



VAMVVIA

Short Descriptions of the following varieties held by VAMVVIA have been collated and the references used for each description have been indicated. A detailed list of references used is included at the end of the descriptions.

Aglianico	Muscadelle
Arneis	Muscat Gordo Blanco
Autumn Black	Nebbiolo
Autumn Royal	Orange Muscat
Blush Seedless	Petit Manseng
Cabernet Franc	Pinot Blanc
Cabernet Sauvignon	Pinot Gris
Calmeria	Pinot Noir
Carina	Pinotage
Carmenere	Red Globe
Centennial Seedless	Riesling
Chambourcin	Rousanne
Chardonnay	Ruby Seedless
Chenin Blanc	Russian Seedless
Christmas Rose	Saperavi
Crimson Seedless	Saturn
Dawn Seedless	Savagnin
Diamond Muscat	Selma Pete
Dornfelder	Semillon
DOVine	Shiraz
Durif	Siegerrebe
Emperor	Sultana
Fantasy Seedless	Summer Muscat
Fiesta	Sunmuscat
Flora	Tannat
Gamay	Tempranillo
Graciano	Touriga
Grenache	Vanessa
Gruener Veltliner	Verdelho
Hunisa	Kosovich
Lagrein	Viognier
Malbec	Waltham
Merlot	Zante Currant
Montepulciano	

Aglianico**FPS 01 (NW800)**

Aglianico is a deeply coloured red variety from Southern Italy, it has the ability to make deeply coloured aromatic wines in warm to hot regions. Ref 2

Arneis**Non Clonal (NW801)**

Arneis is an elegant white Italian variety. Wines in Australia can be a little neutral, but at their best these wines are complex and aromatic and redolent of almonds, pears, peaches and honey. Ref 2

Autumn Black**USDA (NW855)**

'Autumn Black is a late-maturing black seeded grape (*Vitis vinifera* L.) released by Fresno, Calif. It has excellent fruit quality following long term storage. Ref 4

Autumn Royal**FPS 01 (NW900)**

Autumn Royal is a late-maturing black seedless table grape developed by Fresno, CA. The cultivar produces large, dark purple to black berries which ripen late. The commercial appeal of Autumn Royal rests on its large berry size and late maturity, as well as the fact that relatively few inputs are required for the production of high quality fruit. Ref 3

Blush Seedless**UCD (NW846)**

Blush Seedless berries are red, oval and seedless, and may be uneven in size. The skin is tender and crisp with meaty flesh. Bunches are large, and well filled/compact, uniformly long, conical and symmetrical. Vines are vigorous. Harvest period: begins in late February. Bunches remain on the vine for a long period, cool storage: 12-20 weeks. This variety is susceptible to powdery mildew and bunch rots if overcropped. May show Magnesium deficiency symptoms when heavily cropped. Ref 1

Cabernet Franc**C7V15 FSAC (NW802)**

Cabernet Franc is traditionally used as a blending partner. Its wines have more fruit flavours than Cabernet Sauvignon and tend to be softer. Ref 2

Cabernet Sauvignon**125 FSAC (NW805), G9V3 FSAC (NW803), R3V19E FSAC (NW804)**

Cabernet Sauvignon comes from the Bordeaux region of France. It is vigorous with rather upright growth. Generally regarded as low yielding with clonal selection it has been found possible to combine good yield with good wine quality. The excellent quality of the wines of Cabernet Sauvignon is well known. They have good colour and a pronounced varietal character, very intense when the vines are grown under cooler conditions. With their high tannin they require aging and are often blended. Ref 5

Calmeria**B1V6 (NW856), K4V9 (NW857)**

Calmeria berries are pale green, large, cylindrical and seeded. They have a tough berry skin and fleshy pulp with a pleasant but neutral flavour. Bunches are large, conical and well filled. Vines are very vigorous. Harvest period: mid to late March – early May. Ref 1

Carina**Merbein (NW924)**

Carina is a seedless red drying variety bred by the CSIRO. It has also found a use as a red wine variety noted for the production of deeply coloured wine. Ref 2 **Also in updated ref 5**

