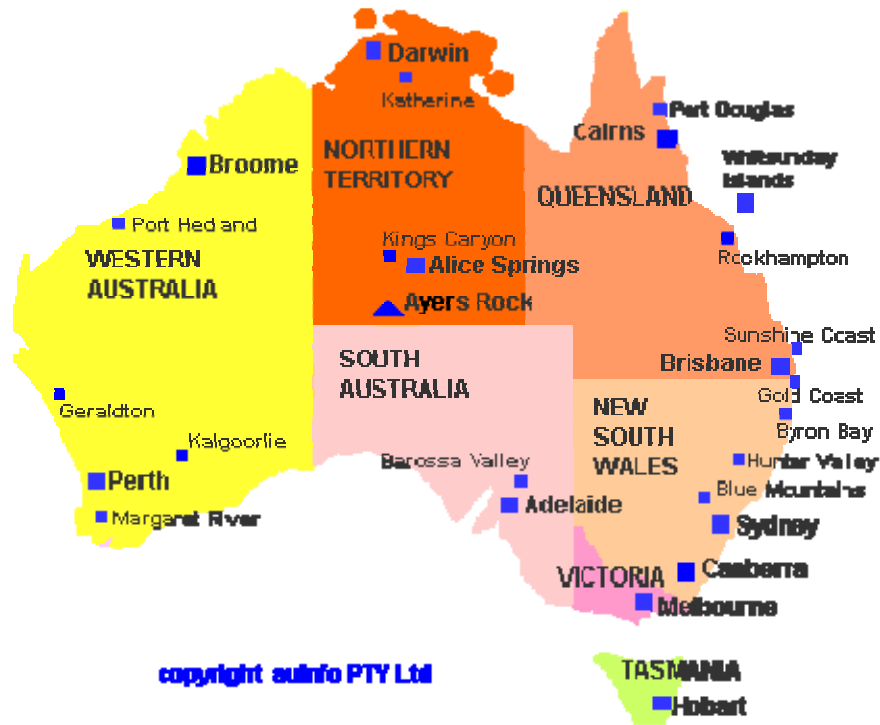


Suggested Notes for Presenters of Wine Tastings

Geelee Wines are produced from grapes grown in the south east corner of Australia in the state of Victoria (capital city: Melbourne).



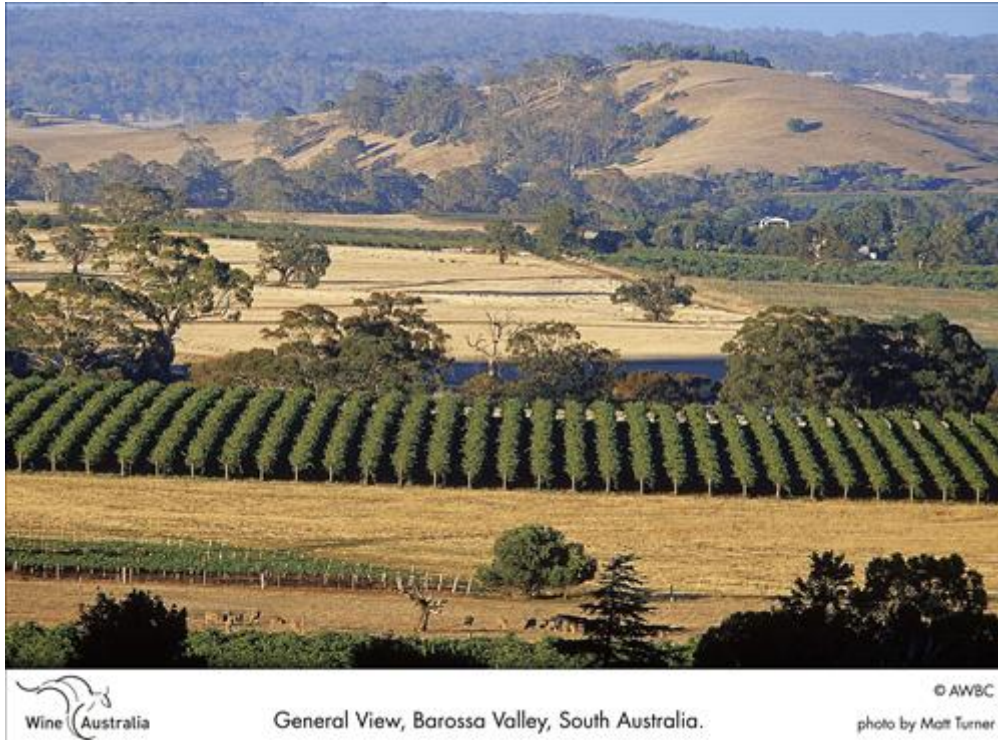
The wines are made in a modern winery using traditional techniques but with the newest technology.

In Australia, people often have something to eat with the wine.



Shiraz

Shiraz wine is made from Shiraz grapes. Grapes are grown on vines which are planted in rows.



45% of the vines which produce red wine in Australia are Shiraz vines. Shiraz is Australia's most important grape/wine. The wine is fruity and Australia is famous throughout the world for this type of wine.

In Australia, Shiraz is often served with beef.



Cabernet Sauvignon (*usually just called “Cabernet”*)

This grape is grown in cooler areas because it prefers cooler weather. It produces a slightly less fruity but heavier wine than Shiraz.



In Australia, Cabernet is often eaten with lamb (sheep). Australia has more than 3 sheep per person – so there are a lot of sheep!



Merlot

The merlot grape produces a wine that is fruitier and less heavy than the other grapes. The wine made from this grape is often used for drinking without food.



Kangaroo in Vineyard, Australia.

© AWBC
photo by Mott Turner

In Australia, this wine is usually served with food such as chicken or pasta (noodles). It is often the wine served at lunchtime.



Cabernet Merlot

This wine is made from both the Cabernet Sauvignon grape and the Merlot grape. Each wine is made separately and then some of each wine is combined before bottling.



In Australia, this wine is often served with cheese at the end of a meal.

