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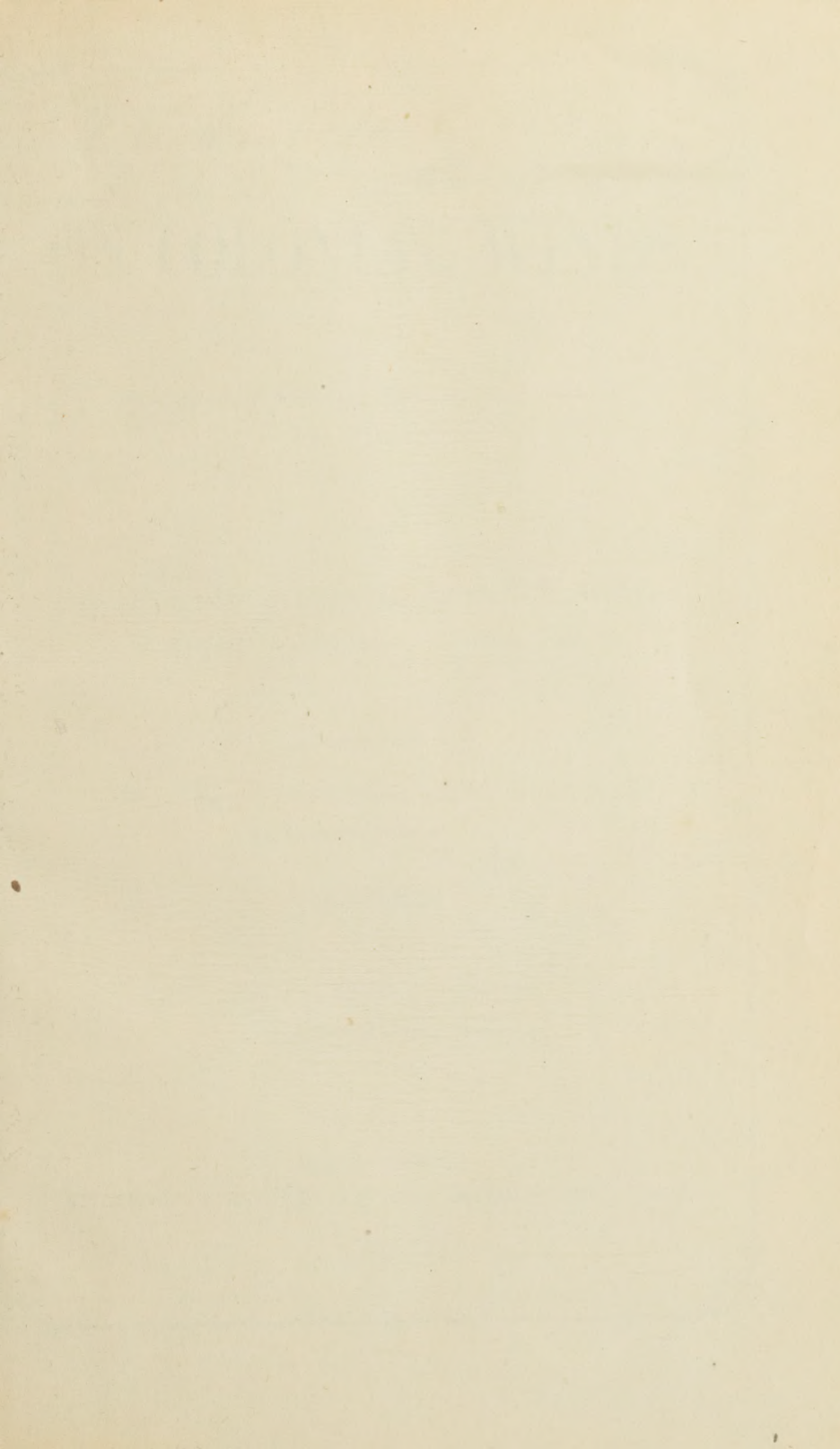
