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## Issue 1: Spring/Summer 2022

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### Stel Speaks!

Hi Everyone,

Welcome to my newsletter. This is the first for nearly 2 years, so it's going to be a little longer than usual.

There's always something going on in Tasmania and Spring 2022 is a great time to kick it all off!

Tasmania is unique, not only in many of its animals and plants, but also in its geological structure.

I've been down at Eaglehawk Neck soaking up the wonderful atmosphere on the Tasman Peninsula and this tiny piece of land highlights the fact that Tasmania is the most geophysically diverse piece of land in the world.

No matter where you drive around this tiny island, about the size of Ireland, you'll notice how different the soils, rocks, plants and vistas are.

This is what makes Tasmania such a distinctive wine producer.

## 2022 Vintage Summary:

The 2022 white wines are being released to market - Riesling; Sauvignon Blanc; Pinot Gris / Grigio; Gewurztraminer seem to have had an exceptional year.

With the help of *Wine Tasmania* let's take a quick look at what the 2022 vintage was like -

### **Great Quality, Limited Quantity!**

*No two seasons are the same and no two vineyards are the same - 2022 has clearly demonstrated this fact.*

*The 2022 Tasmanian wine grape season delivered a wide range of weather conditions around the island, reflecting the diversity of Tasmania's microclimates, with contrasting seasonal conditions and resultant vineyard yields across wine growing areas.*

*Overall, the 2022 Tasmanian wine grape vintage has delivered excellent quality across wine varieties and styles, with just over 900,000 dozen bottles produced (12,548 tonnes).*

*2022, also delivered another record for the value of Tasmanian wine grapes, up to \$3,237/tonne compared with the national average of \$630/tonne.*

As Wine Tasmania CEO Sheralee Davies said,

**"With strong and growing global demand for our wines, Tasmanian wine producers had hoped for both high quality and high yields in 2022, however we'll happily accept the former if we have to choose just one."**

In 1974 the Vignerons Association of Australia (VAT) decided that Sparkling Wine was going to be the No1 priority for Tasmania, because of our similarity in climate and soils to Champagne, and that Pinot Noir and Chardonnay, in that order, were to be the Priority Varieties, again, because both love the Cold/Cool Climate.

The numbers:

- 906,000 cases (dozen) of Tasmanian wine produced in 2022 (-13%)
- \$3,237/tonne average value of Tasmanian wine grapes (+3%)

- 37% of all Tasmanian wine in 2022 = sparkling wine (+1%)
- Based on wine grapes harvested nationally, Tasmania is 16th by volume but 11th by value (-1 place)
- Red Wine 52.3% and White Wine 48.7%

## Varieties by %:

### Pinot Noir (46.9%)

Mostly used for sparkling wine where it adds a myriad of aromas and red-fruit notes;

Pinot Noir is best when grown in Cold to Cool climates - never buy Pinot Noir from a warm or hot climate, you are just wasting your time.

Tasmania makes the best Pinot Noirs and Sparkling Wines in Australia - Some that you like to look for are made by Sailor Seeks Horse, Brinktop Wines, Craigow Vineyard,

### Chardonnay (24.7%)

Mostly used for sparkling wine where Chardonnay adds citrus characters, texture, nutty and brioche flavors;

### Sauvignon Blanc (8.8%) Very much in the Loire Valley style

### Pinot Gris (8.0%) a growing Variety

### Riesling (6.4%) Some of the best in Australia

### Pinot Meunier (1.6%)

### Syrah (1.2%) It will always show Cool Climate Characters

### Cabernet Sauvignon (0.7%)

### Merlot (0.5%)

### Other White (0.5%);

### Other Red (0.4%);

### Gewurztraminer (0.3%)

## Volume of Wine Grapes by Region:

**Tamar Valley - 39%**

**Coal River Valley - 21.7%** Growing as the irrigation schemes are put on line.

**Pipers River - 14.3%**

**East Coast - 12.8%**

**Derwent Valley - 9.3%**

**North West - 2%**

**Huon Valley / d'Entrecasteaux Channel - 0.9%**

**Other - 0/1%**

## Comparison of Vintages

Volume per Tonne and, \$Price per Tonne

Vintage:	2016	2017	2018	2019	2020	2021	2022
Vol / T:	15,343	13,197	16,280	17,180	12,308	14,478	12,548
Ave\$ / T	\$2,706	\$2,871	\$2,977	\$2,827	\$3,037	\$3,146	\$3,237

### Australia-wide statistics (from Wine Australia).

- 4%, approx, of the world's wine production
- 65 wine regions (Tasmania is 1 GI\* wine region, and has less than 1% of Australia's production)
- Over 2200 wineries (Tasmania has approximately 165)
- Over 6,000 growers
- Over 164,000 full-time employees
- Over 100 different grape varieties grown (10,000 in the world)
- Over \$40 Billion in sales world-wide,

\*GI is a "Geographical Indicator", for example Coonawarra; Barossa Valley, Hunter Valley, etc, with distinct geographical boundaries.

