South Australian Heritage Act 1978-80

HERITAGE SURVEY
ITEM IDENTIFICATION SHEET

PROJECT
HERITAGE SURVEY REGION 8

Item Ref. No. 47

ITEM NAME: Orlando Winery Complex

Former or other

Office Use
ITEM No.
DOCKET No.

HERITAGE SIGNIFICANCE

Johann Gramp established the first winery in the district in 1850 (see separate sheet). His son, Gustav, planted vines at Rowland Flat in 1874, and transferred the winery business there in 1877. He called the business "Orlando". He built there a series of substantial cellars, the first, of ironstone was built in 1886 and later enlarged. More storage space was added in 1911 and after 1912, when the business became a limited company. Most of the additional cellars were galvanised iron, but they also included an ironstone storage cellar (1920) and a two-storey brick bond store (1923) next to the distillery (which had a brick chimney)(1913). There is also a stone building around the distillery, and part of the old cellars survive as offices.

By 1936 the winery was very large, buying grapes from hundreds of growers and distributing wine and brandy throughout Australia and overseas. G. Gramp & Son were taken over by Reckitt and Coleman in 1970. "The winery buildings at Orlando have been of a particularly utilitarian design, resulting from constantly increasing production." (McDougall).

LOCATION
Address
Town Rowland Flat
Postcode
Section 2716
Hundred Barossa
County
L.G.A. Barossa
S.H.P. Region 8
A.M.G. Ref. 6628-I
54 30100 617145

SUBJECT

4.3

PERIOD
State

Study Area
1885-1904
1905-28

REFERENCES

McDougall, Winery buildings..., pp 60-73;
Ziegler, Vines and Orchards, pp 148-151

Verbal R.H. Chatterton, 1982
Archival photographs

TYPE OF ITEM
LAND Natural feature ☐
Historical site ☐
Historical Gdn. ☐
BUILDING ☒
STRUCTURE ☐
PHYSICAL CONDITION

PHOTOGRAPH Film No. 476 Negative No. 2
Direction of view to SW

STATUS
Reg. of State Her. Items
Reg. ☐ Interim L ☐
Nominated ☐
National Estate
Reg. ☐ Proposed L ☐
National Trust
CL ☐ RL ☐ File ☐
Other
S.A. Highways Dept. ☐
Instit. of Engineers ☐

RECOMMENDATION
(A) State ☒ (B) Local ☐

PREPARED BY
HERITAGE INVESTIGATIONS

Date: 1982

South Australian Heritage Act 1978-80

HERITAGE SURVEY
ITEM IDENTIFICATION SHEET

PROJECT
HERITAGE SURVEY REGION 8

Item Ref. No. 46

ITEM NAME: Former School

Former or other Orlando Wine Tasting Centre

Office Use
ITEM No.
DOCKET No.

HERITAGE SIGNIFICANCE

This building was originally a primary school, constructed during the 1870s, and in use until taken over in recent years by Orlando Winery. It has bluestone walls with brick quoins and galvanised iron roof.

LOCATION
Address Main Road
Town Rowland Flat
Postcode
Section 2716
Hundred Barossa
County
L.G.A. Barossa
S.H.P. Region 8
A.M.G. Ref. 6628-I
54 30100 617160

SUBJECT
2.6

PERIOD
State

Study Area
1869-84

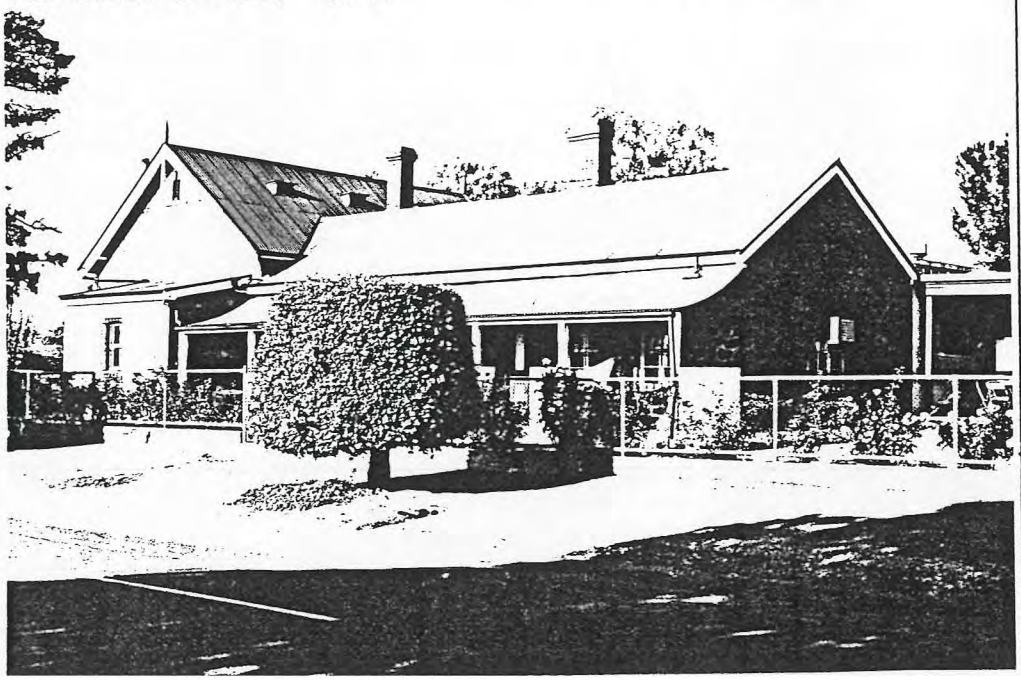
REFERENCES

Barossa Valley Heritage Study

:bal R.H. Chatterton, 1982
Archival photographs

TYPE OF ITEM
LAND Natural feature ☐
Historical site ☐
Historical Gdn. ☐
BUILDING ☒
STRUCTURE ☐
PHYSICAL CONDITION

PHOTOGRAPH Film No. 475 Negative No. 13
Direction of view to E



STATUS
Reg. of State Her. Items
Reg. ☐ Interim L. ☐
Nominated ☐
National Estate
Reg. ☐ Proposed L. ☐
National Trust
CL ☐ RL ☐ File ☐
Other
S.A. Highways Dept. ☐
Instit. of Engineers ☐

RECOMMENDATION
(A) State ☐ (B) Local ☒

PREPARED BY
HERITAGE INVESTIGATIONS

Date: 1982

Wines and Wineries of South Australia

Mike Potter

RIGBY 1978

Only one son, Christian, remained with his father at the family home. The others went their own ways and daughter Rosine didn't marry. It is from Christian that the present Hoffmanns at Tanunda are descended. Samuel and Christian planted the first vineyards, the son later greatly enlarging the vineyard and also building the winery.

Samuel died in 1878 and Christian passed away in 1915. Christian II succeeded his father Christian I and Christian II's son Erwin followed in his footsteps. Erwin passed away in 1970 but not before he had organised a gathering of the Hoffmann family over Easter 1963 at the winery site where it all started. Six hundred people from all parts attended, including Erwin's sister, Vera Bockman, who came from West Berlin. Seven generations of the family were present at this get-together. Bruce, Erwin's son, is now in charge as managing director and winemaker. His three sons, Stephen, Roderick, and Gregory, represent the sixth generation residing at North Para.