Carmenere**EX CSIRO (NW939)**

Carmenere is a red wine variety out of favour in France. Currently grown in Chile and capable of producing high quality wines. Ref 2

Centennial Seedless**UCD (NW842)**

Centennial Seedless berries are green amber, small to medium in size, and seedless. Their skin is thin and crisp, and the pulp firm with a muscat flavour. Bunches are loose and well filled. Vines are vigorous with moderate yield. Harvest period: begins in mid-late January and continues to early February, not usually cool stored the berries brown easily on the vine and during transport to markets, making this variety less desirable for commercial marketing Ref 1

Chambourcin**Q106-35B (NW806)**

Chambourcin is the most successful of the French hybrids and is resistant to fungal diseases. Wines are deeply coloured and fruity. The "foxy" flavour can be detected in some, but not all Chambourcin wines. Ref 1

Chardonnay**76 (NW807) (NW808), 95 (NW809) (NW810), 96 FSAC (NW811), G9V7 FSAC (NW816) (NW814) (NW815), I10V1 (NW812) (NW813), I10V3 (NW817), I10V5 FSAC (NW820) (NW819) (NW818)**

Chardonnay is used in the fine white wines of Burgundy and Chablis, and is one of the varieties used in Champagne. In California it is recommended for the cooler areas but in Australia it appears possible to make high quality wines from grapes grown in warmer areas. The vigour of clones of Chardonnay in Australia varies from moderately to quite vigorous Ref 5

Chenin Blanc**C4V16 FSAC (NW821)**

Chenin blanc is a white variety from the central regions of the Loire Valley where it is used to make sweet, semi-sweet and dry white wines and also sparkling wine. In Australia the quality of the wine is often reduced due to overcropping. Ref 2

Christmas Rose**UCD (NW843)**

Christmas Rose berries are a strong red colour. They are tear shaped and seeded, with large but uneven berries. Berries are larger and more even in size than Emperor. Berries are crisp with a thin, tender skin and a neutral flavour. Bunches may be very large, conical and loose. Vines are vigorous. Harvest period: begins in mid to late March. Cool storage: stores well. Berries have a waxy bloom and are quite attractive after trail shipments. Centennial Seedless produces a significant second crop of good quality (medium sized berries) in late April – around 20-25% of the first crop. This variety is very susceptible to powdery mildew. Ref 1

Crimson Seedless**USDA (NW908)**

Crimson Seedless berries are bright red, large, cylindrical-oval and seedless. They have thick, tough skin, and firm crisp flesh with a neutral flavour. Bunches are medium in size, conical with a shoulder, and well filled to slightly compact. Vines are very vigorous. Harvest period: early March to late April.

Cool storage: 12- 20 weeks. This variety is highly susceptible to mildew and Botrytis infection. Hen and chicken may be a problem. Ref 1

Dawn Seedless**Olmo G4-36 (NW847)**

Dawn Seedless berries are golden, medium in size, oval and seedless. Berries have tough skin, which is difficult to chew, and a firm meaty flesh. Bunches are short, conical to pyramidal, very uniform and well-filled to slightly compact. Vines have low to medium vigour. Harvest period: begins in mid-late January. Fruit break down rapidly after maturation. Ref 1

Diamond Muscat**FPS 01 (NW909), FPS 01 (NW910)**

Diamond Muscat is a white seedless early season muscat flavoured *Vitis Vinifera* grape bred in the USA . The clusters are medium to large, conical in shape with shoulder and are well filled to slightly loose. The berries are oval and slightly larger than 'Fiesta'. Ripening time is one week earlier than 'Summer Muscat' and the muscat flavor is pleasant and mild, though it is more intense than that of 'Summer Muscat'. Ref 6

Dornfelder**EX CSIRO (NW942)**

Dornfelder is a dark-skinned German red wine variety noted for its depth of colour, good acidity and attractive aromatic fruit. The cone-shaped cluster is large to very large. The berries are large and round with a blue-black colour. The berry is thick-skinned. Ref 16

