



古くて新しいワイン・リージョン

—— 海と山に囲まれ、豊かな自然と多様な歴史・文化が共存する地 ——

ヴィクトリア州はオーストラリアの中ではタスマニアに次いで小さい州ですが、人口約600万人と人口密度は国内で最も高く、その中には他州や海外からの移住者が多いことも特色です。地形は、山岳地帯から海沿いの平地まできわめて変化に富み、地勢の違いによる気候も多様で、「ジオグラフィカル・インディケーションズ(GI)」*と呼ばれる地理的呼称に基づくワイン産地は21と他州に比べても数が多いです。

ワインの歴史は古く、設立100年を超えるワイナリーが存在すると同時に、1970年代、80年代に始まったバイオニア的ブディック・ワイナリーが多数あります。大手ワイナリーの中にはメルボルンに本社を置くところもあり、大規模生産の日常飲みワインと家族経営の小規模ブディック・ワイナリーとが車の両輪としてワイン業界をリードしている点では、オーストラリア・ワイン業界の縮図とも言えます。

今回はメルボルンから南に下ったモーニントン半島、北上したマセドン・レンジズ、そしてさらに北東にあるアッパー・ゴルバーンの3つの産地とその代表的生産者をご紹介します。

ヴィクトリア州ワイン産業の歴史

1803 年	最初の流刑植民団がメルボルン付近ポート・フィリップ湾に入植。(フィリップ提督の最初のフリゲートがシドニーに上陸したのは1788年)
1830 年代	ニュー・サウス・ウェールズ、南オーストラリアと同様にヴィクトリアにも英国人資産家が移住しワイン業界を支配。その後、スイス人、ドイツ人などの移民も増える。
1850 年代	バララットで金鉱が発見され、人口が急激に増加。ブドウ畑とワイン生産量も急増し、国内市場の基盤ができるとともに英国への輸出も始まる。1851年、ビクトリア植民地政府が成立。
1875 年	ジローングからフィロキセラが発生。その蔓延でヴィクトリアでは多くのブドウ畑が消滅。再びブドウ栽培が始まるのは1960年代に入ってからとなる。
1901 年	オーストラリア連邦成立に伴い州となり、連邦首都キャンベラが選定・建設中、当時オーストラリア最大の都市であったメルボルンに一時的に首都が置かれる。
1925 年	英国政府がオーストラリアワインに特惠関税を付与したことで、オーストラリアワイン産業が強化され、ヴィクトリア州の酒精強化を含む多くのワインが英国へ輸出される。
1900-40 年代	好景気と不況によるパブル崩壊、2度にわたる世界大戦があり、ワイン業界は繁栄と衰退を繰り返しながらも特権的に保護された英国市場への輸出を拡大。
1940-60 年代	第二次世界大戦後、ヨーロッパから流入した多くの移民がオーストラリアにそれまでと異なるワインや文化を持ち込み、食文化に影響を与えるが、60年代までは酒精強化ワインの生産と輸出が主流。
1970-80 年代	近代的ワイン産業が生まれ、小規模なバイオニア的リーダーがヤラ・ヴァレーやモーニントン半島など、より冷涼地域に生産拠点を生み出していく。同時に業界トップで大規模な買収合併が進み、灌漑地域でも大規模開発が行われる。
1994 年	GI(Geographical Indications ジオグラフィカル・インディケーションズ)と呼ばれる地理的呼称制度に基づくラベル法が導入され、ヴィンテージ・産地・ブドウ品種のラベルへの表記は、各項目が85%以上であることを義務付ける。

資料 : australia.gov.au

ヴィクトリア州のワイン産地

【地理・気候・土壌】南緯34-38.5°に位置し、標高は平地の15mほどの場所から、クイーンズランド、ニュー・サウス・ウェールズ、ヴィクトリアと全長3,500km以上連綿と続くグレート・ディヴァイディング・レンジ(大分水嶺)の麓では800m前後になる。土壌は赤いローム層と火山性土壌が主。海洋性気候で、グレート・ディヴァイディング・レンジの南は湿度が高く冷涼だが、その北の内陸部は温暖で乾燥しており、グレート・ディヴァイディング・レンジから全長2,700kmに及ぶマレー川を利用した灌漑がなければブドウ栽培はできない。