Current storage at the winery is nearly 700 000 litres. Plantings are 32 hectares on a 40-hectare property. Chief varieties planted are Grenache, Shiraz, Mataro, Muscat, White Frontignan, and Pedro Ximenez. The Hoffmanns have concentrated on the production of dry red, dry white, and dessert wines. In fact, about 50 per cent of the wines produced are fortified dessert wines.

Hoffmanns is a surviving pioneer vigneron family that is still operating its winery and appears that it will do so for many years to come. It is a fine example of a smaller winery, established back in 1847—the same year as Johann Gramp's Orlando was founded and prior to the Seppelt family founding their Seppeltsfield in 1850 and Samuel Smith establishing his Yalumba winery at Angaston in 1849.

Orlando Wines (G. Gramp & Sons Pty Ltd), Rowland Flat

The history of Orlando wines dates back to 1847 when Johann Gramp planted the first vines at Jacobs Creek in the Barossa Valley.

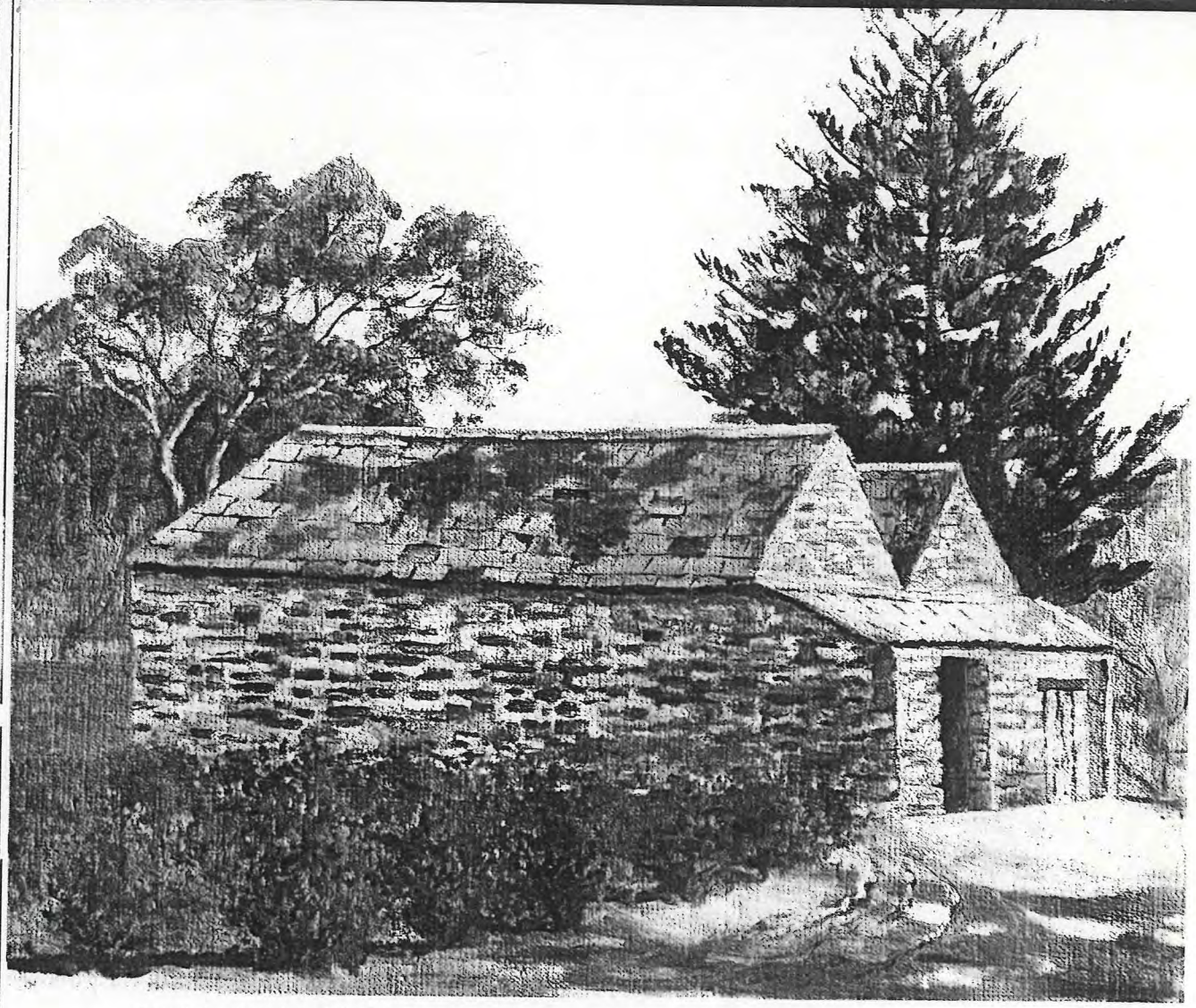
Johann Gramp was born on 28 August 1819 at Eichig, close to Kulmbach (Bavaria). In 1837 he decided to leave Germany and try his future in Australia, leaving behind him his father, a well-known land owner and farmer, and two brothers. There were fifty-two other emigrants on board the ship *Selway*, a number of whom had signed an agreement with the South Australian Company to take part in the work of opening up South Australia. Johann Gramp stayed at Kangaroo Island for some time to be of assistance to a friend who had lost his wife at sea shortly before Johann arrived.

When Johann Gramp moved to the mainland, he first worked for the South Australian Company.

Johann Gramp, founder of Orlando Wines. The winery which he founded is now one of the largest in Australia and is the home of the well-known Barossa Pearl wine

Later he joined a baking business, and then after marriage took up land on his own account at Yatala. Here he built a house with timber shaped from logs. In 1847 he transferred to Jacobs Creek just north-east of the present winery, and there planted the first vines in the heart of the now world-famous Barossa Valley.

In 1850, the year in which his son Gustav was born, Johann Gramp made his first octave of wine, which was of a hock type, later known as the famous Carte Blanche. Wine was made on a small scale for a number of years, with the crushing and pressing being done by hand. The business steadily increased, and in 1877 Gustav Gramp, the eldest son, was placed in charge. A move was made to the present site at Rowland Flat, and the vineyard area gradually increased. Additions were made to fermenting facilities and storage capacity.



