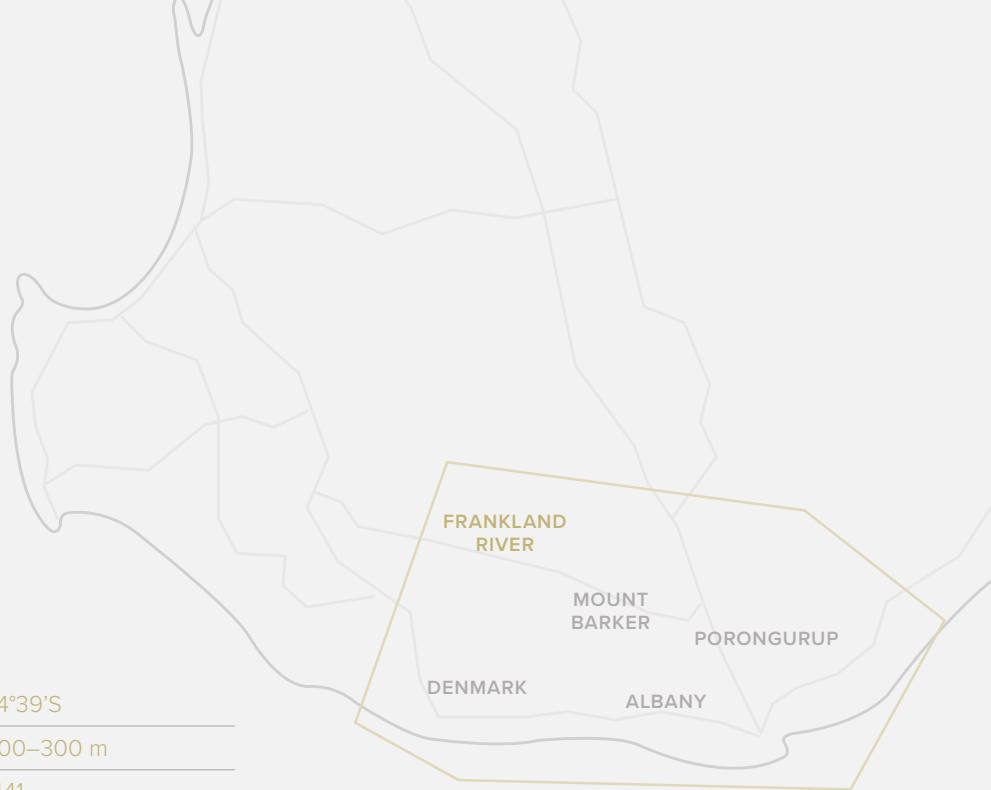
*That make
us great*



FRANKLAND RIVER

A giant grape growing region and Australia's best kept secret, vineyards of Frankland River have been producing grapes for some of the best wineries in the country. With a pedigree long established, the flowing Frankland, Gordon, Kent and Tone Rivers have carved an ancient viticultural paradise with over two billion years of soil cultivation under vine.

Covering almost 143,700 hectares, fine, gravelly loam soils, red, rich and uniform in depth sit at one of the highest elevations in the Great Southern region. A largely Mediterranean climate allows for a diverse range of grapes to be grown but standout varieties include Shiraz (Syrah) and Riesling. Globally known and highly prized, a vigneron's journey to one of the most isolated wine regions in the world is secret no more.



<i>Latitude</i>	34°39'S
<i>Altitude</i>	200–300 m
<i>Heat Degree Days</i>	1441
<i>Growing Season Rainfall</i>	310 mm
<i>Mean January Temp</i>	19°C
<i>Harvest</i>	Mid-March to mid-April

The Wines

Wines from Frankland River are sold throughout the world, and the subregion is internationally recognised for producing premium Shiraz and Riesling.

Other varieties include Chardonnay and Cabernet Sauvignon, with a developing interest in using varieties such as Tempranillo and Gewurztraminer to produce blends of character and complexity.