南は三方を海に囲まれ、海からの冷涼で湿った風がその年の収量にも影響を与える。北西の高温で乾燥した地域から、北東の高山地帯の雪原まで多様な気候帯で、はっきりと四季が分かれる。

【特徴】オーストラリアの他の産地同様、様々な品種とスタイルのワインを作るが、産地特性も強く、南氷洋につながる海沿いの冷涼産地からは果実味豊かなピノ・ノワール、グレート・ディヴァイディング・レンジ麓の標高の高い地区からはベッパ風味の強いシラズ、北東部ラザグレンでは伝統的な濃厚で凝縮感のある酒精強化ワインが造られる。現在約780軒ほどのワイナリーは、そのほとんどが家族経営の小規模ブディック・ワイナリーだが、マレー川流域の温暖な灌漑地域には大規模生産地が広がる。

* ジオグラフィカル・インディケーションズ(GI)

GIによると、ワイン産地(Region)は、同一所有者でない5ha以上の畑が5つ以上あり、500t以上の生産量がある場合に申請が可能で、1つまたは複数のGIが集まりゾーン(Zone地域)を構成する。ヴィクトリア州は21のGI以下の6つのゾーンに分けられている。

- ① セントラル・ヴィクトリア: ベンディゴ、ゴルバーン・ヴァレー、ヒースコート、ストラスポギー・レンジズ、アッパー・ゴルバーン
- ② ギップスランド
- ③ 北東ヴィクトリア: アルパイン・ヴァレー、ピーチワース、グレンローワン、キング・ヴァレー、ラザグレン

- ④ 北西ヴィクトリア: マレー・ダーリング、スワン・ヒル
- ⑤ ポート・フィリップ: ジーロン、マセドン・レンジズ、モーニントン半島、サンバリー、ヤラ・ヴァレー
- ⑥ ウェスタン・ヴィクトリア: グランビアンズ、ヘンティ、ピレニーズ

PICK UP WINE

Stonier Reserve Pinot Noir

CODE
8450



ストニア リザーヴ・ピノ・ノワール 2010(S)

産地: ヴィクトリア州モーニントン半島
希望小売価格 ¥6,200

モーニントン半島のバイオニア・ワイナリーが送り出すこの特別なワインは、モーニントンがピノ・ノワールでいかに大きな成功を収めているかを如実に語っている。ダークチェリーの果実味はきめ細やかな質感をまとい、野性味があり、ひときわエレガンスと複雑味が際立っている。これは数本買って、さらに熟成させて楽しむ価値十分にあります！



Curly Flat Pinot Noir

CODE
8878



カーリー・フラット ピノ・ノワール 2011(S)

産地: ヴィクトリア州マセドン
希望小売価格 ¥8,200

透き通るようななんとも淡い色と透明感。ラズベリー、クランベリーのアロマはどこまでもピュアで、優しくふんわりとしたテクスチャーに思わず引き込まれる。研ぎ澄まされた味わいとはこのようなワインを飲んで分かるもの。2011年は雨と寒冷な日が長く続いたチャレンジングなヴィンテージであったが、ここまでバランスよく仕上げる生産者は流石！



* 価格はすべて消費税別 ; 容量は別途記載のあるもの以外すべて750ml ; ヴィンテージに続く(S)はスクリュエキャップ使用です。



Introducing winemaking regions: Mornington Peninsula, Macedon Ranges & Upper Goulburn in Victoria, Australia

A mix of old and new wine regions

— Spectacular scenery, rich history and diverse culture shape a great wine experience —

Victoria is the second smallest state in Australia after Tasmania. With a population of about 6 million it has the highest population density in the country, with many immigrants from other states and abroad. The terrain is diverse and varied, from coastal plains to mountains creating major climatic differences. This diversity is seen in Victoria being home to 21 wine regions under the Geographical Indications (GI) designation, the most in any state. Wine has a long history in Victoria, with established wineries over 100 years old vying with the new pioneers that sprang up in the 1970s and 1980s. A number of the largest winery companies that produce daily drinking wines on a large scale are headquartered in Melbourne, which together with the small family-run boutique wineries, form the twin driving forces of the Australian wine industry. This time we introduce three Victorian wine regions, Mornington Peninsula and the Macedon Ranges in the Port Phillip Zone, and Upper Goulburn in the Central Victoria Zone.