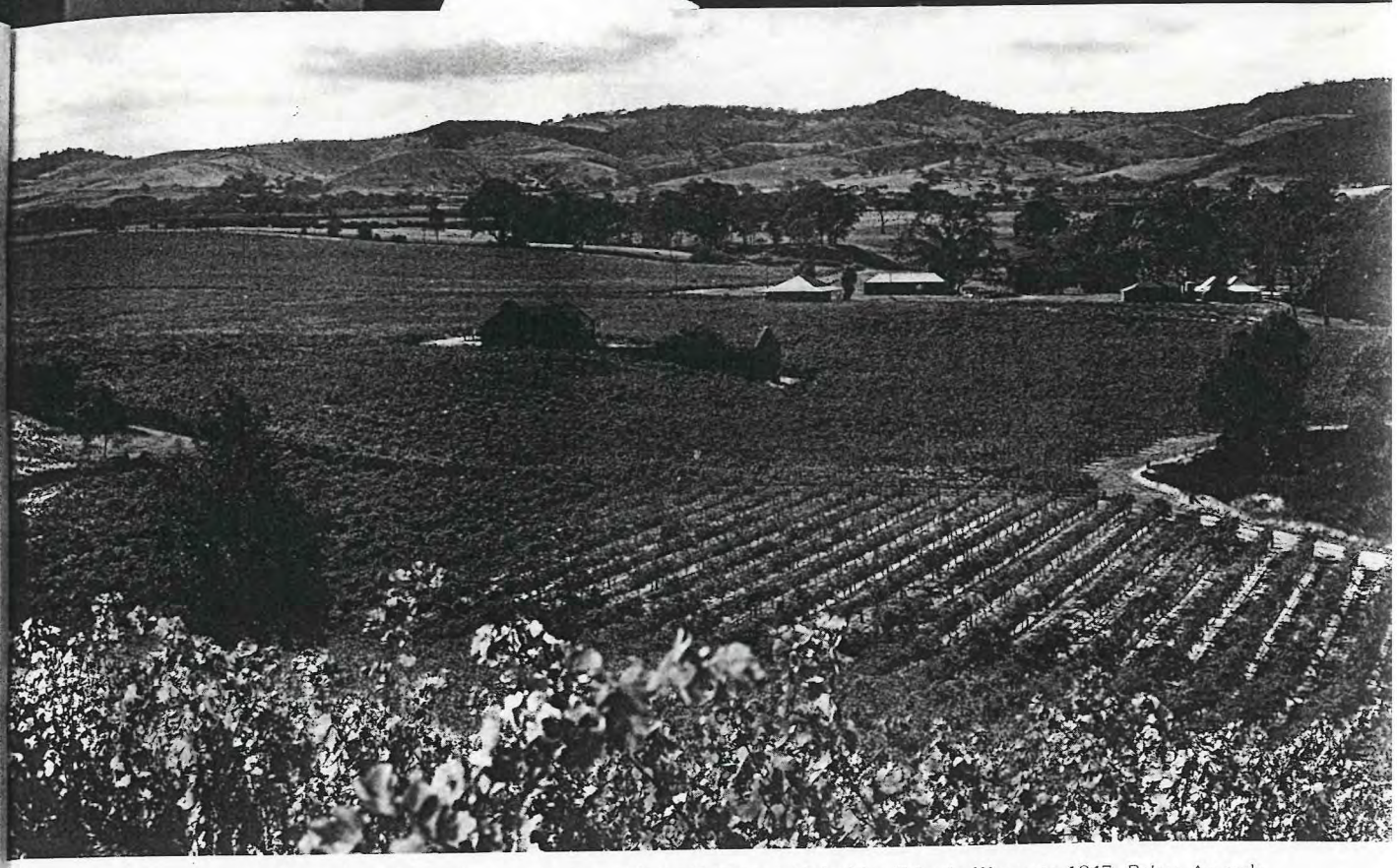
An artist's impression of the first Gramp winery at Rowland Flat in the Barossa Valley

Eventually the vineyards, cellars, and winery were enlarged, and in 1912 the business was converted into a limited company, known as G. Gramp & Sons Ltd. The third generation, Gustav's sons, Hugo and Fred, then took an active part in the management of the business to develop it into what it is now, one of the leading wine-producing concerns in the Southern Hemisphere.

Hugo Gramp was managing director of the company until his tragic death on 25 October 1938 in the Kyeema air disaster. The business had experienced a phenomenal growth due mainly to his able management and tireless energy. Hugo Gramp was succeeded as chairman of directors by his only brother, Fred Gramp, and was ably assisted by the fourth generation, namely his two sons, Sid and Keith, and the late Hugo Gramp's son Colin. Under Colin's expert guidance Orlando developed tremendously. Colin has now retired but still operates the Weinkeller restaurant at Rowland Flat. It is noteworthy that this restaurant overlooks the original Gramp Jacobs Creek vineyard—an association of the present with the past!

The company's cellars have a storage capacity of more than 18 million litres. The company vintages almost every recognised style of wine, including Riesling, Hock, Claret, Burgundy, naturally fermented red and white sparkling wines, Sherry, and Port. The Orlando label has become well known in every part of Australia, and is being exported to other countries around the world. The company revolutionised table wine production in Australia in 1953 by adopting the cold and pressure-controlled method of fermentation used in West Germany and Austria.

A grape type is grown in the Orlando vineyards which in Europe had been used to produce a natural



Above: Site of the original Jacobs Creek vineyard where Johann Gramp established his Orlando Winery in 1847. *Below*: An early photograph of the Gramp family at vintage time in the Barossa Valley

sparkling wine of a kind not yet made in Australia. From this grape came a pale, almost translucent wine, with natural effervescence and sparkle. It was light in flavour, which seemed ideally suited to those seeking a light effervescent wine with a refreshing palate In 1956 it was named Barossa Pearl, most appropriate to its character and birthplace. It is an extremely delicate wine, whose development to maturity needs special conditions different from those in any other winery in Australia. It required storing at a consistently low temperature in specially lined refrigerated containers which did not exist in Australia.

The cost of obtaining the new equipment overseas, installing it, producing the new wine in volume, and advertising and marketing it, was an investment which contributed to the prosperity of the company built up generation by generation. Huge refrigerated vats, specially designed in Germany, were built under licence in Australia and installed at Rowland Flat. In 1959 a large specially constructed stainless steel bottling plant was imported from Germany and installed in a sterile, air-conditioned area. The capacity of this plant became inadequate to meet the expanding market for Barossa Pearl and the other Orlando table wines. In 1969 the company completed the construction of a new bottling hall and now, with its very modern plant, is recognised as one of the largest and best equipped of its kind in the Southern Hemisphere.

Barossa Pearl became such a success that it revolutionised the popularity of Australian table wines. Gramps were the first Australian winemakers to produce a truly Rhine-style Riesling, which, since its introduction in 1953, has won many awards. In 1956 Orlando introduced the first Spatlese Riesling to the Australian market. This wine has since won fifteen major awards at overseas wine shows. Gramp's Gold Medal Port gained the highest award in its class and was awarded the Port Cup at Montpellier in 1964. The Orlando 1962 Vintage Barossa Cabernet Claret won the grand gold medal at Montpellier in 1965. Colin Gramp had much to do with these successes by Orlando.

A limited quantity of the first Auslese white wine to be marketed in Australia has been introduced by the company. A steingarten vineyard high on the Barossa Ranges behind its Rowland Flat winery is being developed. This vineyard, with its high altitude and rocky ground, will produce a finer, more delicate white wine with the character of the vines grown on the high, stony hillsides along the Rhine and Moselle valleys.

In more recent years Orlando introduced Sparkling Starwine and its counterpart Pink Starwine, and both gained immediate acceptance in Australia and overseas. Sparkling Printz, in the unusual white ceramic-coated bottle, has been marketed and the latest addition to the sparkling group is Moussec, a white sparkling wine produced entirely by the natural process of double fermentation.