Riesling

Floral & Citrus | Crisp Acidity | Mineral



Shiraz

Black Pepper | Opulent Fruit | Intense



Cabernet and Blends

Dark Fruits | Chocolate | Powerful | Full-Bodied



Gewurztraminer and Blends

Perfumed | Textural | Delicious



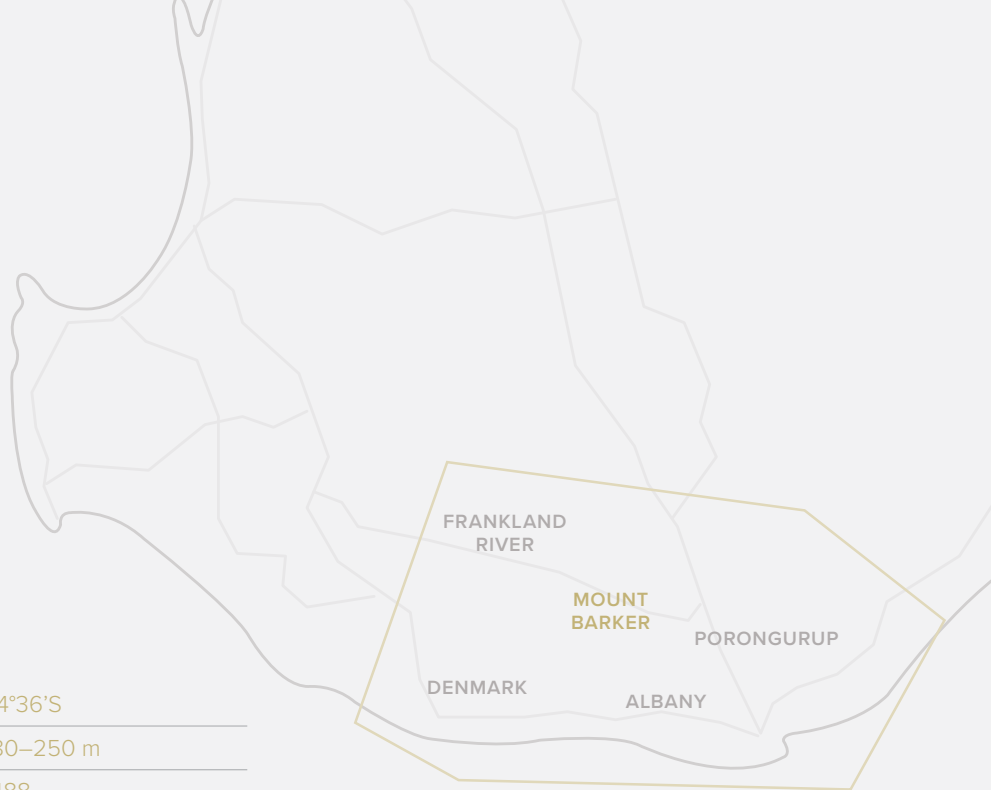
MOUNT BARKER

Mount Barker is considered the birthplace of the Great Southern wine region with some of the oldest plantings of vines in the region and the first subregion to be declared in Australia.

The vines experience a continental aspect with warm days and cooling nights producing high-quality grapes, retaining more of the natural grapes acidity This allows for fruit both elegant and complex showing fine tannins and incredible length for producing world-class wine.

With a rippling terrain and wide undulating landscapes, the vineyards of Mount Barker are spread so vastly apart yet echo an incredibly cohesive terroir.

“....there is a feeling of ‘oneness’ akin to that of a micro-terroir of France, a hundredth of the size of Mount Barker” James Halliday



<i>Latitude</i>	34°36'S
<i>Altitude</i>	180–250 m
<i>Heat Degree Days</i>	1488
<i>Growing Season Rainfall</i>	287 mm
<i>Mean January Temp</i>	19°C
<i>Harvest</i>	Early March to mid-April

The Wines

The average annual rainfall of 600-700 mm is perfect to sustain grapevines, so many vineyards in the subregion employ only minimal irrigation at key times of the growing season. Some established vineyards are proudly dry grown. Mount Barker soils are marri with lateritic gravelly and sandy loams derived from granite rock protrusions.

The subregion has an established reputation for producing high-class Riesling, Shiraz, Cabernet Sauvignon and Pinot Noir.