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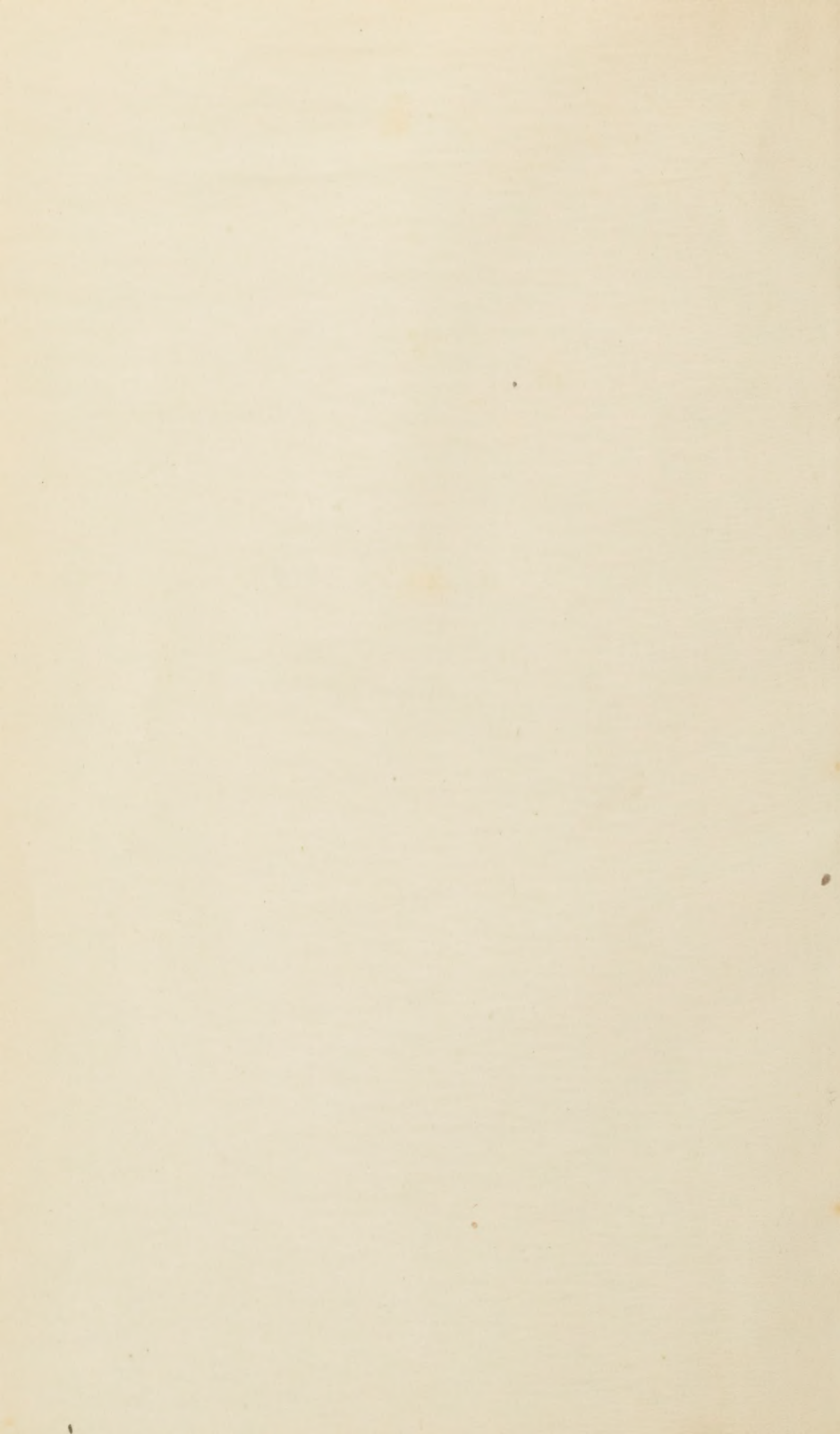