The company today has over 400 hectares of vineyards in full bearing, both in the Barossa Valley and near Ramco on the Murray River. The Head Office is at Adelaide and cellars are situated at Rowland Flat. Branches have been established interstate and agencies overseas. Reckitt and Colman Australia took over the company in December 1970, but Fred's son Keith and Sid Gramp still work for the company and are board members. Fred Gramp retired in December 1970, but continued to advise the board on matters until his death in 1972. Colin Gramp retired in March 1974.

Penfolds Wines Pty Ltd, Nuriootpa and Moppa

The Nuriootpa Winery is the largest owned by the company and one of the largest in the Barossa Valley. The winery covers about 3 hectares and has a storage capacity of 23 million litres. An annual vintage of 20 000 tonnes can be handled.

The Nuriootpa Winery was built in 1912 as a secondary winery to the one in Magill. However, it has outstripped the Magill winery and is now the main production winery, particularly for table and fortified wines in about equal proportions..

By 1913 a cellar was completed for the storage of wines but as the storage area was limited, Penfolds established a large distillery for the making of Brandy. Part of the vintages were then kept for this purpose.

One of the great wines made here is the Grandfather Port, first produced in 1915. Port is the speciality of this winery and Shiraz is the main grape used for these Ports. Another well-known Port is the Penfold's Club Port. The Ports are aged in oak hogsheads in a building with open wiremesh sides which is known as the Bird Cage. This area can hold up to 45 million litres of Port. Only in the last few years has this winery produced table wines.

For a number of years the winery was managed by Paul (Alf) Scholz who joined Penfolds in 1913 as a cellar hand. He retired in 1964, and Ray Beckwith became manager. Ray joined Penfolds in 1935 and was appointed as their chief chemist in 1951.

The Kalimna Vineyards and Winery is a few kilometres north of Nuriootpa in the Moppa area. The holdings were acquired from D. & J. Fowler Ltd in May 1945. The winery at Kalimna is now used for maturation and storage of wines including a large quantity of Sherry on Flor. The wine produced from the grapes in this vineyard is usually used for private bin reds.

pleasing Australian style. These wines usually drink at their best within five to eight years of making.'

North Para Claret: This wine is made from Shiraz, Mataro, and Carignane grapes grown in the Barossa Valley. It is slightly lighter in style with a dry finish.

Barossa Claret: This wine is made from Barossa Shiraz and Waikerie Shiraz grapes. The wine is a light flagon-style Claret.

Champagne: This is a dry wine, naturally fermented in the bottle by the traditional Champenoise method.

Sparkling Moselle: This sweet wine is naturally fermented in the bottle.

Sparkling Burgundy: This is a full-bodied sparkling red wine revealing some softness.

Para Pearle: This wine is bulk fermented by the Charmat method. It is a pleasant, fruity, sweet style of sparkling wine.

Sherries: Bruce Hoffmann produces three types of Sherries from Pedro Ximenez and Palomino grapes. These are *Special Dry, Nor' Para Cream*, and *Special Sweet.*

Special Reserve Frontignan: Produced from Frontignan grapes grown in the Barossa Valley, this is a rich fruity dessert wine.

Special Light Muscat: Made from Muscat grapes, this is a fruity 'Muscaty' wine.

Special Golden Muscat: Made from 100% Barossa Valley Muscatel grapes, this Muscat is golden in colour, being rich and fruity.

Special Reserve Port: Made from a blend of Mataro-Shiraz and Grenache grapes, with older wines blended in, this Port has a medium body and an average age of seven to eight years.

Special Ruby Port: This wine is similar in style to the Special Reserve Port, and is made from the same grapes but has no wood age as it is bottled young.

Special Constantia Port: A lighter-styled, sweet red Port, this wine is produced from the same grapes as the other Ports.

Very Old Tawny Liqueur Port: A fine old Tawny indeed, taken from same source as for the Shiraz-Mataro Claret. Peter Bourbaud also has some comments regarding this wine: 'The base blending material for this fine old wine was a fifty-year-old Geropiga. To this has been blended some especially matured Ports of varying ages which have been made from Grenache and Mataro varieties. This Port represents a blend of some of the oldest and finest material currently available in the Barossa Valley today. The special warm maturation process has produced a wine of superb character and flavour.

'Our best Australian Ports are described as having a "rancio" character—this is when the character of the fruit, oak (from cask maturation), and spirit are all evident on the nose and palate of the wine and there is a fine balance of all three. Hoffmann's Old Tawny offers a particularly fine example of this true rancio character. This has been influenced particularly by the use of the Geropiga and the age of the blending Ports used.

'The colour of this wine is a further example of its excellence. The true tawny colour is quite evident and has come from gradual oxidisation of the wine together with the pick-up from cask maturation. As the wine is fortified with spirit it remains stable on exposure to the air and will not turn sour in the same way as does a dry red or white.

'This wine has achieved optimum maturity by its maturation in oak casks. As is the case with all Tawny Ports, there will be very minimal, if any, improvement for further time spent in the bottle. However, perhaps we should point out that the wine is perfectly stable in bottle and can be kept as such for another score years or so. I recommend this wine to you as a particularly fine example of an Australian Tawny Port—the like of which we will see with considerable rarity in the future.'

Oliver Hill Winery, McLaren Vale

Rosé Grenache: Made from Grenache grapes grown at Clarendon, this wine had a subtle Grenache nose and may be likened to a wine of the dry continental style. Its predecessor, the 1975 vintage, showed better nose and colour than the 1976 but seemed to lack as much character. I preferred the 1976 vintage overall. It will be interesting to see later vintages and find out just what definite style Oliver Hill will produce.

Shiraz: The wine is made from 100% Shiraz grapes grown on Hollitt's Vineyards at Clarendon. It showed some body and had a rather pleasant dry finish.

Light Dry Red Grenache 1975: At first I mistook this for a heavy Rosé, but soon realised it was a light dry red when the palate, body, and finish showed. The Grenache character is evident, and the wine has a rather pleasant colour and dry finish.

Shiraz Cabernet 1975: This wine was made from 77% Shiraz and 23% Cabernet Sauvignon grapes. It had a pleasant melded nose in that the Shiraz did show through on the nose but the Cabernet berry was evident at the same time. It has a dry finish.

Orlando Wines (G. Gramp & Sons Pty Ltd), Rowland Flat and Adelaide

Barossa Rhine Riesling: This wine was released in 1953 as the first varietal white table wine produced in Australia by the controlled cold fermentation method. It is specially vintaged from Rhine Riesling grapes which produce a delicate crisp Riesling with full fragrance. The *green bottled* Barossa Riesling caters for those who like their Rhine Riesling

youthful, fresh, and crisp, while limited quantities of each vintage are set aside in *amber bottles* to retain the delicate character of the Rhine Riesling grape in ageing the wine and giving it the rounded mellow palate preferred by some wine lovers.

