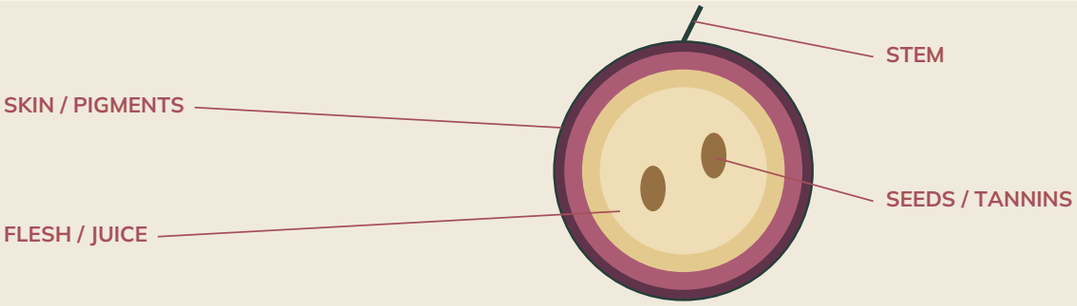
Inside the grape

A small berry contains several very different ingredients.



Simplified berry section: skin, flesh and seeds are distinct tissues.

Skin

Skins carry aroma compounds and precursors. In most black wine grapes, red pigments are concentrated here. Contact with juice helps shape colour, aroma and texture; it is a winemaking choice, not simply a consequence of grape colour.

Pulp and juice

The fleshy interior supplies water, fermentable sugars and organic acids. Most black grapes have pale juice; a smaller group, called teinturier varieties, has coloured flesh. White wine can therefore be made from black grapes when colour extraction is limited.

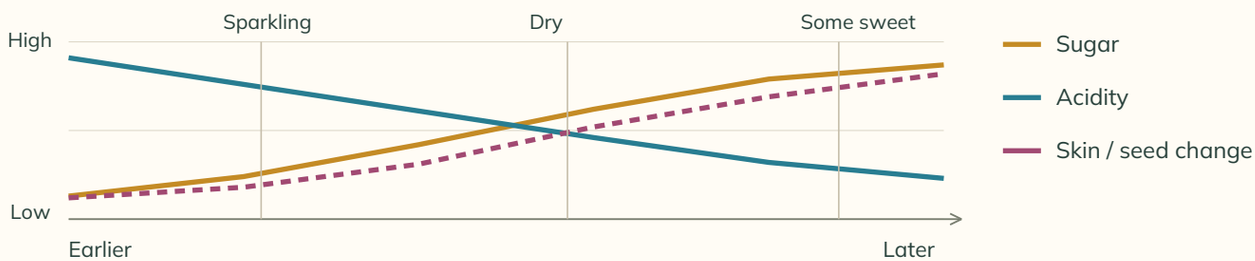
Seeds and stems

Seeds and skins both contribute tannins. Stems can contribute further structure and aromas when included in fermentation. Extraction depends on contact, temperature, alcohol and handling. More tannin in a berry does not translate directly into the same amount in a glass.

Ripeness is a balance

Sugar, acidity, flavour and skin or seed character develop on different schedules. A grower evaluates them together with weather and the intended style. There is no single ripeness number that makes every sparkling, dry red and sweet wine work.

RIPENESS / THREE DIFFERENT CLOCKS



Schematic trends, not data. Skin/seed assessment is qualitative; styles overlap. Not all sweet wines are picked late.

Keep two kinds of dry separate

A dry wine has little residual sugar. The drying grip of tannin is a mouthfeel sensation. A red can have almost no sugar and still feel round, fruity and softly textured.

REFERENCE DESK / wineaustralia.com; awri.com.au; enology.fst.vt.edu

SAMPLE ONLY / World Wine Atlas / Original page 6

Six white varieties

Six useful routes into a much larger family of varieties.