DOVine**FPS 01 (NW911)**

'DOVine' was released by the USDA Agricultural Research Service in 1995 as a variety with early ripening fruits having the potential to dry on the vine (DOV) into raisins after the canes are cut. In the USA it ripens about 1 week ahead of 'Fiesta'. Fruiting characteristics are similar to 'Thompson Seedless' and 'Fiesta', with the basal 2 node positions having low fruitfulness. Berry weights are similar to Thompson Seedless, clusters are loose to well filled. Berry cracking can be a problem during ripening, especially under flood or furrow irrigation. This can lead to serious bunch rot problems. Ref 6

Durif**H7V13 NW835**

Durif is a red wine grape from the Rhone Valley it produces wines with intense colour and high tanins suitable for extended cellaring. Ref 2 Resistant to downy mildew it is an undistinguished variety that is now hardly grown in France. Ref 15

Emperor**E4V5 (NW848)**

Emperor berries are red, medium sized, egg shaped and seeded. They have thick, tough skins and fleshy pulp with a pleasant but neutral flavour. Bunches are large, long, conical and well filled. Vines are very vigorous. Harvest period: mid March – mid May. Cool storage: 12 -20 weeks (up to 6 months). May have problems with Botrytis, powdery mildew and hen and chicken. Ref 1

Fantasy Seedless**USDA (NW849)**

Fantasy Seedless berries are bluish-black, large, oval and seedless. They have tender skin and meaty pulp with a sweet neutral flavour. Bunches are medium, conical and loose (sometimes straggly). Vines are highly vigorous with low bud fruitfulness. Harvest period: mid January to mid March. Berries don't stay on the vine for longer than 2 weeks after they reach maturity. Cool storage: up to 8 weeks. This variety has poor fruit setting characteristics and some flowering bunches may dry and drop from the vine. This variety is best suited to sandy soils. Market acceptance is good due to its berry size, seedlessness, colour and flavour. Ref 1

Fiesta**LH (NW850)**

Fiesta was bred by USA and released in 1973. It was selected for its ability to produce high quality raisins and its early fruit ripening. Initial concerns about a seed were found to be exaggerated and the variety is now widely accepted by raisin packers in the USA. It is not used as a table grape because of its sensitivity to gibberellic acid. Ref 6.

Flora**D10V1 (NW838)**

Flora is a delicate aromatic variety that was Bred by Dr H.P. Olmo at Davis, USA. A result of Traminer x Semillon it takes after Traminer in cooler climates and Semillon in warmer ones. Rarely seen as a varietal wine as acreages are low. Ref 15

Gamay**BGW19 FSAC (NW826), 222 (NW827), RVC12 FSAC (NW828)**

Gamay is a versatile red wine grape variety best known for its role in Beaujolais. Wines are full flavoured but lighter in body and colour. Ref 2

Wines tend to be paler than most other reds with relatively high acidity and a simple but vivacious aroma of freshly picked red fruits. It has a short and early growing season and thrives well at high altitudes. Ref 15

Graciano**WA6V6 FSAC (NW824) (NW825)**

Graciano is primarily a Spanish variety. It is a vigorous variety with late budburst, which helps to avoid spring frost damage, resistance to drought and relative resistance to powdery mildew. Wine from Graciano is strongly coloured, rich in tannin and extract and ages well. Ref 5

Grenache**1-248 FSAC (NW829)**

Grenache is a very important variety in southern Europe. The wines are low in colour by Australian standards and age rapidly. In France it is used alone only in rose and fortified wines and for red table wines it blended with varieties such as Carignan, Mataro, Cinsaut, Shiraz and Clairette. Grenache is an upright growing and potentially vigorous variety, but the amount of growth is more sensitive to crop level than in most common varieties. Ref 5

Gruner Veltliner**FVI4V16 (NW947)**

Gruner Veltliner is the most common white wine variety in Austria. Ref 2

A productive and hardy variety cropping levels are important as it can produce both inoffensive if unexciting wines or wines that combine both perfume and substance. The wine is typically dry, full, pepper or spicy. Ref 15.

Hunisa**I15V5 HT (NW851)**

Hunisa is a large red seeded variety with similar fruit qualities to Waltham cross. It is not commercial as it has seedless berries or "hen and chicken" and bunches are often scraggy. Ref 13. Can have success if planted in a mixed planting to ensure it is pollinated as the variety is female. In WA hand pollination of bunches has also been used.