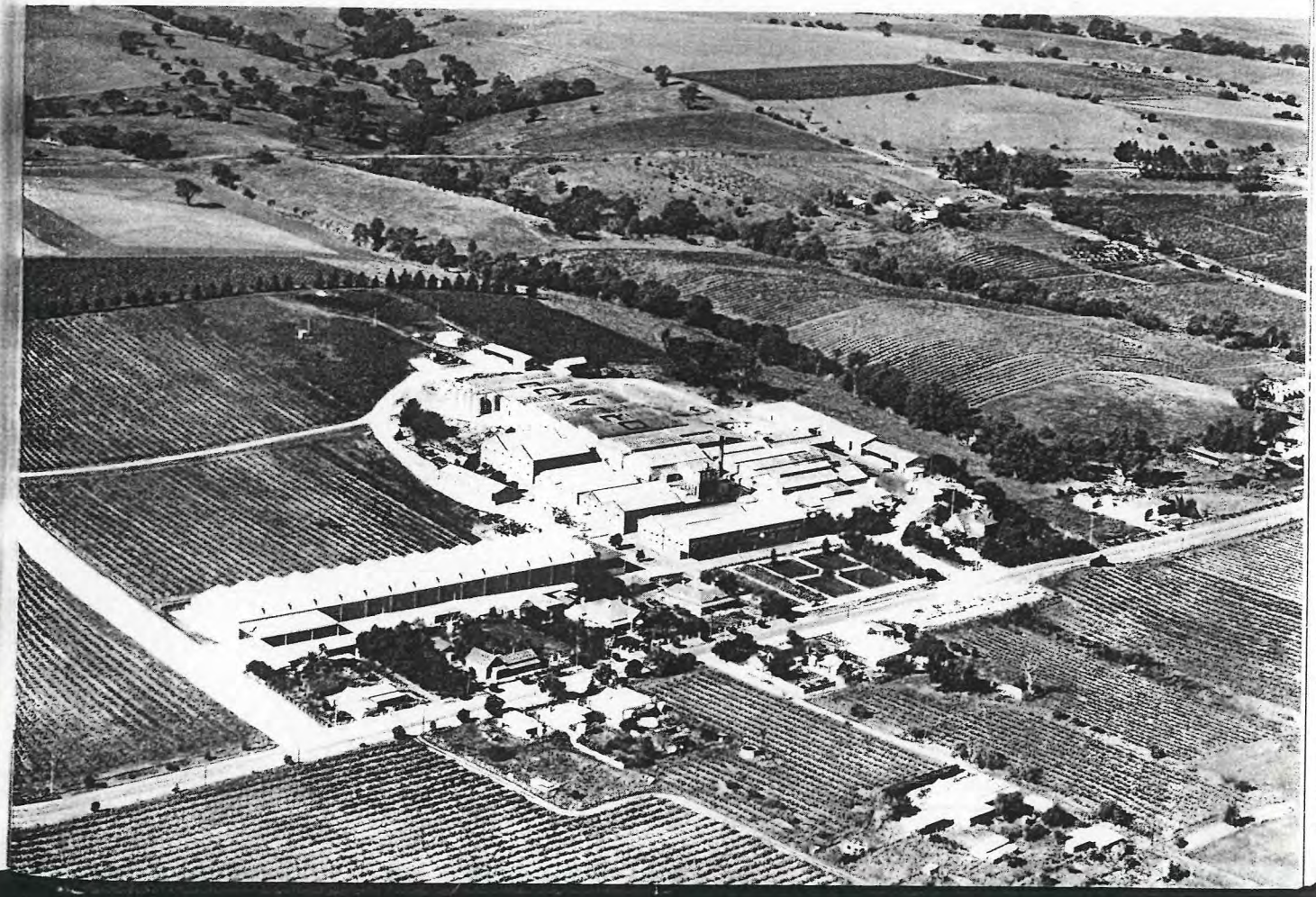
Orlando Spatlese Riesling: This wine is made from Rhine Riesling grapes from the Barossa Valley, grown in sandy to gravelly loam on hilly terrain. A fruity delicate late-picked Riesling with a pronounced Rhine Riesling bouquet and sweet crisp palate. The Orlando premium white table wines are renowned for their superb quality, particularly their sweeter white table wines such as the Auslese and this Spatlese, which have won many many medals and awards at past Australian wine shows. This wine really has been something of a gold-mine for Orlandos since the so-called white wine revolution in Australia. Orlandos in fact played the major part in the resultant production of premium quality Australian white table wines when it introduced German winemaking equipment in the 1950s. This equipment enabled Orlando to adopt the German and Austrian method of controlled pressure fermentation in the production of table wines.

Clare Riesling-Semillon: A white Burgundy-style wine made from Clare Riesling and Semillon grapes grown in the Barossa Valley. It is a fruity, full-bodied dry table wine.

Orlando Blue Ribbon Spatlese Frontignan: This wine is produced from selected White Frontignan grapes gathered according to the Spatlese tradition. The grapes were grown in the Barossa Valley in soil varying from sandy to gravelly loam and in hilly terrain. It is a very fruity, delicate Spatlese with a most pronounced aromatic Frontignan bouquet, finishing refreshingly sweet and crisp. I have always believed in the use of Frontignan as a grape for the production of sweeter, fruity white table wines. The Orlando late-picked Frontignan is no exception. The winemakers at Rowland Flat have shown what a superb result is possible with skilful winemaking and the use of quality grapes picked at the ideal time.

Fromm's Riesling-Spatlese Style: A Spatlese style, this is an elegant wine with a very good balance of ripe grape fruit character and a clean, soft, acid finish. This wine is so typical of the famed Orlando late-picked style Rieslings, with that full aromatic nose and showing sweet fruit on the palate.

An aerial view of the Orlando Winery at Rowland Flat in the Barossa Valley



Auslese Riesling: There have been only a handful of releases to date: 1964, 1971, and 1973. Orlando have been trying to produce a greater number but have not been completely satisfied with the end product and this typifies their exacting stipulation for quality and authenticity for this Auslese wine. I understand the 1964 release was something exceptional. It is a certainty if you acquire any of these wines you are very fortunate. If you have two of one vintage, keep one for twelve or fifteen years just for greater ecstasy.

Orlando White Burgundy: This wine is made from Chenin Blanc and Madeira grapes grown at the Orlando Vineyards at Rowland Flat, Barossa Valley. It is a full-bodied White Burgundy style of wine, with a pronounced Chenin Blanc bouquet and palate.

Kluge's Moselle: This Moselle-style wine is produced from selected grapes, and shows good fruit and an attractive nose with a freshness on the palate. The fruit is light but clear and it does not show excessive sweetness but just enough to give it a genuine style.

Orlando Estate White Burgundy (Litre Carafe): This is a light, fruity, crisp wine blended from selected Riesling grape varieties.

Orlando Estate Moselle (Litre Carafe): Vintaged from selected white grape varieties, this is a wine of distinct fragrance and flavour.

Lyndale Riesling: Made from Clare Riesling, Tokay, and Rhine Riesling grapes, this wine is named after Lyndale Estate, one of the oldest vineyards in the Barossa Valley. It is an elegant wine with a Tokay bouquet and the fruitiness of a Clare Riesling. The wine is well balanced.

Moorooroo White Burgundy: Made from Semillon, Clare Riesling, and Trebbiano grapes, this wine is named after Moorooroo ('place of big trees') Vineyard in the Barossa Valley. The wine has a deep golden colour of the Semillon grape with a Trebbiano full body and the character of a Clare Riesling. It is a well-balanced wine.