Victorian Wine Industry History

1803	The first colonial settlers arrive in Port Phillip Bay, near Melbourne. (The first frigate of Admiral Phillip landed in Sydney in 1788)
1830	Like New South Wales and South Australia, Victoria is settled by wealthy British property owners who dominate the wine industry. Later, Swiss and German immigrants also entered the industry.
1850	Gold discovered in Ballarat, and the population increases rapidly. Vineyards and wine production also increase rapidly, the first exports to the UK can be seen as the foundation of the domestic market. The independent Colony of Victoria is established.
1875	Phylloxera breaks out near Geelong. Many Victorian vineyards disappear in the epidemic. It isn't until 1960 that grape cultivation reaches the same levels again.
1901	With Federation, Victoria becomes an Australian State. Canberra is selected as the future capital, and while construction is underway, as the largest city in Australia at that time, Melbourne is the temporary capital.
1925	The UK government grants a preferential tariff for Australian wine, boosting the Australian wine industry, including fortified wines from Victoria which are exported to the UK.
1900–40	The economy booms and collapses, there are two World Wars, the wine industry expands exports to the UK market on the back of privileged protection, and goes through cycles of prosperity and decline.
1940–60	After the Second World War, many of the immigrants who flow in from Europe slowly change the local food and wine culture. The production and export of fortified wine dominate the wine industry into the 1960s.
1970–80	Modern wine industry is born, through the work of pioneers in Yarra Valley and Mornington Peninsula who create a production base for cool climate wines. Large-scale mergers and acquisitions consolidate the industry, with major vineyard development beginning in irrigated areas.
1994	GI is introduced as a way of categorizing and labelling the origin of wines. If a wine label claims a single vintage, a single region and/or a single variety, it must consist of a minimum of 85% of fruit from that GI designated region.

source : australia.gov.au

Wine in Victoria

Geography, climate, & soil:

Located in latitudes 34–38.5° south, with altitudes from 15 meters to 800 meters. The main geographical feature is the Great Dividing Range, which runs 3,500km from Queensland in the north, through New South Wales, into Victoria. The soils are mainly volcanic and red loam. South of the Great Dividing Range, the maritime climate is cooler and humid. In the inland north of the state it is dry and hot, with the Murray River basin that runs 2700km from the Great Dividing Range providing the flat land and water for large-scale viticulture, which is dependent on irrigation.

Wine regions in the south are surrounded by the sea on three sides, and cool moist sea breezes influence the harvest quantity each year. From hot arid areas in the northwest to snowy alpine plateaus in the northeast, Victoria has diverse climate zones and four clearly delineated seasons.

Features:

Victorian wine regions offer the same varieties and styles of wine as other zones in Australia, but with strong local characteristics. In maritime regions, the cool climate influence of the sea contributes to fruity rich Pinot Noir. High altitude regions at the foot of the Great Dividing Range make peppery Shiraz, while in the northeast traditional fortified wines from Rutherglen are rich and concentrated. Currently, there are approximately 780 wineries in Victoria, most of which are small, family-run boutique wineries, with large-scale wineries mainly confined to the warm irrigated area of the Murray River basin.

* Geographical Indications (GI)

Under GI, the official definition of a wine-producing region is if there are 5 or more wineries with different owners with at least 5ha of vineyards, and a production volume of over 500t for the region. In Victoria there are 21 GI regions, divided into 6 zones.

- ① Central Victoria: Bendigo, Goulburn Valley, Heathcote, Strathbogie Ranges, Upper Goulburn
- ② Gippsland
- ③ North East Victoria: Alpine Valleys, Beechworth, Glenrowan, King Valley, Rutherglen

- ④ North West Victoria: Murray Darling, Swan Hill
- ⑤ Port Phillip: Geelong, Macedon Ranges, Mornington Peninsula, Sunbury, Yarra Valley
- ⑥ Western Victoria: The Grampians, Henty, Pyrenees

PICK UP WINE

CODE
8450



Stonier

Reserve Pinot Noir 2010 (S)

Region: Mornington Peninsula, Victoria

RRP ¥ 6,200

This pioneering Mornington Peninsula winery has enjoyed outstanding success with Pinot Noir. Clear, light reddish-crimson, the red fruit and spice aromas lead into a very light but silky palate, with just enough tannin emphasis on the finish to catch attention. It will age beautifully for several years. James Halliday 93 points.