David Scott Mitchell.









*W. W. Warrell Esq*  
*with the Author's Compliments*  
**ON COLONIAL WINES.**

*A Paper Read before the Royal Society of Victoria,  
13th May, 1867.*

BY

**REV. J. J. BLEASDALE, D.D. F.L.S. F.G.S.**

*Honorary Member of the Medical Society of Victoria, &c.*

TOGETHER WITH THE

REPORT OF THE LATE INTERCOLONIAL EXHIBITION JURY  
IN CLASS 3, SECTION IX.

**WINES.**



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*(For private circulation only.)*

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MELBOURNE :

STILLWELL & KNIGHT, PRINTERS, 78, COLLINS ST. EAST.

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## NOTE.

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THROUGH the kindness of the Council of the Royal Society of Victoria, and the Finance Committee of the Intercolonial Exhibition, to whom belong all Papers, Essays, and Reports read before or drawn up for them respectively, I have been enabled to obtain for private circulation a limited number of impressions of my paper on "COLONIAL WINES," and the "REPORT OF THE JURY ON WINES."

These lay no claim whatever to literary composition, unless indeed the absence of all scientific and technical details, and an effort to make my meaning plain to the humblest understanding, may be so designated.

J. J. B.





*On Colonial Wines.* By REV. JOHN J. BLEASDALE, D.D.,  
F.L.S., F.G.S.

[Read before the Royal Society, 13th May, 1867.]

MR. PRESIDENT AND GENTLEMEN,

The subject of this paper may be said to belong to the primary objects contemplated by this Society—viz., to record original investigations in art, science, and literature, and I trust it will possess, if not a lively, at least sufficient interest to engage your attention for a brief portion of this evening.

Before entering on the subject permit me to say, that I hardly think it necessary to offer *you* an excuse or apology for having chosen Colonial Wines for my subject; but there may be others who will read this paper who can know absolutely nothing of my fitness for my task save what they can glean from the internal evidences that it may afford. Neither do I intend to trouble you or any one else with an autobiography further than to state, that more than a quarter of a century ago I was placed in favourable circumstances for acquiring a thorough knowledge of the growth and treatment of the vines and wines of Portugal, especially in the vicinity of the capital, and that I made use of the opportunity to the best of my ability.

On my arrival in this colony, now more than sixteen years ago, one of the first things that I turned my attention to, as an occupation for the little leisure afforded in the intervals of ministerial duty, was to collect what information I could concerning wine-making and vine-culture in Victoria and New South Wales.

Early in 1851 I visited the vineyards on the Barrabool Hills, and obtained samples of the various kinds of wines at that time manufactured. The white was for the most part agreeable young wine, partaking of a hock character. The red, without any exception, was high coloured, sweetish, and adorned with a bouquet that I can liken to nothing I am acquainted with. Greater age of the vines, and better treatment of the wine, have gradually corrected much of this; and of late years I have tasted wine from these same which was free from this *gout de terrain*, and quite good in other respects—in fact, really good wine.

I need not advert to the causes which subsequent to 1851

made vineyards more profitable for fruit than wine until perhaps as late as 1858. Even in 1859 comparatively little had been done in this colony in the way of systematic cultivation of the vine. There were not many men in the country acquainted with vine-culture and wine treatment, and of this small number some had other pressing and more presently lucrative avocations; and most of the rest did not altogether believe in the suitability of the soil and climate. Previous to 1858 the Sydney agent of the Messrs. M'Arthur, of Camden turned his attention to the Melbourne market, but after a time all but gave up the attempt to establish a branch business among us.

I allude to these matters now, because out of this attempt have come most of the details which I am going to touch upon in the first part of this paper. While this project was before his mind, the gentleman I allude to supplied me with abundant samples of what we knew by the name of Sydney wines, both red and white—the best being from Camden—and also with samples of ports, sherries, and hocks. These last-named were sent for the purpose of standards, to which the colonial wines were to be referred in their various leading characteristics, such as alcoholic strength, bouquet, resistance of change, &c.

I had intended publishing the results of my investigations as soon as they were in a condition to be laid before the public. But the introduction of wines from the Hunter River district, different in many remarkable respects from those with which I had been furnished by Mr. Ralph Hutchinson, caused me to lay aside my intention till I should be in a position to report upon them also. About this time I first saw really good wine from South Australia; and this again presented fresh characteristics and new points of interest. A desire to make my study complete induced me to defer still longer; and then circumstances occurred which obliged me to all but abandon every kind of chemical investigation. Thus to this day my results have remained on the pages of my laboratory note-book.

I set to work upon these Sydney Wines in the latter months of 1859 and about the beginning of 1860, when I had scarcely well finished studying, analysing, and comparing them (for I had not a deal of leisure time), Mr. J. E. Blake appeared in Melbourne, and in an incredibly short time made us thoroughly acquainted with Irrewang and Kaludah, red, white, and rosy. From this point the history of colonial wine in Victoria dates and starts. Till then no wine, the

produce of these colonies, was regarded as a beverage, which could be safely placed upon the table, save with great caution and an apology, and only in a few rare and exceptional instances; and it required considerable hardihood in any one professing to know aught about wine to assert, in the company of gentlemen, that he could relish any of even our best colonial wines.

But while Mr. Blake's importation of wines, of his own making, created a new era, it did much more, for it indirectly and by emulation brought the fine wines of South Australia for the first time into general notice, and thus gave to the public opportunities of comparing our own colonial produce with that of our sister colonies.