Riesling

Floral | Flinty | Crisp | Long-Lived



Chardonnay

Fine Stone Fruits | Elegant | Full-Flavoured



Shiraz

Lifted Spice & Ironstone | Elegant | Savoury



Cabernet

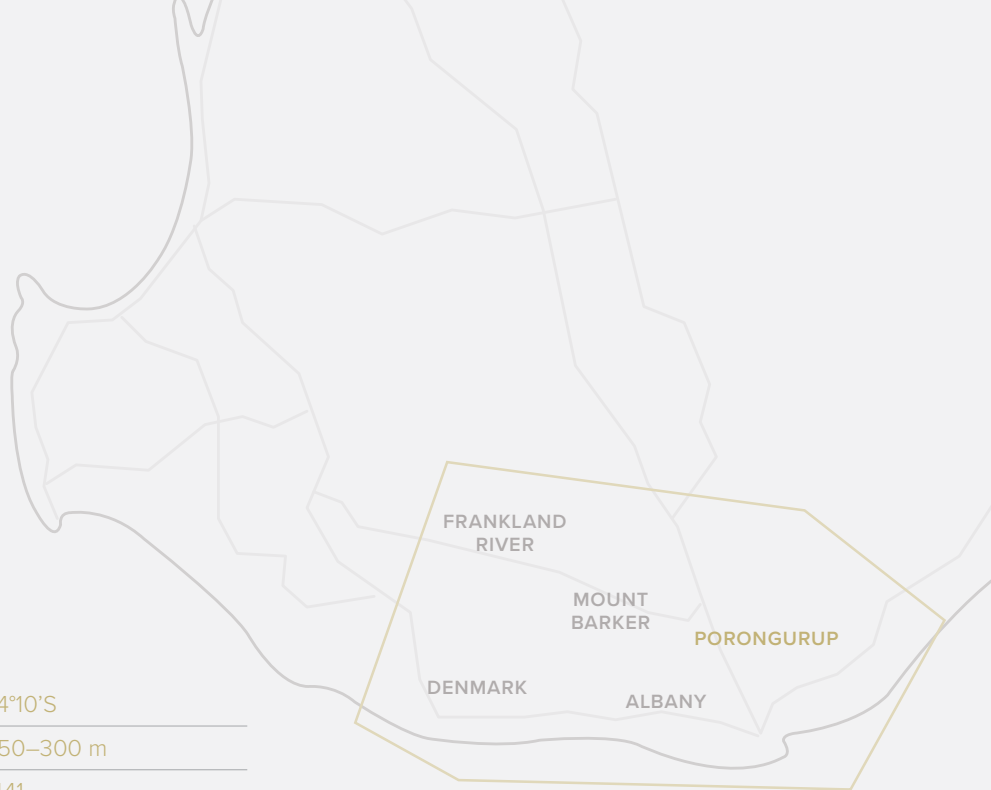
Dark Berry Fruits | Earthy | Structured



PORONGURUP

The ancient Porongurup Range is a place of incredibly rare flora and fauna with a National Park at the heart of the subregion. The range is 12 kilometres long and 670 metres high, but features a luxuriant forest of giant karri trees and an understorey that puts on a world renowned brilliant display of native wildflowers during spring and early summer. This sub-region is small but the Mediterranean and long ripening season of the region, lying just east of Mount Barker, produces exceptional quality fruit with intense flavours.

The Porongurup's spectacular geomorphic granite range creates a variety of soil types, with karri loams and well drained loamy gravels the most productive. The subregion boasts a special climatic feature — a nocturnal thermal zone created by warm air rising above the denser cold air sliding down the hillsides and settling on the valley floor. This air drainage produces ideal conditions for ripening vines reducing the risk of frost.



<i>Latitude</i>	34°10'S
<i>Altitude</i>	250–300 m
<i>Heat Degree Days</i>	1441
<i>Growing Season Rainfall</i>	310 mm
<i>Mean January Temp</i>	19°C
<i>Harvest</i>	Mid-March to early May

The Wines

Wine grape production in the Porongurup subregion began with plantings of Riesling and Cabernet Sauvignon in 1978, followed by more plantings in 1979 and 1983. Now around 10 highly sought-after vineyards bask on the sunny northern slopes of the incredibly unique and rare Porongurup Ranges in a cool climate.

The Porongurup's reputation as a producer of distinctive cool climate wines, especially Riesling, Chardonnay and Pinot Noir, continues to grow and many boutique producers source fruit from the subregion. Shiraz, Cabernet and Sauvignon Blanc are also produced with success.

"High quality cool climate elegance. ...this heartbreaking limitation on quantity only adds to the excitement and the chase" James Halliday