Tasmania has at least 7 different areas, mentioned above, within its boundaries that are completely different from each other, yet, only ONE GI.

# Spring 2022: What's happening in Tasmania

## The Cycle of the Vine Has Begun



### **Pruning**

Done during winter (usually July and August), whilst the grapevines were dormant/hibernating.

The pruners leave a predetermined number of buds on the cane/s, or Spurs.

Each bud will become a new cane.

### **Spring**

A time when the vines awaken, and we see the rising of the vine's sap from its roots up into the vine's branch (with tears or bleeding seen where the vine was during pruning).

The pressure from the rising sap in the vines leads to the Buds Bursting, bearing new leaves and bunches of 'grape flowers'.

In a cold-climate like Tasmania, flowering will occur in Very late November/December.

### **Fertilization and Flower Growth**

The temperature must be higher than 15 ° C, and is best at between 20 -25 deg Celcius.

Vines don't need bees, birds nor animals for fertilization to occur because, **Vines are bi-sexual**, each with male & female parts, and these are known as "Perfect Flowers"

Flowering begins with the separation of the flower cap from the flower, which means that the flower loses its cap and remains open and allowing the Pollen to enter the flower.

So, for **self-fertilization** to occur the vine needs favourable climatic conditions such as \* Sunlight, and a Light Breeze, which enables the pollen to be blown onto the stamen within the flower,.

### **Negative conditions**

A strong wind; rainy weather, and poor lighting

## **Vineyard for the Season**



Brinktop Wines is awesome!!!

The property was previously known as the Killara and was farmed for over 100 years. With crops only being planted on the flat, the hills, facing north-east, were untouched and full of Jurassic Dolerite, making them an ideal location for vines.

North-east facing hills maximize sunshine and with Frederick Henry Bay just a short distance away, the large water body is a positive influence on the wine.

The soil is iron rich, further enhancing the quality of Brinktop's limited fruit production.

Brinktop Wine's winemaker Todd and vineyard manager, Gill had over 18 years of experience at Coal Valley Vineyard at Cambridge before moving to Brinktop!

## **Wine of the Season - Spring & Summer**

For this spring and summer go for Tasmanian Sparkling wines.

Rieslings, Roses, Chardonnays & Pinot Noir are to die for, full of pure varietal fruit, crisp acids, with full mouth-feel and a long-lasting finish.

Perfect for the foods that we love to enjoy in spring & summer.

## **Seasonal Recipe with Wine Match**

The fishing season has just opened in Tasmania so there's nothing like a delicious Crispy Grilled Trout.

### **Jamie Oliver's Crispy Grilled Trout with parsley and lemon.**

You'll have to go for a Tasmanian Rose.

Of course, you can also enjoy Tassie Rose on its own or with pan fried garlic prawns and crusty bread.

#### **The Recipe:**

2 x 300gm Whole Trout - cleaned, scaled and gutted  
Olive Oil / Salt (sea if you wish) / Pepper / freshly picked Leaves from a large bunch of fresh, flat-leaf parsley (Chopped) / 2 Lemons, 1 zested & slice, & 1 halved / knobs of butter  
To cook: Pre-heat grill on HIGH / Slash each side of each trout 10 times, to a depth of 1/2cm / Rub Trout with Olive Oil and Season with Salt & Pepper / Stuff the Trout's cavities with heaps of chopped Parsley and

lemon slices / Place the fish side by side on a baking rack over a roasting tray / Place the Lemon Zest on top of the fish and the Lemon Halves on the tray, to roast / Dot the Trout with Butter and place the Trout 15cm from the Grill - Cook for about 6 minutes on each side until the trout is Golden and Crispy / Squeeze the roasted lemon over the top and, serve with your Summer Salad.

### **Here's a few, in Alphabetical order, to choose from**

- Brinktop Tempranillo / Pinot Noir (70/30)
- Craigow Merlot / Chardonnay (and 6 other varieties)
- Derwent Estate Pinot Noir
- Quiet Mutiny "The Charlotte's Elusion" Rose (Pinot Meunier)

## **Notes from the Coach**

**Favourite Stories from my recent tour guests.**



I love the great stories from the coach, as one of my guests recently told me,

“Come for the wine, stay for the wildlife!”

Spring has meant close encounters with the local residents.

Echidnas are regular customers at Czegs in Richmond

I recently captured a picture of this platypus dining out in the Hobart southern rivulet, near the Cascade



Brewery. It's just walking distance from the Hobart CBD.

Other interesting facts about Hobart that have come up for discussion include:

- The oldest continuously used Theatre (Royal)
- Oldest continuously used military barracks in Australia
- Richmond has the oldest continuously used Bridge, Catholic Church / Catholic School and State School in Australia.

Well, Bothwell has the Oldest, yes, the FIRST Golf Course built in Australia - The Ratho Farm golf course has 18 holes, and will cost you \$40 to play this historic course.

The Town of Hamilton was close to being named as the Capital City of Tasmania - Hobart won out.

**I'm Steliano Cusmiani, thanks for reading!**

**Planning your next trip to Tasmania? Give me a call for all the latest information. 043 44 11 542**