Lagrein**H9V7 (NW831), H9V9 (NW832)**

Lagrein is a red variety native to the valleys of northern Italy. Wines are deeply coloured, tannic and have very good acidity at ripeness. The intense colour has notable hues of purple which can be seen especially in the macerated juice. Wines typically show a rich berry-fruit mid palate, savoury tobacco/leather/mushroom notes and some sour cherry astringency on the finish. Overcropping can be a problem. Ref 11

Malbec**1056 FSAC (NW834), E2V2 (NW833)**

Malbec is a vigorous variety but with moderate yields in cooler areas it makes a balanced wine of good colour which has a less intense varietal aroma and is softer than Cabernet wines. It combines well with the other Bordeaux varieties to give wines designed for earlier maturity rather than very long holding. Ref 5

Merlot**FPS 18 (NW862) (NW861)**

Merlot is a vigorous variety with good production but unfavourable conditions at flowering can cause poor set. The wine of Merlot has a distinctive character clearly related to that of the Cabernets. It has good colour but it is softer and ages more quickly than Cabernet wines. Although it may not be used alone it may be blended with the Cabernets in the finest of the wines of controlled appellation of the Bordeaux region. Ref 5

Montepulciano**FSAC (NW863)**

Montepulciano is an Italian variety planted in Central and Southern Italy. Wines are typically full bodied with deep colour, spicy and plummy flavours and high levels of tannin. Ref 2

Muscadelle**32 HT (NW930)**

Muscadelle is the variety behind Australian Tokay wines produced from this variety are perfumey and floral. Ref 2.

Muscat Gordo Blanco**J2 HT 170B (NW921), J2 HT 170B (NW922), J2 HT 170B (NW923)**

Muscat Gordo Blanco is a muscat flavoured seeded mid season table grape also suitable for wine and drying. Berries are yellow green, large and oval. The skin is moderately tough and the pulp is firm and fleshy. The shoots are very fruitful and extensive thinning of inflorescences is required to achieve well filled bunches with large berries. Ref 14

Muscat Hamburg**E3V8 (NW844)**

Muscat-Hamburg berries are blue-black, medium to large, oval shaped and seeded. They have a firm berry skin, soft and juicy pulp with a strong Muscat flavour. The bunches are medium to large, conical and well filled. Vines are less vigorous and extremely fruitful. Harvest period: mid January – mid March. Cool storage: 4-6 weeks. Ref 1

Nebbiolo**FPS 10 (NW860)**

Nebbiolo red grape variety grown in the Piedmonte region of North West Italy. The variety can be difficult to grow, but with persistence and careful choice of microclimate it can produce excellent wines. Wines have a distinct brown colour. They are usually long lived and often reward cellaring for a decade or so. In some ways Nebbiolo wines resemble Pinot Noirs in the way that they age into wines with soft rich tannins. The wines have rich flavours with a nose most often described as 'tar and roses'. Ref 2.

Orange Muscat**C13V1 (NW841)**

Orange Muscat is an old variety which has been used as a table grape in Europe. It has a variety with medium vigour and compact medium sized bunches with white, spherical, medium sized berries. The variety is sensitive to Oidium and the berries split easily. It has been used commercially in Australia to produce high quality white wines with distinctive flavour. Ref 5

Petit Manseng**Merbein (NW836)**

Petit Manseng is a white wine variety from South West France. Ref 2

Pinot Blanc**54 (NW929)**

Pinot Blanc is most often associated with the Alsace region in France as well as the Italian regions of Trentino-Alto Adige, Veneto, Friuli and Lombardy. The variety is also quite widely grown in Germany, Austria and Eastern Europe. In the vineyard Pinot Blanc bears some resemblance to Chardonnay but the wines tend to have higher acid. This higher acidity is valued for making base wines for sparkling wines, and when Pinot blanc is blended with other varieties. Ref 2