Vintage Grec Rosé: This is an annual release of this particularly fine Rosé wine. It is made from Grec Rosé grapes grown in the Barossa Valley and Ramco vineyards of Orlando. These vines originally came from southern France and it is believed that they were planted by Gustav Gramp. The end product is a light coloured, delicate Continental-style Rosé. This wine depicts a pleasant varietal style typical of the Grec Rosé style. The soils in these vineyards vary from sandy gravelly loam to limestone. I tasted the Bin B special release 1970 vintage recently. It was awarded two gold medals at the 1970 Adelaide and Perth wine shows. It was Rosé in colour but there was a slight hint of amber present in the 1970 Bin B. It had an exquisite Grec nose—definitely distinct from the Grenache nose that one expects from the usual Grenache Rosé. The wine has a freshness about it that is most appealing. This wine has a soft spot in my heart along with some of the other fine South Australian Rosé wines, that I favour.

Orlando Estate Rosé (Litre Carafe): This wine is vintaged from Grenache grapes, and then cold fermented to retain a delicate freshness and crispness.

Jacobs Creek Claret: Made from Shiraz, Cabernet, and Malbec grapes, this wine is named after Jacobs Creek, site of Johann Gramp's first vineyard. It has an elegant character and is a delicately balanced wine with the Cabernet refining the Shiraz and the Malbec moderating the other two.

Barossa Cabernet: A full-bodied red table wine, this premium wine is vintaged from Cabernet Sauvignon and Hermitage grapes grown on the gravelly sandy loam vineyards in the Barossa Valley. The juice is pressure and control fermented on the skins and then carefully pressed. The young wine is then matured in specially imported French oak casks for a period of two years. After final clarification the Barossa Cabernet is then bottled and aged in cool cellars until marketed. It is a full and fairly robust red table wine showing a delightful Cabernet Sauvignon bouquet and palate, together with its pronounced, yet soft, tannin finish. This line was first introduced in 1954 and is regarded as a top commercial dry red table wine. The judges agree, and it has won numerous gold medals at wine shows over the years. Over the last twelve or so years the 1965, 1966, 1967, 1969, 1971, and 1973 should rate special mention, with the 1966 being something exceptional!

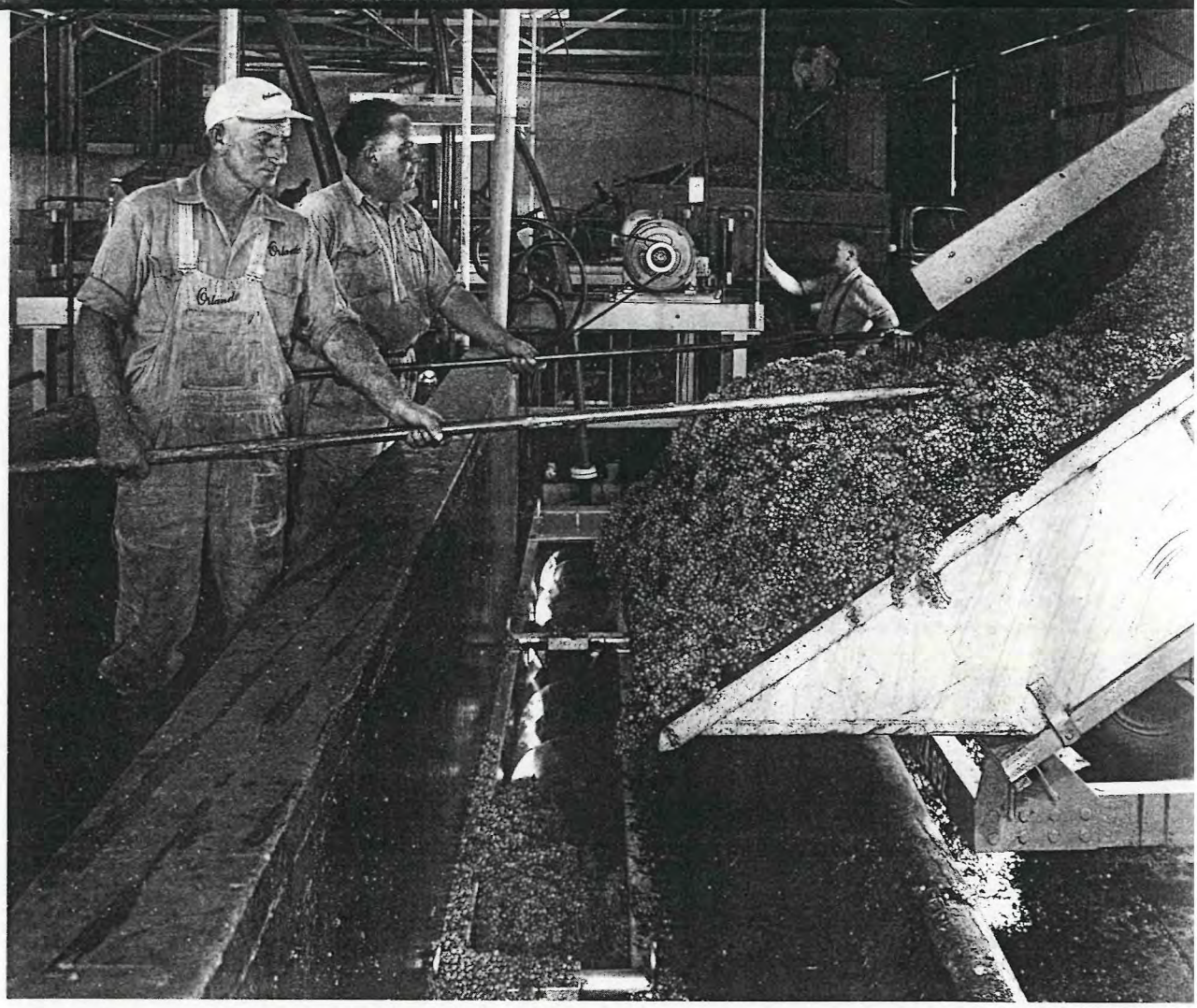
Barossa Hermitage: This wine is made from Hermitage grapes grown at the Barossa Valley on gravelly soil to sandy loam. It is a medium to full bodied fruity wine, control-fermented on skins and matured in selected oak casks for eighteen months and then bottle aged in cool cellars.

Orlando Estate Claret (Litre Carafe): This wine is produced from vintages of Shiraz and Grenache grapes, then matured for twelve months in oak casks. It is a medium bodied style.

Orlando Estate Burgundy (Litre Carafe): Vintaged from Shiraz and Grenache grapes, this wine is matured for twelve months in oak casks. It is fruity with a pleasant softness.

Coolabah White Burgundy, Claret, Burgundy, Rosé, Riesling, and Moselle: As well as the table wines already discussed, Orlando has six moderately priced table wines for everyday enjoyment. Each is conveniently packaged in 2·25 litre decanters.

Coolabah Rougolais: This is a delightful addition to the Coolabah range of cask wines. With the



The start of wine production: grapes being unloaded into the crusher at the Orlando Winery

consumers leaning toward a product that is light, full of fruit flavour, and easy to drink. Orlandos have produced this new cask line which is the result of innovative technology. Certainly this wine lives up to all their claims—it is light, fresh, full of fruit character, and although some may argue that it is not as interesting as a medium to full-bodied dry red, it shows an interesting nose with Cabernet character and an exciting fruit flavour that would satisfy many. This wine is made from Shiraz and Cabernet Sauvignon grapes and was first vintaged in 1977. Orlando are to be congratulated for their initiative in producing such a product.

