

# Australia's very own winegrape varieties...

.....and they are disease resistant, non GMO, acid retentive,  
drought tolerant, don't require adds in the winery....

# #1 Blanca Fria

- ▶ A Riesling hybrid suited to the Murray Darling
- ▶ (hopefully will be registered as this name)
- ▶ Early Feb harvest
- ▶ 30-40 T/Ha yields
- ▶ 11.5 Baumé
- ▶ T/A 3-3.3
- ▶ Ph 7.5-9



# Blanca Fria



- A Riesling hybrid suited to the Murray Darling
- Flavour profile - Riesling like with white sauvignon characters coming into play, unique.
- Medalled at every show it's been entered
- Retains acid... Depending on harvest 6.5 to 7g/l (harvest 11 - 12 be)
- Very simple make, minimal interference

## #2 Ver (maybe soon to be Verdeliese)

- Sav Blanc type and going through PBR and will be named in the coming months.
- Late Jan to early Feb harvest
- Has very strong passionfruit/tropical flavours at 8-9 Baumé and when left to ripen 12.5 has typical Sav BI flavours.
- Potential for the low Alch market, I wonder how low in Baume we can harvest this at 6.5-7.5?
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- 30-40T/Ha
- 8.5-12.5 Baumé
- T/A 3.1-3.5 depending on Baumé
- Ph 6-9 depending on Baumé



# Ver



- Flavour profile and acid balance perfect at early ripeness (this wouldn't work in a colder climate)
- Early harvest, ferment to dryness, Alc 9-9.5% (could aim even lower) no alcohol extraction
- Solves the problem of flavour loss through alcohol extraction for mid alc wines
- Very simple make, minimal interference

# #3 Roja Fria

- Red fleshed with high colour like Rubired with some berry flavours, and very early harvest, late Jan
- Ph and Ta balance to drop away after 12 Baumé
- Potential for early season colour for current season red wines.
  
- 30-40T/Ha
- 12-13 Baume
- 4.5-6 Ta
- 3.5-4 Ph



# Roja Fria



- Based on a variety called Dunkelfelder
- Teinturier and ready for harvest in Jan
- Made as a chilled dry red style, climate appropriate drinking for Mildura
- Shows maetri/labrusca flavour profile on the vine
- Cool ferment, non extractive handling, white yeast.
- No oak, no fizz, no residual sugar
- Crazy colour and early harvest, could be used commercially as coferm colour variety.

# Pipeline...

	RESISTANCE			
	DOWNY MILDEW	POWDERY MILDEW	BLACK ROT	PHOMOPSIS CANE AND LEAF SPOT
EXCELLENT				
HIGH				
GOOD				
MEDIUM				
ACCEPTABLE				
V. VINIFERA	High	High	Low	Medium

# #4 SORELI



**Bud break:** average.

**Flowering time:** average.

**Ripening time:** early.

**Yield:** medium-high.

**Cultural aptitude:** medium-high vigour grapevine with semi-upright or drooping growth habit.

**Trellising and pruning:** adaptable to different trellis and pruning systems because of the high fertility of the basal buds.

**Resistance to diseases and adverse conditions:** excellent resistance to downy (Rpv 12, Rpv 3) mildew and good-to-excellent resistance to powdery mildew. Reduced sensitivity to botrytis and acid rot. Attention to Phomopsis and black rot. Good winter hardiness with resistance up to -24°C.

# SORELI



**Enological potential:** sugar accumulation is excellent and acidity is within the average range even in hot years.

The aromatic profile is intense for the volatile aromatic compounds, mainly for the glycosides associated with tropical notes, pineapple and passion fruit.

The aromatic amplitude is above average with a positive sensorial profile and above average structure and pleasantness. It is suitable for blending with Fleurtaï® for well-structured and balanced wines to be consumed after short periods of refining. It resembles the parent Tocai Friulano

# #5 PINOT KORS



**Bud break:** average-early.

**Flowering time:** average-early.

**Ripening time:** average.

**Yield:** medium-high.

**Cultural aptitude:** grapevine with high vigour and horizontal growth habit. It requires green pruning to limit the excessive growth.

**Trellising and pruning:** adaptable to different pruning and trellising systems, but performs best on the Guyot-type trellis.

**Resistance to diseases and adverse conditions:** excellent resistance to downy (Rpv 1, Rpv 12) and powdery (Run 1) mildew.

# PINOT KORS



**Enological potential:** on a sensorial level Pinot Kors® wine is similar to the parental variety Pinot Noir.

The aromatic profile opens with delicate floral notes reminiscent of rose, and transforms into intense notes of red fruits and spices.

The polyphenolic profile is more than excellent for quality, intensity and roundness and for the high anthocyanin content. It is conducive to wines of medium to long refinement period.