VINTAGE 2018

- **16,280 tonnes** equivalent to 1.18M cases
- **33% Sparkling**
- **$2,977 / tonne** $3,069 table wine grapes $2,806 sparkling grapes
- **$115M** injected into the economy

**Regional Breakdown:**
- 31.0% Tamar Valley
- 22.1% Coal River Valley
- 20.3% East Coast
- 17.0% Pipers River
- 7.2% Derwent Valley
- 1.5% North West
- 0.8% Huon/Channel

**Varietal Breakdown:**
- Pinot Noir 44.5%
- Chardonnay 26.3%
- White 51.7%
- Red 48.3%
- Other Red 0.3%
- Other White 0.3%
- Riesling 6.0%
- Traminer 0.4%
- Pinot Gris 9.0%
- Sauvignon Blanc 9.8%
- Cabernet 1.0%
- Sauvignon 0.5%
- Shiraz 0.4%
- Pinot Meunier 1.4%
The 2018 Tasmania vintage will be one to be remembered. It was the earliest, quickest and largest harvest to date. The final figure for tonnes harvested this year is 16,280, besting the 2016 record of 15,343. It was also a record for the average price paid for Tasmanian wine grapes of $2,977 per tonne. Tasmania produced just 0.91% of Australia's total wine grapes but represented 4.37% of its value. The quality of grapes received at the winery has been excellent with reports of some mighty fine wines, and some tired, but happy, wine growers and makers.

It all started with an early beginning for our super premium sparkling grapes in mid-February and proceeded at a quick pace due to warm weather and large yields. Some wineries broke records for largest crush in a single week with the speed of grapes. Table wines followed along at the same frenetic speed, with producers able to harvest at optimal flavour ripeness. The majority of wineries and vineyards finished most of the harvesting by mid-April with a few later varieties, such as late picked whites and Cabernets, hanging on.

The weather this season has been kind to us in Tasmania. It was a warmer than average year, with Growing Degree Days for most areas nearing close to the warmest ever recorded. Whilst temperatures were never extreme, with some areas receiving only a few days above 30°C, others up to 10 days above 30°C, the summer average temperature was 1.2°C above the long-term average. It was a warm season, without being hot, giving great ripeness and flavour. Rainfall for the last 12 months has been average, to very much below average, making for a clean harvest, with minimal pest and disease pressure.