Chardonnay



APPLE / CITRUS / STONE FRUIT

Climate, oak and texture

BODY ●●●●● ACID ●●●●● TANNIN ● 0/min–1

A wide stylistic range: fresh, lean examples contrast with fuller, oak-aged wines. Butter is not an inevitable grape flavour; malolactic fermentation and cellar decisions matter.

Compare Chablis and Adelaide Hills.

Sauvignon Blanc



CITRUS / HERBS / TROPICAL FRUIT

Aroma and acidity

BODY ●●●●○ ACID ●●●●● TANNIN ● 0/min–1

Often vivid and aromatic, with lively acidity. Cooler expressions can emphasise green notes; riper examples may suggest tropical fruit. Some producers use oak, lees or a blending partner.

Compare Sancerre and Marlborough.

Riesling



LIME / APPLE / FLORAL NOTES

Sweetness is a separate question

BODY ●●●●○ ACID ●●●●● TANNIN ● 0/min–1

Frequently high in acidity, with styles from dry to intensely sweet. Aromas of ripe fruit do not prove sweetness. Bottle development can bring a different set of aromas.

Compare explicitly dry Clare and German examples.

Sémillon



CITRUS / APPLE / WAX WITH AGE

Time and method

BODY ●●●●● ACID ●●●●○ TANNIN ● 0/min–1

Young Hunter examples can be light, fresh and unoaked; bottle age can bring toast-like notes without barrel ageing. Elsewhere it contributes to dry blends and botrytised sweet wines.

Compare young and mature Hunter Sémillon.

Chenin Blanc



APPLE / QUINCE / HONEYED NOTES

Acidity across different styles

BODY ●●●●● ACID ●●●●● TANNIN ● 0/min–1

A versatile grape for still, sparkling, dry and sweet wines. Acidity can remain a strong thread across these styles. Honey-like aromas alone do not establish residual sugar.

Compare dry Loire and South African examples.

Pinot Gris / Grigio



PEAR / APPLE / SOMETIMES SPICE

A name is not a guaranteed recipe

BODY ●●●●● ACID ●●●●○ TANNIN ● 0/min–1

Two names for the same variety. Bottles range from light and fresh to richer and more textured. Pink-grey skins can also contribute colour when juice remains in contact with them.

Compare Italian and Alsace examples.

Dots show broad ranges for dry still examples: five positions, 1–5; 0/minimal has no filled dot. Coloured dots mark inclusive ranges, not quality scores. Oak, age and method can shift it; colour sketches are illustrative.

MORE VARIETIES IN THE ATLAS / Grüner Veltliner 94 · Albariño 72 · Furmint 146 · Assyrtiko 98

REFERENCE DESK / australianwine.com; wsetglobal.com; oiv.int

SAMPLE ONLY / World Wine Atlas / Original page 7

France

Wine areas, climate influences and the landscape between them



READING THE MAP

Soft colour = approximate wine areas, not appellation boundaries.

Uplands and climate washes are qualitative orientation aids.

Dashed arrow = schematic mistral direction down the Rhône valley.

Rivers are simplified; the lower Saône is an editorial continuation.

CLIMATE / BROAD INFLUENCES

- Atlantic / maritime
- Continental / seasonal contrasts
- Mediterranean / warmer, drier summers

Lambert-93 / Natural Earth base; original approximate wine areas and lower Saône continuation.

SAMPLE ONLY / World Wine Atlas / Original page 38

Place, climate & the label

Three questions to ask before choosing a French wine

What shapes the climate?

Atlantic influence brings maritime conditions to the west. Inland eastern sites have stronger seasonal contrasts. Mediterranean summers are generally warmer and drier. These influences overlap; the washes on the map are not climate boundaries.

AOP / AOC

AOP is the European protected-origin framework; AOC is the French designation. A protected origin defines place and production rules. It is not a guarantee that every bottle has the same taste or quality.

Why show mountains?

The Vosges shelter Alsace from some weather arriving from the west. Alpine and Pyrenean sites vary with elevation and exposure. Hills can change rainfall, sunlight, drainage and the timing of ripening over a short distance.