Riesling

Intense Citrus Blossom | Zesty | Mineral



Chardonnay

Fine Citrus & Stone Fruits | Vibrant | Complex



Pinot Noir

Perfumed | Silky | Savoury



Shiraz

Red Berries & Spice | Savoury | Elegant

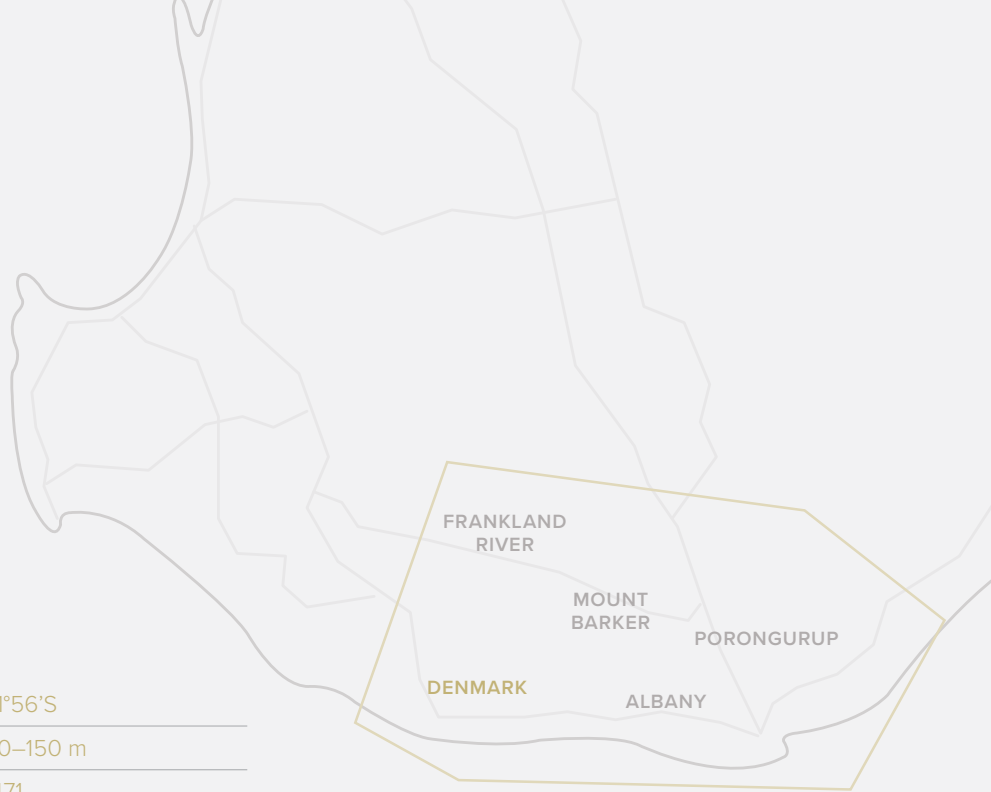


DENMARK

The first grapevine plantings in the Denmark subregion occurred along Mt Shadforth in 1974. These were followed by further early plantings of Riesling, Shiraz and Cabernet Sauvignon at Tinglewood in 1976.

Denmark's high calibre boutique wineries is a playground for wine enthusiasts in a unique microcosm vastly different from other regions of the Great Southern.

Surrounded by an impossibly perfect landscape of crystal emerald waters, majestic towering karri forests and picturesque green rolling hills, it's rich well-drained soils from fertile karri and marri loams, steep hills and valleys create many unique microclimates with excellent grape growing conditions.



<i>Latitude</i>	31°56'S
<i>Altitude</i>	50–150 m
<i>Heat Degree Days</i>	1471
<i>Growing Season Rainfall</i>	354 mm
<i>Mean January Temp</i>	18.7°C
<i>Harvest</i>	Early March to late April

Denmark has a broadly Mediterranean climate with wet, cool winters and dry, warm summers. The region’s vinous reputation is growing, thanks to some of the region’s top cellar doors showcasing talented winemakers and unique experiences that highlight the regions rich terroir.

The Wines

The grape varieties thriving across the region are premium cool-climate classics of Riesling and Chardonnay, Pinot Noir. The region is growing traction with sparkling varieties but their red cabernet blends have created an international following.