I need not say how much this country has profited by these opportunities, and what a spirit of emulation has sprung up among us.

At later times I tested some wines said to have been made by Mr. Lindemann, on the Hunter, with much the same result as to alcohol, but very different in the power of endurance. Of this class of wines I have met with fine specimens, made by Mr. Walsh and Mr. Everist, of Hawthorn, but they had not the same age as the Irrewang—the wine I have always thought the best colonial I ever tasted. May I hope for his own benefit and the benefit of the consumers, that Mr. Blake will be able to equal it at Tabilk.

Belonging to the same high class are the wines of Adelaide, made by Mr. Gilbert and Mr. E. J. Peake, of Clarendon. I speak of these, because I am well acquainted with them, both red and white. They are wines which would do honor to any country in the world. I tasted also a few samples from Kapunda, at least called Kapunda, chiefly red, which rose to the character of middling young port, but with a somewhat different flavour. With reference to these wines I am happy to be able to furnish a far higher expression of opinion than my own word. A gentleman desired me about a year ago to procure a few dozens, and send them to friends in England and Ireland. I selected a red wine of Mr. Gilbert's, and a Riesling, a few bottles of Kapunda red, and the rest believed to be Mr. Peake's Palomino Blanco.

Samples of this little lot found their way eventually into the hands of one of the largest and most extensively known Dublin Wine Merchants, who, when they had rested for a month or two, invited some other good judges to sample them. And, I have it on the most reliable authority, that they all

concurred in the expression of opinion, that they were new in some of their characteristics, and excellent in all. And that if such kinds could be supplied at fair prices, they would command ready sale.

Another class of wines, all Victorian, are the produce of the Geelong district, with which I would place the young wines of Yering. These are delicate, dry, and admirable summer wines. I have seen samples of Dr. Hope's wines, of Batesford, and of Mr. Dardell's, and some others, as well as the Yering, of great merit. Some wines of Dr. Hope's were absolutely splendid. The same may be said of Sunbury and Riddell's Creek wines.

When we pass the Dividing Range north and east, we at once come upon another class of wines quite distinct from any of those already enumerated, strong, luscious, and full-bodied. Here the Scyras and the Verdelho grape seem to come to perfection, while the Riesling also appears to surpass the produce of Adelaide in sweetness. What these wines will come to I can only guess, but they promise great things. From Castlemaine, Sandhurst, Wahgunyah, Albury, and lately from the Goulbourn, I have met with wines that lead us to hope that this country will ere long replace without disadvantage every one of the best imported varieties, and with this decided advantage, that they are not sophisticated.

The first lot, then, which I took in hand, was the produce of the Camden vineyards, New South Wales, furnished by Mr. Hutchinson, of Sydney, at that time agent for the Messrs. Macarthur.

These consisted of several samples of different ages of wines, labelled "Cawarra" and Red Camden, at least they are so entered in my note book. The "Cawarra" was a fine pale coloured white wine, somewhat resembling Sauterne, but of course with little bouquet, very thin, quite dry, and altogether a delicious hot weather wine. A mean of five distillations gave it 7.28 per cent. of alcohol (absolute alcohol). But it would not keep; if a bottle were opened, a glass or two taken out, and the cork replaced, next day it showed much acetic acid, and by the third was quite sour. I speak of warm weather. I could never detect a trace of sugar in this wine, while the residue of vegetable matter, extractive, &c., was the least I ever saw in any wine, yet when drunk, it gave one the idea "of a mouthful of wine." It was remarkable for little tannic acid. My experiments on the Red Camden were many and

various ; for I became much interested in it. By distillation I obtained 10 per cent. of alcohol : and by evaporation, considerable, but not excessive, residue. Its colour was near Burgundy, and its bouquet, though deficient, was agreeable ; but unlike that of any wine I am acquainted with. It might be called a dry wine. It contained a good deal of extractive, tannic acid, &c., and I well remember the trouble it gave me to reduce the residue after evaporation to a condition of dryness.

Much used to be said about the perishable nature of *all* colonial wines. "If you open a bottle you must drink it, or it will turn sour directly." Now, when I proceeded to operate on this wine, I was at once struck by the falseness of the cry about being easily destroyed, turning sour, &c., at least in the case of red. The method I took in experimenting on this sample, was to take a bottle in hot weather, open it and take out two wine glasses-full, and replace the cork in about the same way as a servant might be supposed to do, and let it stand for a week, and then re-open it and draw another glass or two, and replace the cork, and so on. I can state truly of this wine, as indeed of some of the Adelaide red wines, that nothing could surpass its resistance to acidity. I exhibited to a number of private friends the bottles in which I carried out the above experiments ; marked as they were by rings of deposit, thicker as they descended towards the bottom ; while in some cases, the last three glasses had deposited nearly all their colouring matter, but were still strong sound wine.