IGP

An indication géographique protégée also links wine to a defined area, under a different framework. Pays d'Oc is an example. IGP and AOP describe categories of origin, not a universal ranking of enjoyment.

What does the wind change?

The mistral moves down the Rhône valley towards the Mediterranean. Wind can dry a canopy and alter vineyard conditions; it does not make every site or vintage behave alike.

Vin de France

This category has no protected regional origin. A label can highlight grape variety or producer choices. The absence of an appellation name does not by itself describe the quality of the wine.

READ ONE LABEL IN THREE STEPS

Origin: Pauillac gives a more specific place than Bordeaux. **Style:** a place name is not automatically a grape or sweetness description. **Producer:** check the blend, vintage and bottle notes for the wine in front of you.

SAMPLE ONLY / World Wine Atlas / Original page 39

West / three wines

Three example styles / colour and profile cues vary with producer, site and age

Bordeaux red blend

ATLANTIC / RED BLEND



Ruby to garnet

GRAPES Cabernet Sauvignon, Merlot and Cabernet Franc are principal red varieties.

AROMAS Blackcurrant, plum and savoury notes; maturation can add cedar or tobacco.

IDENTITY Left-bank blends often favour Cabernet Sauvignon; right-bank blends often favour Merlot. These are useful tendencies, not a rule for every bottle.

LABEL TIP A place name such as Pauillac or Saint-Émilion gives more detail than “Bordeaux” alone.

BODY ●●●●○ ACIDITY ●●●●○ TANNIN ●●●●○

SWEETNESS Dry

Loire dry Chenin Blanc

RIVER VALLEY / DRY WHITE



Straw to gold

GRAPES Chenin Blanc; choose a dry still example from Anjou, Saumur or Vouvray.

AROMAS Apple, pear and citrus; lees or barrel work can add texture.

IDENTITY The same grape can make dry, sweet or sparkling wines. “Chenin Blanc” does not specify sweetness, and Vouvray is not always dry.

LABEL TIP Look for “sec” or a clear producer description when seeking a dry bottle.

BODY ●●●○○ ACIDITY ●●●●● TANNIN ○○○○○

SWEETNESS Dry

Sauternes

BOTRYTISED / SWEET WHITE



Gold to amber

GRAPES Sémillon with Sauvignon Blanc and sometimes Muscadelle.

AROMAS Apricot, citrus peel and honey; bottle age can deepen colour.

IDENTITY Noble rot concentrates the grapes before fermentation. Sauternes is a sweet wine, not a fortified wine.

LABEL TIP Sauternes and Barsac are distinct origins; Barsac may also be labelled Sauternes.

BODY ●●●●● ACIDITY ●●●●● TANNIN ○○○○○

SWEETNESS Sweet

Illustrative cues: body light to full; acidity and tannin low to high. Empty dots = minimal.

SAMPLE ONLY / World Wine Atlas / Original page 42

West / the regional table

Food traditions in words / suggested matches aligned with the wines opposite

Bordeaux / entrecôte

WITH BORDEAUX RED BLEND

Entrecôte à la bordelaise brings beef together with a wine-and-shallot sauce. Cèpes add a woodland note; the Atlantic coast supplies Arcachon oysters, a different invitation for dry white Bordeaux.

WHY IT CAN WORK
A red Bordeaux blend can match the beef's weight and savoury sauce. For oysters, switch to a fresh dry white such as Entre-Deux-Mers.

Also at the table: cèpes sautéed with parsley; keep a sweet glaze out of this red-wine match.

Loire / the cheese landscape

WITH LOIRE DRY CHENIN BLANC

Sainte-Maure de Touraine AOP is a goat's cheese identified with Touraine. Farther upstream, Sancerre has its own wine identity; westward, the Nantes landscape leads towards Muscadet and seafood.

WHY IT CAN WORK
Try a young Sainte-Maure with dry Chenin Blanc: fresh acidity contrasts with creamy texture. A roast chicken with apple makes a second, more substantial comparison.

Also at the table: bread, apples and a little walnut; compare young and matured cheese.