Barossa Pearl, White and Pink: This wine has a natural sparkle and effervescence and is pleasantly sweet. It was introduced in 1956 and has helped to create great interest in wines by the public because it is such a pleasant quality wine of good value. The pink variety is made from specially selected Shiraz and Grenache grapes.

Starwine, White: This is a sparkling wine of certain sweetness and it is a popular wine.

Moussec White: This wine has a slight fruity bouquet and palate with a clean finish.

Printz: This wine needs no introduction and is a popular sparkling Rosé-style wine.

Champagne Private Cuvée: This wine is naturally fermented in the bottle and is a quality Champagne.

Barossa Fino Sherry: This pale, fairly dry and delicate Flor Sherry is produced from Pedro Ximenez, Palomino, and White Hermitage grapes grown in the century-old Orlando Vineyards of the Barossa Valley. This Sherry was left on Flor to develop its outstanding bouquet and flavour.

Mature Dry Sherry: A blend of two varieties of grapes, Palomino and Pedro, this Sherry is matured in oak casks for five years to give a delightfully nutty yet soft palate.

Mature Medium Sherry: The addition of Verdelho and Tokay grape varieties to Palomino and Pedro

gives a slightly richer character to this Sherry.

Mature Sweet Sherry: Three grape varieties were used for this wine—Pedro, Tokay, and Verdelho—and these make it delightfully smooth and fruity.

Yellow Label Sweet Sherry: A very popular and appealing Sherry, this wine is luscious and soft on the palate. It should be served cold or at room temperature.

Gold Medal Liqueur Muscat: This is a very sweet, fruity, liqueur wine, produced from fully ripened Muscatel grapes. Its smooth, rich Muscatel flavour is very pronounced after long maturation in wood.

Orlando Bin 179 Port: This special Bin Port has been vintaged from selected Hermitage, Mataro, and Carignane grapes grown in some of the Barossa Valley's oldest vineyards. The wine has been matured for many years in special 270-litre oak casks, and it is from these that it develops the smooth rich characteristics of a Tawny Port.

Conto Port: This is a light fruity Port and good value for money.

Five Generations Gramps Liqueur Tawny Port: This is an expensive and rare Port which is perhaps considered too good to be consumed by some—but that is not what appreciation of such a product is all about. The wine itself is an excellent old Port blended with later vintages. The last release was in 1975 and I am impatiently waiting for the next. Orlando Port winemaker for fifty years, H. G. Pfeiffer, aptly described the Port: 'This very fine old liqueur Tawny Port was set aside by the founder, Johann Gramp, and nurtured by his son, grandsons, great-grandsons and great-great-grandsons . . . Five generations . . . was selected by me as a true memento for the 125th Anniversary of winemaking by the Gramp family.' Indeed, this wine is expensive and hard to obtain. I remember paying $24 for it when first released but I have seen it occasionally on sale in Adelaide retail liquor stores for around $100.

Vintage Port: First released in 1968 as a limited bottling, this Port has since been produced from the 1972, 1973, 1974, 1975, and 1976 vintages. The first release was of the Australian Vintage Port style, but since then Orlando have experimented and the 1974 release is a Vintage Port more akin to that of the drier, elegant European style. It will be interesting to watch for future releases of this line.

Gold Medal Port: This is a delightful young, fruity, light Port made from Shiraz, Carignane, and Mataro grapes. It is blended and aged in oak casks, bringing out the nutty characteristics of maturation. It has won two awards at European wine shows—at Montpellier, France, and at the International Wine Fair at Ljubljana, Yugoslavia.

Black Label Port: A very old Tawny Port, vintaged from selected Shiraz, Carignane, and Mataro grapes grown in one of the oldest vineyards in the Barossa Valley. The grapes are allowed to reach maturity, thus ensuring a wine rich and luscious in character, which with many years maturation in small oak casks finally develops into a Tawny Port with the desirable soft, rich, and nutty characteristics for which it is so renowned. This Tawny Port has an average age of ten years, and vintages have been successful prize winners over the years in both overseas and Australian wine shows. The 1947 vintage was in fact a special release to commemorate the centenary of Orlando. It was a superb wine with characteristics of an old Tawny Port, showing a rich, soft, luscious and nutty character. This particular wine won many show awards including a gold medal at the 1966 International Wine Fair at Ljubljana in Yugoslavia. Other vintages I have tried over the years have been the 1951, 1959, 1963, and later vintages of the average age of ten years.

Palladio Winery, McLaren Vale

Spumante: This wine is a sweet, fruity, varietal sparkling wine made from blends of Muscatel grapes.

Demi-Sec Spumante: This wine is made from blends of Muscatel, Pedro Ximenez, and Palomino. It is a semi-dry sparkling wine.

Sec: Made from Pedro and Palomino grapes grown at McLaren Vale, this wine is fairly fruity with a dry finish.

Rosé Spumante: Made from Grenache grapes grown at McLaren Vale, this wine is a typical Rosé colour and has a dry finish.

Sparkling Burgundy: This wine is made from Grenache and Shiraz grapes. It is a medium wine similar to Demi-Sec but slightly sweeter. Its fruity character is evident.

Cold Duck: This wine is similar to the Sparkling Burgundy. It is made from Grenache and Shiraz grapes, but is a slightly different blend.