Pinot Gris**D1V7 (NW823)**

Pinot Gris is synonymous with Pinot Grigio (Grey Pinot in French and Italian). 'Pinot' refers to the characteristic pine cone shaped bunch of this group of varieties. This variety closely is related to Pinot Noir variety and is believed to be a mutation of Pinot Noir. In the vineyard Pinot Grigio vines are often difficult to distinguish from its putative ancestor until the berries ripen when those of the Grigio will have much less pigment. Ref 2

Pinot Noir**386 (NW865), 521 (NW866), 777 (NW867), (NW868), D2V5 FSAC (NW878), Mariafeld (NW869), MV6 FSAC (NW879)**

Pinot Noir is the variety used in the superior red wines of Burgundy and one of the principal Champagne varieties. It is one of the few black varieties early enough to succeed in the coolest viticultural areas such as those of Germany and Switzerland. There are about thirty different recognised clones in Australia, with observable differences in growth habit, bunch shape and so on and some clones may be better adapted to particular areas. Pinot Noir is not vigorous and yield is moderate even on selected clones The colour of wines from is never intense and fruit from hot areas may make uninteresting wines lacking in colour and flavour. However, in cool areas the wines have a distinctive varietal flavour which is highly esteemed. Ref 5

Pinotage**FPS 01 (NW880)**

Pinotage is a red wine grape bred in South Africa in 1925 as a cross between Pinot noir and Cinsaut. It typically produces deep red varietal wines with smoky, bramble and earthy flavors, sometimes with notes of bananas and tropical, but has been criticized for sometimes smelling of acetone. Pinotage is often blended, and also made into fortified wine and even red sparkling wine. Ref 22

Red Globe**10-23D (NW913)**

Red Globe berries are pinkish-red, very large, round and seeded. They have crisp skin, fleshy pulp, and a neutral flavour. Bunches are large, conical and well filled. Vines have low vigour. Harvest period: early February – early April. Cool storage: 4-5 weeks. Ref 1

Riesling**F8V13 FSAC (NW882), F8V13 FSAC (NW881), Weisser 110-18 (NW895)**

Riesling is the noble wine grape variety of Germany. In the hot areas of Australia Riesling does not show the vigour found in cooler climates and is a variety of only moderate vigour.. The bunches are small and compact with short and often woody stalks. The berries are small and round, gold where exposed to the sun and irregularly marked with brown spots, and juicy with a tough skin. Riesling has a definite but not overpowering varietal character which is maintained over a wide range of climates. It can show up well in dry or slightly sweet wines made from sound grapes, in luscious sweet wines made from grapes affected by noble rot or from the concentrated juice separated from the ice of grapes partially frozen by severe frost. Ref 5

Rousanne**Vassal (NW883)**

Roussanne wines are often described as more elegant than those of better known Marsanne. In the vineyard the variety is less popular because of its lack of hardiness and susceptibility to powdery mildew. The aromas of Roussanne are often likened to those of herbal tea and pears. With age the floral notes in the aroma are replaced with more complex characters. This variety ages very well, give it five or even ten years bottle age. Ref 2

Ruby Seedless**B13V15 (NW854)**

Ruby Seedless berries are red, small to medium, oval and seedless. They have firm skin and firm, juicy pulp. Bunches are large conical and moderately compact. Vines are vigorous and highly fruitful. Harvest period: early to mid February - late march. Cool storage: 4-12 weeks. Ref 1

Russian Seedless**(NW940)**

Russian Seedless is also known as Chilean Black. – can't find any references to date.

Saperavi**I11V10 (NW839)**

Saperavi is a red wine grape variety that is a native of Georgia and was the most popular grape variety planted in many of the wine producing republics in the former Soviet Union. Berries have dark pink flesh and very dark skins. Wines made from this variety have high acid levels which makes it suitable for blending. Ref 2

Saturn**Merbein (NW852)**

Saturn was bred by Arkansas Agricultural college USA it has bright red fruit, medium oval in shape with soft seed traces not detected when eaten. Tendency is to over bear and cluster thinning may be required. Fruit clusters are medium in size and conical in shape with an occasional shoulder. Berry size in USA is large (approx 3 gm). Flavour is reported to be Vinifera style but as the variety has labrusca in its parentage this should be confirmed by taste testing. Fruit has resistance to cracking and stores for up to 12 weeks. Developed for cool climate. Ref 7

