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# **Australian Red Wine - Shiraz, Suited Wonderfully With Australia**

Australia is fortunate with considerable sunshine which makes it possible for our grapes to mature to perfection. Whatever the vagaries associated with a specific red grape variety, there will certainly be a component associated with Australia that can certainly supply it all it would need. Even toughies such as rustic Malbec or black-as-pitch Petit Verdot turn out a treat.

Generally speaking, the drier the particular wine district, the more likely it will make rich, full flavoured types which many people come to link together with [Australian red wine](#). Nonetheless, Australia also has cool climatic environments perfectly acceptable to red types which create lighter and more fine red wine styles.

The world's classic top quality red grape types happen to be all seen in large quantity through Australia.

Cabernet Sauvignon has got a number of natural "homes" amongst Australia's wine regions. The popular Coonawarra terra rossa soils have created exceptional Cabernet Sauvignon for more than a century, while not many locations can match up with Western Australia's Margaret River Cabernet Sauvignon for absolute stylishness.

Throughout the much cooler locations the difficult grape Pinot Noir fits in effectively, though the adaptable Shiraz, expresses itself incredibly effectively in virtually all except the coolest regions. Quite a few associated with the less severe local climate regions are generally also home to that unconventional and splendid Australian speciality vino, sparkling red Shiraz.

No other grape carries such a distinctively Aussie personality as Shiraz. Try to reproduce they might but the bulk of the world's wine-makers will never capture that mulberry, spicy, slightly 'wild' flavour of which could only be Australia's very own.

Among [Australian red wine](#), Shiraz (exactly the same grapes as Syrah through France's Rhone Valley) was one of the earliest grape vine types to land in Australia in 1832. So comfortable was it on its fresh turf that plantings prospered and it was not long before the regional people started to take it for granted. However, from the 1980s consumers had begun to understand precisely how adaptable this could be, its characteristics varied dependent upon the particular area in which it was grown.

Each and every style emerged from sophisticated, peppery cool climate types (Heathcote in Victoria) to much more strongly flavoured spicy types of Coonawarra and Margaret River to robust and minty (Clare Valley), fairly sweet and chocolaty (McLaren Vale), muscular, and ripe-fruited (Barossa), as well as leather and rich (Hunter Valley).

Shiraz, with which has in the past been combined in the cool and warm climates with Cabernet Sauvignon can be combined with Grenache and Mourvedre in warm environments.

Lately, having the quantity associated with elevated plantings of Viognier in Australia, wine-makers have much more often blended Shiraz Viognier combinations. Commonly, Shiraz Viognier blends have got a perfumed bouquet and softer tannins which make these kinds of wines ideal to savor while fairly young.

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