

	Grape Variety	Best Australian wine regions for the variety by style/preference	Vintage (years aged)
Reds	Shiraz	<ul style="list-style-type: none"> * McLaren Vale, SA - Rich, jammy & bold with lots of chewy mouth filling tannin * Hunter Valley, NSW - Savoury, dusty, earthy and dry - think cranberries and cigar box * Barossa Valley, SA - Rich and robust purple fruit with depth of flavour and length 	Seek minimum 2 years aged - Will soften with age
	Cabernet Sauvignon	<ul style="list-style-type: none"> * Coonawarra, SA - Mint, chocolate and olive characters, this wine style is a serious sit back and sip! * Langhorne Creek, SA - Tomato bush, savoury & herbaceous characters * Margaret River, WA - Fruit driven and elegant, yet structured and strong 	Seek minimum 2 years aged - Will soften with age
	Pinot Noir	<ul style="list-style-type: none"> * Tasmania (the best!) - Red berries and cherry, earthy, spicy and silky in texture (an outstanding region for this grape) * Mornington Peninsula, VIC - A bolder more dense version of Aussie Pinot, for those who enjoy Pinot Noir with strength of character * Yarra Valley, VIC - Strawberries, blackberries along with gamey- smokey characters 	Seek minimum 1- 2 years aged - Pinot is also often at its prime within 5 years of vintage
Whites	Sauvignon Blanc/Semillion Sauvignon Blanc	<ul style="list-style-type: none"> * Margaret River, WA - One of the most popular areas for this variety and rightly so as it produces an elegant mix of tropical, floral and citrus flavours. Sauvignon Blanc with style! * Adelaide Hills, SA - The hills makes an excellent sauvignon blanc, much more grassy, elegant and refined with less tropical/pungent fruit than those typical NZ competitors 	Maximum 3 years aged, drink young and fresh (most current vintage) - this wine is not meant to age!
	Semillion	* Hunter Valley, NSW - Acclaimed as the best region in the world for this grape variety. Hunter Semillon in its youth is vibrantly lemon sherbet fresh, then develops marmalade toast and honey characters as it ages	Hunter Semillion ages beautifully, young or old! Either go current vintage or 5+ years aged
	Riesling	<ul style="list-style-type: none"> * Clare Valley, SA - My personal favourite, nothing beats the mineral character (think smell of a waterfall) along with zesty lemon and lime quite like the Clare * Eden Valley, SA - Close to the Clare, this region is also known for wonderfully dry and citrus driven Rieslings with complexity and acidic structure - amazing with spicy food! * Margaret River, WA - Wouldn't turn down a WA riesling, the maritime climate offers that lean, green and dry white wine style the region is known for 	Maximum 3 years aged, drink young and fresh. Some riesling is however made to age and released this way, the style will simply richen, and become more toasty and even oily (style will be called out on label)
	Chardonnay	<ul style="list-style-type: none"> * Hunter Valley, NSW - Not for the faint hearted, this warmer climate region creates the most bread and butter, peaches and cream style chardonnays, with wineries such as Scarborough and Lakes Folly leading the pack. * Margaret River, WA - An overall superior region for white wine, chardonnay from this region is full of vibrant stone fruit yet still offers that creamy complexity with expert use of oak. 	Aged Chardonnay (5+ years) is a treat when made on oak however young and fresh offers an easier drinking style. So if the Chardonnay is unwooded drink young and fresh like you would a Sauvignon Blanc, otherwise oaked chardonnays can age well for up 5-10 years.