Savagnin**Galiccia (ex Albarino) NW799**

Savagnin is a white wine variety grown in Eastern France. It is a clone of Traminer. This planting was originally labelled incorrectly Albarino due to an introduction error and in 2009 the variety was correctly identified as Savagnin and renamed. In France his aromatic variety is used to make Vin Jaune, a sherry like wine as well as still and sparkling wines. Ref 2

Sauvignon Blanc**H5V10 FSAC (NW884), (NW885)**

Sauvignon Blanc is a vigorous and rather upright variety with small, cylindrical, compact bunches which are sometimes winged, and small, short oval, greenish-yellow berries. In a cooler climate, such as that of the Loire Valley, Sauvignon Blanc gives wines with a very strong varietal character. This is also found in wines from the coolest Australian areas and its unfamiliarity may hinder immediate acceptance of the variety. The varietal character is less strongly developed in warmer areas, where Sauvignon Blanc gives pleasant, fresh, acid wines. Ref 5

Selma Pete**Ex CSIRO (NW943)**

Selma Pete was released by the USDA Agriculture Research Service in 2001 as an early ripening raisin variety suitable for DOV (dry-on-vine) with cane cutting. It ripens three or more weeks before 'Thompson Seedless'. The berries average 2 grams fresh weight, which is slightly larger than 'Thompson Seedless', which averages 1.8 grams. Ref 6

Semillon**BVRC14 (NW886), D10V12 FSAC (NW887), DA16162 (NW888)**

Semillon is the major white variety of the Bordeaux area of France, and ranks third in France as a whole. It is a fairly vigorous variety with clones varying from spreading to rather more upright growth. Bunches are medium, conical, and well filled to compact. Berries are rather small, round to short oval, and juicy, with only fair resistance to rain damage. In Australia Semillon is used for dry white wines which, particularly when yields are not too great, have a distinctive varietal character which lends itself to ageing. Ref 5

Shiraz**373 (NW896), 712 (NW897), 1125 (NW925), 1127 (NW898), 1654 (NW899), 2626 (NW926), ESA3021 (NW927) PT23 FSAC (NW889), R6V28W (NW928), R6W (NW890), SARDI 10 (NW907), SARDI 3 (NW901), SARDI 4 (NW902), SARDI 6 (NW903), SARDI 7 (NW904), SARDI 8 (NW905), SARDI 9 (NW906)**

Shiraz comes from the Hermitage area of the Rhone Valley in France where it is known as Syrah. It is a vigorous variety with long and cylindrical bunches, with long stalks, rather loose, with small to medium oval berries which tend to wilt as soon as they are ripe. In Australia it is a very versatile variety, being grown in all viticultural areas and used for all types of red wines. It is sometimes used alone but often blended with other red varieties. Ref 5

Siegerrebe**I10V13 (NW840)**

Siegerrebe is an early ripening German white wine variety, noted for its ability to produce very high sugar levels. Brown skins and strong Muscat flavour. Ref 2

Siegerrebe ripens in late January in the warm irrigated regions of Australia but has low titratable acidity levels. Yields are low, around 11 tonnes/ha. The variety has performed well in cooler climates such as Tasmania where it ripens in mid February. Ref 5

Sultana**H4 FSAC (NW916)(NW917), H5 FSAC (NW915)(NW914)**

Sultana berries are yellow-green, small to medium, oval and seedless. They have soft berry skin, and firm, juicy pulp with a pleasant grapy flavour. Bunches are large, conical and usually well filled. Vines are vigorous. Harvest period: mid to late January – mid March. Cool storage: 6-10 weeks. Ref 1

Summer Muscat**FPS 01 (NW918)**

'Summer Muscat' was released by the USDA Agricultural Research Service in 1999. It is an early ripening Muscat flavoured variety suitable for dry on the vine (DOV). In the USA it ripens similar to or slightly ahead of 'Fiesta'. The clusters are large in length but only medium (0.3 to 0.5 pounds) in weight. They are conical with shoulders and are loosely filled. The berries are white, seedless and of a size similar to 'Fiesta'. The vine is potentially very vigorous and develops a dense canopy with limited trellising. It is more fruitful than either 'Fiesta' or 'DOVine', averaging 2 clusters per shoot on canes. It is also fruitful on spurs, producing 2X more fruit on the renewal spurs than 'Fiesta' or 'Selma Pete'. It has fruitful basal buds. Ref 6

