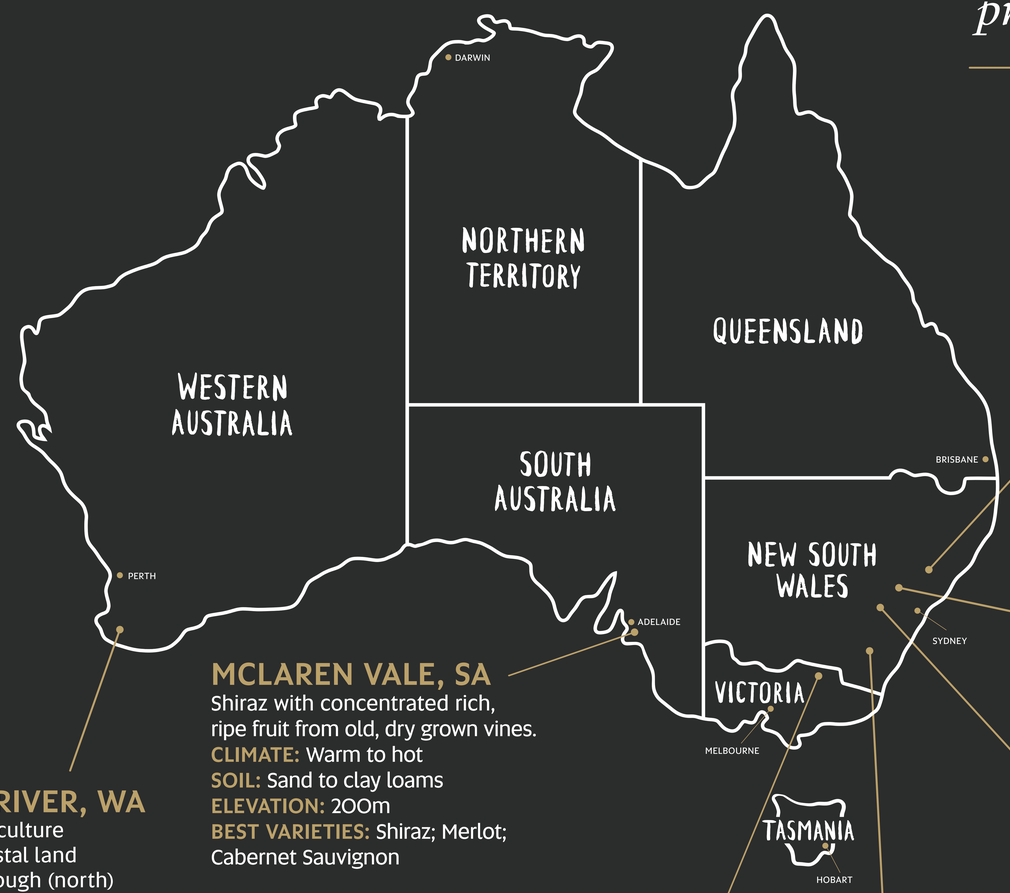
ALL THE *Right Regions* FOR ALL THE *Right Reasons*

We source the best fruit from Australia's premium wine regions



HUNTER VALLEY, NSW

Australia's oldest grape growing region.
CLIMATE: Warm to hot sub tropical
SOIL: Clay loam and deep friable loam to degraded calcareous sea bed/ river bed
ELEVATION: 75m
BEST VARIETIES: Shiraz; Semillon

ORANGE, NSW

At the heart of the central high country, with vineyards over the 1000 metre mark.
CLIMATE: Cool
SOIL: Well drained fertile clay loams
ELEVATION: 1000m
BEST VARIETIES: Chardonnay; Pinot Noir; Sauvignon Blanc

CENTRAL RANGES, NSW

The workhorse of the NSW western slope.
CLIMATE: Warm
SOIL: Alluvial sands to red/brown loam
ELEVATION: 300m
BEST VARIETIES: Sauvignon Blanc; Semillon; Chardonnay; Cabernet Sauvignon

MCLAREN VALE, SA

Shiraz with concentrated rich, ripe fruit from old, dry grown vines.
CLIMATE: Warm to hot
SOIL: Sand to clay loams
ELEVATION: 200m
BEST VARIETIES: Shiraz; Merlot; Cabernet Sauvignon

MARGARET RIVER, WA

A large area of viticulture occupying the coastal land between Dunsborough (north) to Augusta (south).
CLIMATE: True Mediterranean maritime with cooling sea wind off the Indian Ocean.
SOIL: Diverse – vineyards cover a large amount of land. Yallingup is grey-brown, gravelly, sandy loam.
ELEVATION: 80 - 100m
BEST VARIETIES: Chardonnay; Cabernet Sauvignon

BEECHWORTH, VIC

The new 'jewel in the crown' for Brokenwood. Cool, dry and continental climate lends itself to very high quality grapes.
CLIMATE: Continental
SOIL: Granite to schist to clay loams
ELEVATION: 350m
BEST VARIETIES: Chardonnay; Pinot Gris; Pinot Noir; Sangiovese; Nebbiolo; Tempranillo; Shiraz

CANBERRA DISTRICT, ACT

The majority of the vineyards are in NSW. Modern viticulture begun in the early 70s.
CLIMATE: Dry, moderate continental with spring frosts.
SOIL: Sandy clay loam derived from volcanic rock, through to deep alluvial.
ELEVATION: 500 - 800m
BEST VARIETIES: Riesling; Shiraz; Cabernet Sauvignon