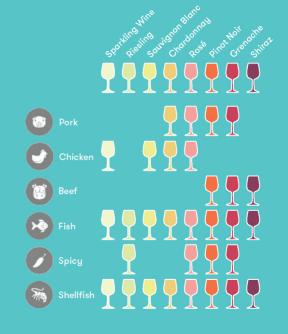


Wines of Australia

Australian wine can be enjoyed with many delicious Filipino dishes. Match a fresh Chardonnay with lechon, a light Pinot Noir with adobo, a crisp Riesling with lumpia or an elegant Merlot or Shiraz with kare-kare.



Wines of Australia

Australia has a very diverse wine community with more than 60 wine regions spanning from coast to coast.

Each region has distinct flavours, characteristics and wine styles all of which you can explore and enjoy with many types of Filipino food and other international cuisine.

Chardonnay

Mornington Peninsula

Delicate in style with crisp citrus and melon gromas.

Adelaide Hills

Elegant with melon and peach flavours.

Yarra Valley

Made in a range of styles - can be light and elegant or riper and richer.

Margaret River

Rich and concentrated style, but crisp and complex.

Riesling

Clare Valley

Intense brisk lime and honey flavours with high acidity.

Eden Valley

Softer than Clare Valley Riesling, more floral and lemon notes.

Great Southern

Stone fruit flavours, ripe and fruity.

Tasmania

Highly fragrant styles with steely acidity.

Sparkling

Key regions include Tasmania and Adelaide Hills.

Chardonnay and Pinot Noir are used to make refreshing, elegant sparkling wine perfect for any celebration.

Sparkling Shiraz from Barossa is fun and fruity - a style unique to Australia.

Semillon

Hunter Valley

Naturally low in alcohol with herbal and citrus aromas.

Barossa

Lower acidity than Hunter Valley Semillon, richer and fuller bodied.

Margaret River

Often blended with Sauvignon Blanc. Intense citrus and herbal flavours, crisp and refreshing.

Alternative Varieties

Nero d'Avola: Riverland.

Malbec: Langhorne Creek.

Verdelho: Granite Belt.

Sangiovese: King Valley.

Fiano: McLaren Vale.

Pinot Noir

Tasmania

Light bodied and perfumed style with soft red berry fruit.

Mornington Peninsula

Elegant style with cherry and raspberry fruit flavours.

Yarra Valley

Soft, riper style with strawberry and red plum flavours.

Great Southern

Aromatic styles with rhubarb, truffle and spice characters.

Fortified

Rutherglen is the classic Australian region for fortified wines.

Rutherglen Muscat

Very rich and viscous with toffee and raisin flavours.

Rutherglen Topaque

Slightly lighter style with butterscotch and earl grey tea flavours.

Cabernet Sauvignon

Coongwarra

Concentrated and elegant with plum and spice flavours.

Margaret River

Often blended with Merlot. Sweet blackcurrant and spicy notes.

Orange

Varietal blackberry fruit with classic tannin structure.

Pyrenees

Fine tannins with ripe dark berries and lingering chocolate flavours.

Grenache

McLaren Vale

Red fruits and spice, finesse and soft tannins.

Barossa Valley

Fresh plum, perfumed elegant red berries.

Shiraz

Mclaren Vale

Rich, dark chocolate and cherry notes.

Barossa Valley

Smooth, intense dark cherry and vanilla flavours.

Hunter Valley

Medium bodied, plum and earth flavours.

Canberra District

Aromatic red fruits with blueberry, pepperiness and minerality.

Heathcote

Ripe round tannins with spice and liquorice.