Sunmuscat**B4V11 (NW912)**

Sunmuscat is a seedless Muscat flavoured drying grape developed by CSIRO larger than Sultana it is also less prone to splitting when mature in wet seasons; and well-suited to trellis drying. Ref 19

Tannat**H9V3 (NW864)**

Tannat is a red variety from South West France. Also grown extensively in South America, particularly in Uruguay. The wines are usually high in tannins, and the variety is often blended with Cabernet. Ref 2

Tempranillo**D8V13 (NW891)**

Tempranillo produces red wines with good colour and good fruit flavours along with low acid and low tannins. The middle palate is just full of interesting fruit flavours. The premium red variety of Rioja, but it is grown throughout Spain. It has caught on in Australia, with large acreages of young vines about to come into bearing. Ref 2

Touriga**E6V12 (NW837)**

Touriga in Portugal has deep intense aromas in Port style wines due to its small berries which are all skin and flavour, but not much juice. The depth and richness of flavour in the best port wines owes much to the flavours of Touriga Nacional, but ports nearly always contain a mixture of varieties. In fact about 80 varieties are authorised for inclusion. The most common varieties in red port are Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz (aka Tempranillo) Tinta Cao, Souzao, Tinta Amarella and Mourisco. White port varieties include Gouveio, Malvasia, Fina and Viosinho. Ref 2

Vanessa**EX CSIRO (NW941)**

Vanessa has attractive, medium-sized clusters that are well filled with crisp textured, red seedless berries. Although its parentage includes *Vitis labrusca* there is only a mild "foxy" taste to the berries. Ref 20.

Verdelho**Kosovich (NW892)**

Verdelho is a native of Portugal and the island of Madeira where it is used mainly for the production of fortified wines (White Port and Madeira.) Over recent years it has also been used for table wines. In Australia it has been used to make white table wines especially in Western Australia and the Hunter Valley in NSW. Ref 2

Viognier**642 (NW894,)HTK (NW893)(unavailable)**

Viognier wines from the Rhone are at their best rich and sensual. The fruit flavours seem to arrive in a rush at the end of ripening, so patience and a strong nerve is required to avoid picking too early. It is therefore quite likely that there will be strong variation from vintage to vintage. The flavour of Viognier wines are often described using comparisons with the aromas of flowers, peaches and stone fruits and spices. Ref 2.

Waltham**E11V5 (NW853)****Description**

Waltham Cross berries are golden green, large, long, oval and seeded. They have firm berry skin and firm, juicy pulp with a very pleasant grapy flavour. Bunches are large conical to cylindrical and well filled. Vines are vigorous and productive. Harvest period is late January – early April and bunches don't keep well on the vine once mature. Storage is 4-8 weeks.

Ref 1

Zante Currant**F2V6 FSAC (NW845)**

Zante Currant is a small seedless black grape originally from Greece. Known as 'Black Corinth' in America its raisins are used mostly for cooking and baking because of their small size and tender skin. The fresh grapes are occasionally used by wineries for blending and colour, depending on need and availability and they are also used fresh as a culinary and beverage garnish. Ref 6

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- Ref 16 <http://www.tastegermanwine.com>
- Ref 17 <http://www.atga.com.au/industry.php?page=varieties> red
- Ref 18 http://www.atga.com.au/docs/atga_varieties.pdf (APPENDIX 1: SOME OF THE MAJOR VARIETIES GROWN IN AUSTRALIA)
- Ref 19 <http://www.csiro.au/communication/mediarel/mr1997/mr97191.htm>
- Ref 20 <http://www.extension.umn.edu/distribution/horticulture/DG1103.html>
- Ref 21 <http://www.hort.purdue.edu/ext/ho-221.pdf> Great pictures
- Ref 22 <http://en.wikipedia.org/wiki/Pinotage>