Bordeaux / the sweet finish

WITH SAUTERNES

Canelés are small Bordeaux pastries with a caramelised exterior and a soft vanilla-and-rum centre. They offer a local sweet-table connection; Sauternes brings another side of Bordeaux beyond its famous red blends.

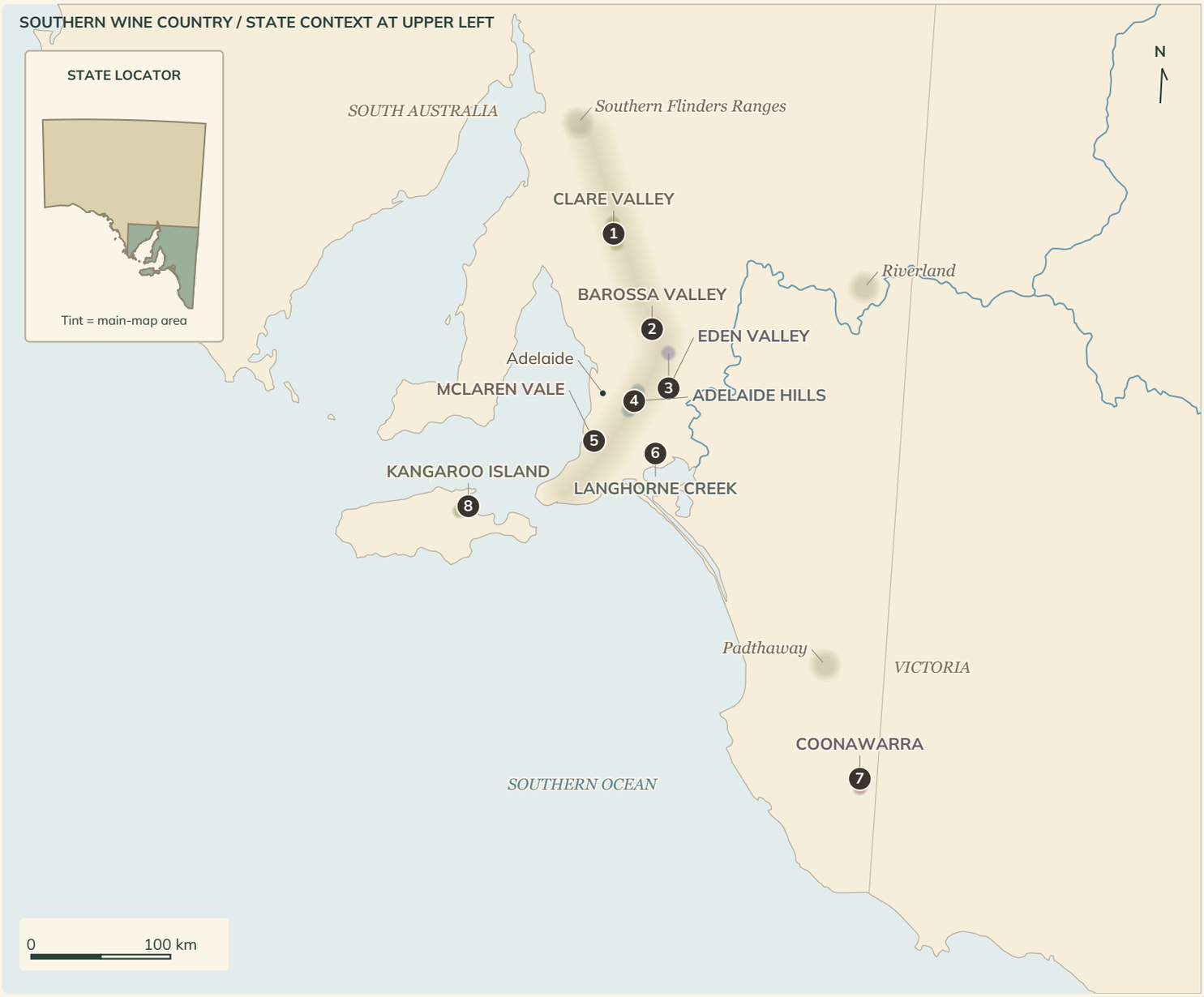
WHY IT CAN WORK
Try a small canelé with Sauternes. Keep the dessert modestly sweet so the wine retains its fruit and freshness. Blue cheese offers a contrasting savoury experiment.