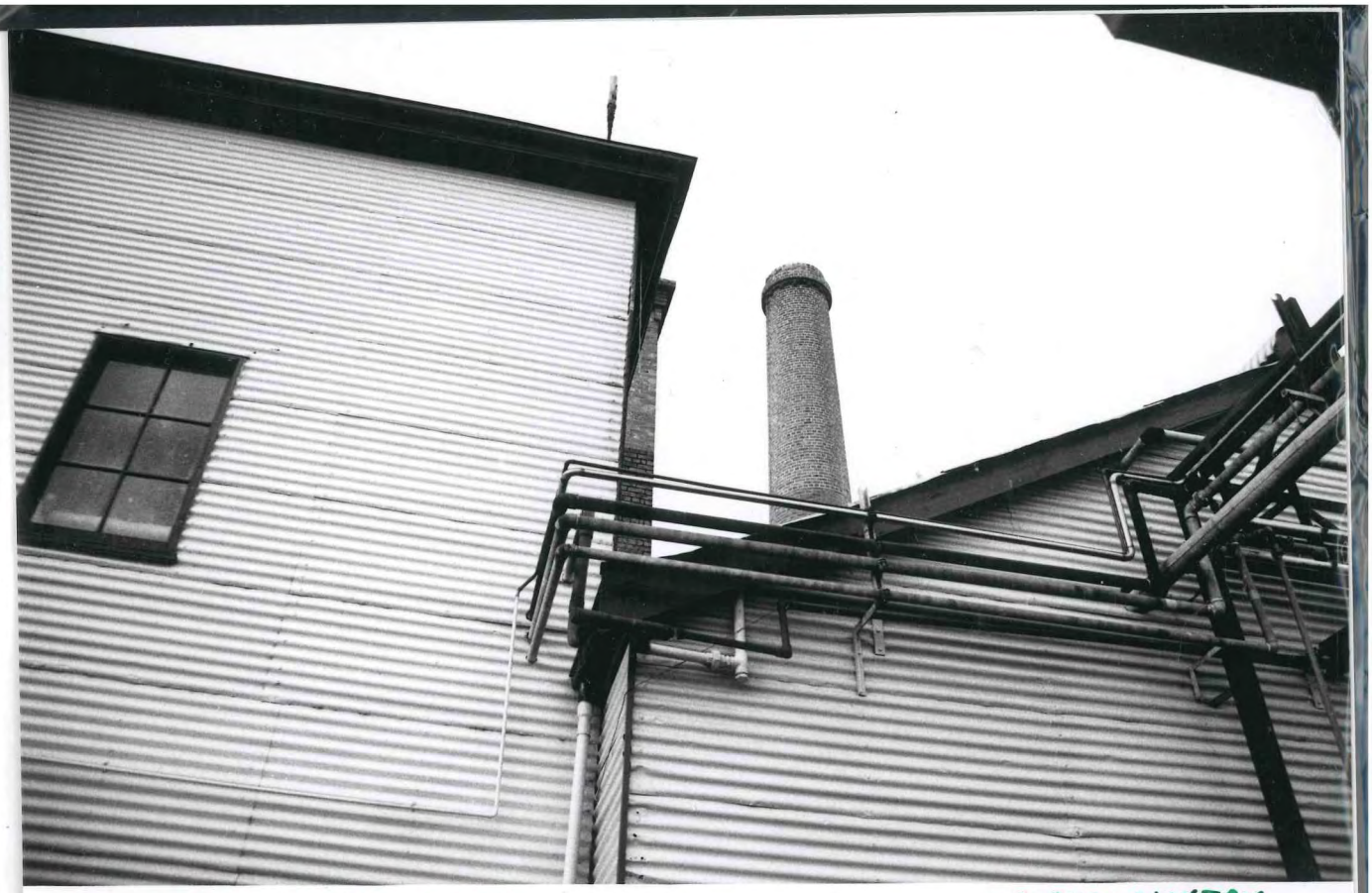
Lambrusco: Another special Italian-style table wine, this wine is fresh and fruity and tends to be slightly sweet.

Cabernet-Shiraz: Made from a blend of the two grapes, this is a wine which is lighter in style than an Australian Burgundy but still has a pleasant softness. Winemaker John Frada describes it as an 'easy-drinking' wine.

Claret: This wine is made from Shiraz and Grenache grapes grown in the McLaren Vale area. It is available in bulk quantities.

Patritti Wines (Dover Wine Company), Dover Gardens

Blewitt Springs Estate Rhine Riesling, Late-picked: This wine is made from choice Rhine Riesling grapes grown at the Blewitt Springs vineyards of

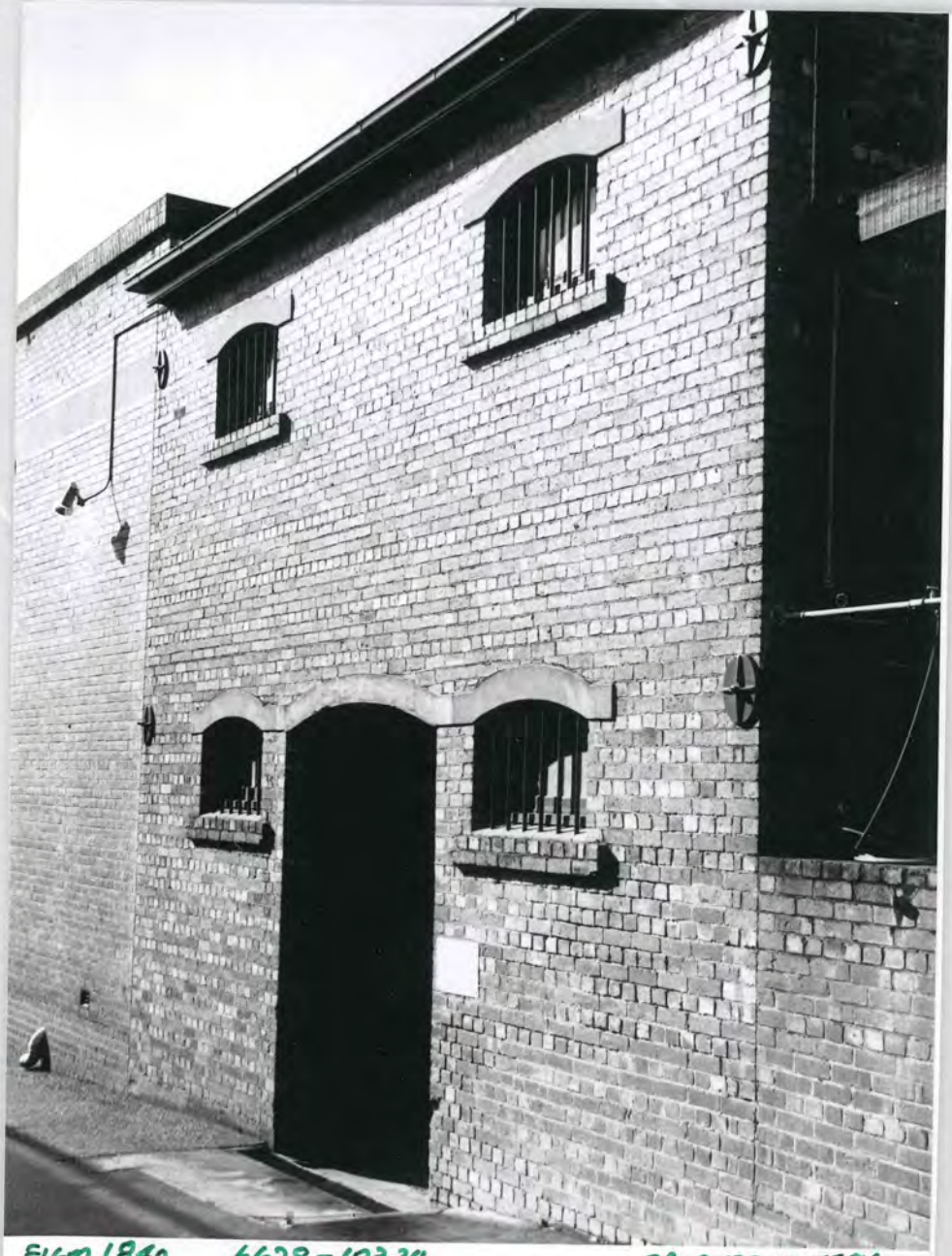


FILM 1840 22·6·93 | 6628-10324 | DISTILLERY & BOILER HOUSE | ORLANDO WINERY ROWLAND FLAT

FILM 1840 22·6·93 | 6628-10324 | ORLANDO WINERY ROWLAND FLAT | FORMER SCHOOL PRESENT CELLAR DOOR

FILM 1840 6628-10324 CONFERENCE CENTRE FORMER HOME
22.6.93 ORLANDO WINERY ROWLAND FLAT F. GRAMP

FILM 1840 6628-10324 SPIRIT STORE
22.6.93 ORLANDO WINERY ROWLAND FLAT



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BOND STORE

ORLANDO WINERY
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FILM 1840 6628-10324 ORLANDO WINERY
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