CODE
8878



Curly Flat

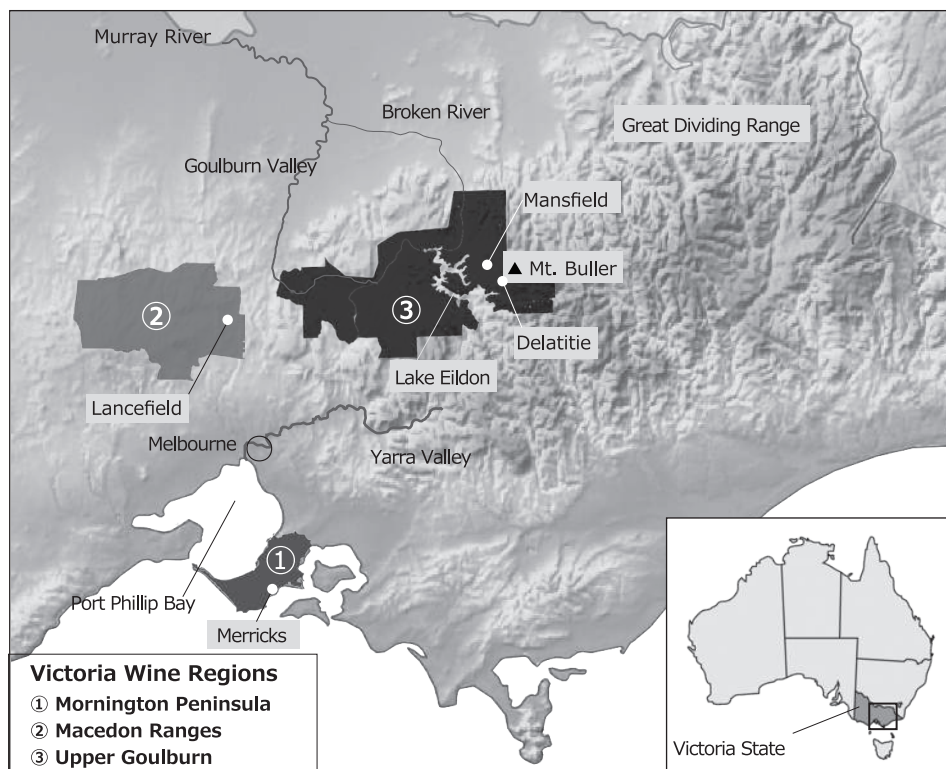
Pinot Noir 2011 (S)

Region: Macedon, Victoria

RRP ¥ 8,200

Light ruby red, bright and clear. A generous array of complex aromatics, with fresh fragrant raspberry, cranberry and cherry with supporting savoury notes. The bouquet translates faithfully into a delicate fruit wave on the palate, with subtle tannins that float on the lively acidity.





Victoria Wine Regions

- ① Mornington Peninsula
- ② Macedon Ranges
- ③ Upper Goulburn

Mornington Peninsula map ①

80 km south of Melbourne on Port Philip Bay, the Mornington Peninsula has been long been the weekend playground of wealthy Melburnians. Although vineyards were planted in the late 19th century, they were devastated by phylloxera. The revival began in the 1970s, and this premium wine region seemed to grow in the blink of an eye. Surrounded by the sea on three sides, the cooling maritime climate makes Pinot Noir and Chardonnay the principal varietals. Many of the wineries are small, specializing in premium wines.

Geography, climate, & soil:

Although the Peninsula has a typical maritime climate, the impact of the winds varies among the gentle rolling hills, with a diversity of microclimates by location. The average January temperature is 20.2°C. The soil also varies, with yellow duplex soils in the northwest, red volcanic soils in the center, and brown duplex soils in the southeast. Rainfall during the growing season is approximately 320mm.

Village Cellars Winery: Stonier Wines

Established in 1978 by Brian Stonier, it was the first winery in southeast region of Merricks, and remains one of the finest producers on the Peninsula, offering wines with an excellent balance of quality and price.

Stonier specializes in Chardonnay and Pinot Noir, with their outstanding Reserves made to age for many years. The standard wines make for delicious drinking young.