Chardonnay

Crisp | Stone Fruit Blossom | Tight | Mineral



Riesling

Floral Spice | Vibrant | Intense



Sparkling

Fine Citrus | Brioche | Fresh | Complex



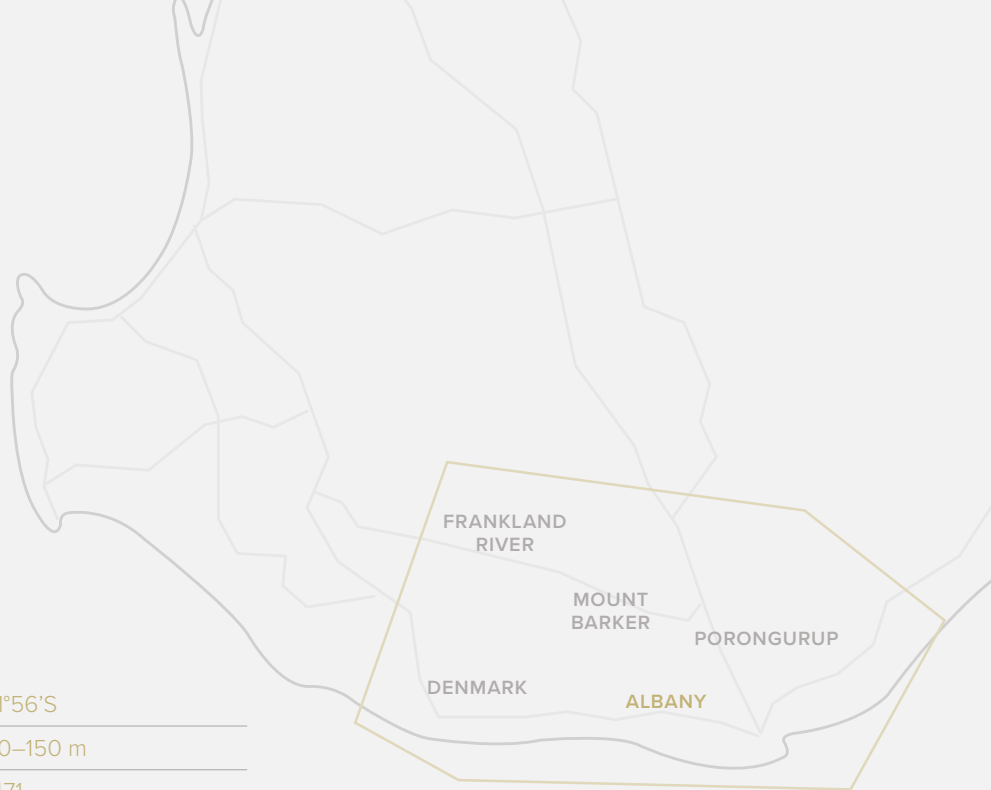
Pinot Noir

Bright Red Berries | Spice | Forest Floor



ALBANY

The city of Albany is the oldest European settlement in Western Australia and is the major centre of the Great Southern. It covers 157,338 hectares surrounding the town of Albany where hills and green valleys meet the wild coastline of the Southern Ocean. Albany and its surrounding area is renowned for stunning ocean scenery, pristine water and excellent organic culinary and agricultural produce. This sub region is strongly influenced and moderated by the Southern Ocean and is considered Mediterranean with wet cool climates winters and warm dry summers. Diurnal temperature range is minimal and moderate levels of humidity in the summer assist ripening by reducing stress on the vines. Soils are lateritic gravelly sandy looms or sandy looms derive from granite and genesis rock. Altitude reaches 100 metres growing season rainfall is 303 millimetres and the mean January temperature is 19 degrees



<i>Latitude</i>	31°56'S
<i>Altitude</i>	50–150 m
<i>Heat Degree Days</i>	1471
<i>Growing Season Rainfall</i>	354 mm
<i>Mean January Temp</i>	18.7°C
<i>Harvest</i>	Early March to late April

Vines were established in the Albany sub-region in the late 1970s, with the plantings at a Redmond vineyard. The establishment of Wignalls Wines, just north of Albany in 1982, followed.

Today, the majority of vineyards in the subregion are family-operated businesses with a total area of vines of approximately 94 hectares.

The Wines

Albany wine is produced in a broadly Mediterranean climate featuring wet/cool winters and warm/dry summers with a sea breeze off the ocean. Both white and red varieties grow strongly with established varieties include Sauvignon Blanc, Chardonnay, Pinot Noir and Shiraz. More inland areas of the subregion are developing a reputation for fine Riesling.



Riesling

Intense Citrus | Fine | Mineral



Chardonnay

Fine Stone Fruits | Citrus | Mineral



Pinot Noir

Perfumed | Silky | Savoury



Shiraz

Spicy Red Fruits | Plush | Velvety





Taste the privilege of time.

Great Southern Wine Region

Amanda Darling

Executive Officer

xo@greatsouthernwine.org.au

greatsouthernwine.org.au

 / Great Southern Wine Region

 /great_southern_wine

Support Partners



Wines of Western Australia
Extraordinary Regions

Department of
**Primary Industries and
Regional Development**

Government of
Western Australia

Proudly supported by WA WINES TO THE WORLD, an industry-led Export Growth Partnership
coordinated by Wines of WA, co-funded by DPIP





Unearth Excellence.