

SHIRAZ THE CLASSIC AUSTRALIAN RED WINE



A tremendously versatile grape variety, Shiraz has become Australia's highest produced variety and Australian Shiraz is loved for its vibrant berry characters, hints of spice and oak. There are however subtle differences between Shiraz produced in different Australian wine regions.

Shiraz is often referred to as Syrah outside Australia and It has its origins in France's northern Rhône Valley, where it provides the backbone of the famous Hermitage, Cornas and Côte-Rôtie wines.

Shiraz arrived in Australia as part of the Busby collection in 1832 and due to its suitability to hot, dry climates, it thrived in many Australian regions, and consequently grew in popularity. Although first planted in Sydney and the Hunter Valley, the Barossa Valley has become Shiraz's spiritual home in Australia and this region has some of the oldest vines in the world.

Shiraz is widely perceived as Australia's premier grape variety and although produce many excellent examples of wines made from other grapes, Shiraz is the one that has captured the imagination of wine lovers and experts the world over. The vast array of regions, soil types and Australian microclimates produces a broad range of expressions and styles.

Shiraz grape has relatively loose bunches, with large thick-skinned berries and is marked by its spicy, black fruit flavours and smooth tannins.



The Barossa and McLaren Vale regions of South Australia are the most famous, possibly due to highly prized old vineyards producing intensely flavoured, rich and earthy red wines. The Hunter Valley has a long history with Shiraz, while Victoria combines some proven historic regions like the Grampians with newer, rising stars like Heathcote.

If Shiraz grapes are picked late, they will often shrivel, become raisin-like and produce concentrated, dried fruit flavours. The big flavours of Australian Shiraz are suited to American oak, although a recent trend has seen a move to French oak, particularly in cooler regions.

The Barossa Valley is Australia's premier Shiraz region and is the home of some of the oldest Shiraz vines in the world. The Barossa is responsible for some of Australia's finest Shiraz from both small and large producers. Barossa Shiraz typically shows plum, cherry and blackberry flavours with savoury tannins.



McLaren Vale produces full-bodied, full-flavoured Shiraz, usually with high colour, high alcohol and dark fruit flavours backed by layers of licorice, spice and violet characters and soft tannins.

Coonawarra Shiraz is medium bodied and ripe with smoky cherries, spicy undertones and dusty dark berry aromas and flavours.

The Clare Valley produces deep and distinctive Shiraz with a

tight, concentrated structure. Expect red currants, blackberries and fine tannins.

The Grampians has a long history of making sturdy, structured wines with intense, spicy palates. The Grampians has also been a great source for some of Australia's greatest Sparkling Shiraz. Great Western has also been the source of some intensely flavoured, long-lived Shiraz. Heathcote Shiraz is stylistically very different to elsewhere in Australia with black cherry, prune and chocolate characters and It also has high levels of alcohol, usually with high levels of oak to match the intense fruit flavours.

Hunter Shiraz is generally medium bodied, with fragrant, earthy aromas, cherry, berry characters, layers of violets and savoury, dusty plums backed by fine, soft tannin

Canberra's hot days and cool nights produce intensely flavoured, spicy Shiraz with high levels of natural acidity giving great flavour length. Canberra Shiraz often benefits from the co-fermentation of a small portion, around 5%, of Viognier.

Mt Barker is building a tradition of high quality, concentrated, medium-bodied Shiraz with layers of white pepper, spice and dark berried fruit.

When it comes to Australian wine no other grape is more synonymous than Shiraz and almost universally planted, capable of everything from affordable, quaffable BBQ reds to magnificent, age-worthy classics that are truly world-class. Shiraz French in origin, Australian by nature.

Shiraz is Australia's stable red grape variety, makes the most popular red wine and is at the core of the country's incredible export success. The most widely planted wine grape in the country, Shiraz continues to dominate the Australian wine scene with its bold, ripe flavours and easy-drinking nature.

A dedicated band of winemakers are ensuring that Shiraz is known for quality rather than quantity by bringing back traditional, hands-on winemaking that is creating Shiraz with distinctive character and personality. By virtue of its capabilities, army of winemaking advocates and consumer adoration, Shiraz is something special.

This is a grape that thrives in moderate to warm climates, but that's increasingly found in cooler regions. The typical flavours of Australian shiraz are spice, red fruit, black fruit and pepper. If a winemaker is looking to produce a full-bodied style, then you can expect rich, ripe and intense fruit flavours.



The Shiraz grape thrives in moderate to warm climates, but that's increasingly found in cooler regions. The typical flavours of Australian shiraz are spice, red fruit, black fruit and pepper. If a winemaker is looking to produce a full-bodied style, then you can expect rich, ripe and intense fruit flavours.

Shiraz wine tends to be quite full-bodied and is appreciated best when matched with a great dish. Pairing Shiraz wine with food isn't science and basically big bold flavours in the wine will do well with big bold flavours on the plate.

The main thing when it comes to choosing a Shiraz wine to go with food or choosing food to go with the Shiraz wine is whether it is talking cool or warm climate Shiraz.

Cool Climate Shiraz - Classic expressions of cool climate Shiraz wine like those from



the Rhône valley in France, tend to be dark, earthy, smoky, and often very dry and the wines can be quite leathery, and are well suited to cut through robust flavours and fatty foods.

Warm Climate Shiraz - Typical wine Australian Shiraz fall under the umbrella of warm climate and the

wines are rich, dark and intense, with more sweetness and fruit, such as blackberries and blueberries, coming through on the palate.



Grilled and barbecued foods such as sausages, kebabs and hearty vegetables that have a nice char from the grill, as well as smoky barbecued meats are the perfect matching for warm climate Shiraz wine. Big, fruity Australian Shiraz, like those from the Barossa or McLaren Vale, go beautifully with the bold flavours.

go wonderfully with warm climate Shiraz wine.

Smoky grilled meat and vegetables



When the lamb since chops and gyros to roasts and casseroles there is always a Shiraz to accompany a lamb dish. Australian Shiraz wine and with Aussie lamb, of course, they are always a good bet and try a Victorian Shiraz, which will be rich in dark fruits and quite peppery.