Stonier was amicably acquired by Lion Nathan in 1998, with no change in their approach to winemaking. In 2000, they hosted the Stonier International Pinot Noir conference for the first time, generating global awareness of Mornington Peninsula Pinot Noir.

Macedon Ranges map ②

Just 60km northwest of Melbourne, the area was created by volcanic activity, with valleys and lakes dotting the landscape. Hepburn Spa has long been known as a health spa, famed for the quality of its water. Grapes were first grown in the 1840s as in other wine-producing areas in Victoria, and declined due to phylloxera. The winery revival began in the 1950s, and started to gain pace in the 1970s. The cool climate is conducive to making Pinot Noir and Chardonnay, and its sparkling winemakers have a growing reputation. Most wineries are small and family-run.

Geography, climate, & soil:

The Macedon Ranges form the southernmost end of the Great Dividing Ranges, with Mt. Macedon the highest peak at 1,010m. The wine region is spread across a highland plain at altitudes of 400-600m, making it the coolest wine-growing

region on the Australian mainland. Cool winds flowing in from Port Phillip Bay are blocked by the Ranges. Rainfall during the growing season is 290-370mm. The soil is comprised of granitic sandy loams reflecting the region's volcanic origins.

Village Cellars winery: Curly Flat

Owner and winemaker Philip Moraghan developed his affection for Pinot Noir while studying business in Switzerland in the 1980s, spending most of his free time in Burgundy. On his return to Australia he researched cool climate wine regions in Australia, and settled on Lancefield in the southern Macedon Ranges to create a winery. He planted his first vines in 1991, stopped the use of herbicides in 2006, and is now committed to biodynamic viticulture. Especially for Pinot Noir, the grapes are grown on a Y-shaped Lyre trellis system to optimize sunlight and airflow for excellent fruit quality. Both the Pinot Noir and Chardonnay are fermented with natural yeast, in a winery that uses gravity to process the fruit. The resulting wines are pure, complex and subtle.

Upper Goulburn map ③

The Ritchie family first planted grapes in the Delatite district in 1968, pioneering the area as a wine region. The region comprises the Goulburn River and Broken River that flow from the Great Dividing Range, from Mount Buller in the north through to Yarra Valley.

Geography, climate, & soil:

This beautiful sub-alpine region studded with mountains, rivers and lakes in the Victorian High Country ranges in altitude from 300 to 800m. The influence of the cool climate, terroir and the elevation difference is enjoyed in the fragrant white and sparkling wines, elegant textured reds, and the diverse styles. Overall the region is quite cool, with an average temperature of 19.9°C in January (summer). Rainfall during the growing season is 370mm. With little rainfall, irrigation is required in summer. The soil is varied, with granite, granodiorite, sandstone, siltstone, claystone, and limestone among others.

Village Cellars Winery: Delatite

Farmers Robert and Vivian Ritchie first planted grapes on the recommendation of friends in 1968, selling their grapes from 1974 -81 to Brown Brothers. In 1982 they built their own winery, and started making their own wines. Their son David took over management of the business in 2005. Situated close to Mansfield at the base of Mount Buller, Delatite has 26ha of vineyards at 450-500m altitude. Biodynamic practices were introduced in the vineyards in 2003. They make Reserve and Estate ranges using only estate grown fruit, using natural yeast fermentation.

CODE
9558



Delatite Deadman's Hill Gewurztraminer 2013 (S)

Region: Upper Goulburn, Victoria

RRP ¥3,000

The handpicked fruit is whole bunch pressed to retain the distinct flavours. Fermented exclusively with wild yeast, it shows classic Delatite Gewurztraminer characters of Turkish delight and musk characters. The perfumed nose has sweet notes, but the palate shows classic dry Gewurztraminer with a crisp and clean finish.

NEW



CODE
9565



Delatite Reserve Chardonnay 2012 (S)

Region: Upper Goulburn, Victoria

RRP ¥4,500

From a vineyard block first planted in 1982, it is aged in 100 percent new French and American oak barrels. Aromas of oak and brioche, complex flavours of grapefruit and lemon combine with spicy oak in the mouth, and distinct yet gentle acid, thanks to the cool climate. Harmonious and well balanced. James Halliday 94 points.

NEW



All wines are 750ml unless otherwise specified. Prices do not include Consumption Tax. (S) after the vintage signifies Screw Cap. RRP=Recommended Retail Price.