Also at the table: a simple apricot tart. This is a suggested match, not an appellation rule.

SAMPLE ONLY / World Wine Atlas / Original page 43

South Australia

Eight selected regions / inland hills, coast, limestone country and island sites



READING THE MAP

Numbers restart at 1 for this South Australia feature and match the eight cards on page 111. Grey names show further regions. Soft tints indicate selected vineyard clusters, not legal GI boundaries.

FOLLOW THE CONTRASTS

Travel from Clare through Barossa and Eden to the Adelaide Hills. Compare McLaren Vale and Langhorne Creek, then the island and Coonawarra. Kangaroo Island stays in its true position at the mainland scale.

FROM MAP TO TABLE

Clare Riesling and Barossa Shiraz appear on page 104. Six further South Australian wines and their food stories follow on pages 112–115; detail maps and regional cards are on pages 110–111.

GDA2020 / Australian Albers. Natural Earth base; original qualitative wine and upland shading.

SAMPLE ONLY / World Wine Atlas / Original page 108

A state of contrasts

Origins, cooling influences and a route through eight selected regions

One state, several landscapes

Clare's inland hills, the warm Barossa Valley floor, higher Eden Valley sites and elevated Adelaide Hills do not share one climate. Follow the Mount Lofty Ranges south, then compare the Fleurieu coast, the Limestone Coast and exposed island sites.

Altitude, breeze and exposure

Higher sites often bring cooler conditions, but aspect, shelter and rainfall matter too. Compare the Adelaide Hills with coastal influence in McLaren Vale and Kangaroo Island. At Langhorne Creek, cooling breezes are locally called the Lake Doctor.

Read zone and region separately

Barossa is a zone containing Barossa Valley and Eden Valley. Mount Lofty Ranges includes Clare Valley and Adelaide Hills. Fleurieu contains McLaren Vale, Langhorne Creek and Kangaroo Island. Coonawarra sits within the Limestone Coast zone.

Eight regions, twelve wine examples

The national pages already introduce Clare Riesling and Barossa Shiraz on page 104. This feature adds six wines on pages 112 and 114. Across Australia's full section there are twelve profiles, each paired with a food story.

Beyond a Shiraz stereotype

Grenache, Riesling, Chardonnay, Cabernet and Sauvignon Blanc provide the six new comparisons. Malbec matters in Langhorne Creek; Fiano is one of McLaren Vale's Mediterranean varieties. These are selected examples, not a ranking or a complete grape list.

Use the maps as orientation

South Australia's region numbers restart at 1 and town letters restart at A. The overview on page 108 and detail maps on page 110 match the cards on page 111. Soft tints show approximate selected vineyard clusters, not registered GI boundaries.

A COMPARISON TO TRY

Compare Clare and Eden Riesling, Margaret River and Coonawarra Cabernet, or McLaren Vale Grenache and Barossa Shiraz. These are style comparisons, not quality rankings. Bottle choice, age and serving conditions change the result.

PRIMARY REFERENCE DESK

Origins, hierarchy & subregions / wineaustralia.com

McLaren Vale / wine & table / mclarenvalewine.au · primoestate.com.au

Hills / wine & orchard produce / adelaidehillswine.com.au · visitadelaidehills.com.au

Eden / wine & wider Barossa food / wineaustralia.com · barossacheese.com.au

Langhorne / wine & horseradish / langhornecreek.com · southaustralia.com

Coonawarra / wine & producer pairing / zema.com.au · koonara.com

Island / wine & coastal produce / iev.com.au · tourkangarooisland.com.au

Base geography / naturalearthdata.com

SAMPLE ONLY / World Wine Atlas / Original page 109