After this, I considered the durability of our red wines to depend entirely on the ripeness of the grapes, careful fermentation, and on keeping the casks well attended to before the time of bottling, and great caution about matters made use of in fining. Subsequently I subjected those red and white wines, with which Mr. Blake commenced to create a wine market in Melbourne, to much the same kind of tests, and in the case of the reds, with success second only to the Camden Reds. But in the case of his white wines, "the Kaludah" and "Irrewang," and remarkably in the case of the *latter*, I found that they would resist change, and remain good after being opened, better than ordinary good German wines, of a somewhat similar class—Riesling for example. And here again, while the kind of grapes had something to do with it, fermentation and after treatment had much more.

Three specimens of "Irrewang," yielded an average of 9.103 of alcohol, while the same number of specimens of Kaludah, gave only 8.31.

ABSTRACT OF THE AVERAGE STRENGTH OF WINES OF AUSTRALIA SHOWN AT THE INTERNATIONAL EXHIBITION OF 1862, AND SUBSEQUENTLY ANALYZED BY DR. KEENE.

Seat of Growth.	Colour.	Proof Spirit per cent.				No. of Samples tested.
		Greatest Strength.	Least Strength.	Average.	Average Strength per Gay-Lussac.	
New South Wales ...	Red	—	—	25.9	14.9	2
Do. do. ...	White	24.6	18.9	22.7	13.	4
Victoria ...	Red	28.6	20.2	23.3	13.4	7
Do. do. ...	White	27.9	20.2	25.6	14.7	5
Mataro-Victoria ...	Red	—	—	20.2	11.7	1
Frontignac do. ...	"	—	—	22.	12.7	1
Hermitage do. ...	"	—	—	20.8	12.0	1
Burgundy do. ...	"	23.9	28.6	26.7	15.3	2
Red Victoria ...	"	—	—	28.6	16.5	1
White do. ...	White	—	—	25.9	14.9	1
Tokay .. ...	"	—	—	27.9	16.0	1
White Pineau ...	"	—	—	24.6	14.1	1
Australian Sauterne ...	"	—	—	20.2	11.6	1
Chasselas ...	"	—	—	24.6	14.1	1

In every instance the average is about three per cent. of spirit stronger than I found it in the samples I distilled, which may be accounted for by either stronger samples having been chosen for transmission to Europe, or the not unreasonable addition of three or four per cent. of spirit to help them to bear the voyage.

The remainder of my paper will have reference to a series of experiments, chiefly on the durability of colonial white wines, which I have but lately concluded.

Most of you probably know, that during the late Inter-colonial Exhibition I officiated as Special Commissioner for Juries, and also as chairman of the jury in class 3, section 9, comprising all the exhibits of wine from the Australian Colonies.

I need not now say more in this place of the results of the examinations made by myself and my very able co-jurymen, than that they will be found so far as our judgment upon the *excellence* or the *special goodness* of the wines went, in the printed report of the jury of the section soon to be issued to the public.

My object in mentioning these matters now, is for the purpose of introducing and to some extent defining the peculiar nature of the observations and experiments on

wines, which I wish to bring before this Society. These have very little or nothing to do with the awards of the jurors. It was the circumstance of my position as chairman of the jury, and of my having a large and commodious private office as Special Commissioner for Juries, that furnished me with a favourable opportunity of watching and experimenting on the very numerous and varied specimens of wines placed at my disposal.

The experiments which I made, and the inferences drawn from them, do not properly belong to the general report of the Section, because they were made privately by myself, and primarily to satisfy my own curiosity, and as such, I now respectfully bring them before you, and request you to consider them as belonging to the class of objects embraced by the Society.

The reason of my instituting the inquiries I am about to detail at some length, was this. I know that however well satisfied individuals may be of the durability of our wines, the public mind is full of the notion that *they will not keep*, that if you draw a cork out of a bottle, you must either drink the contents at once, or lose them; especially in the case of white wines, for one of two things, it used to be said, will certainly occur; either it will turn to vinegar in a day in hot weather, or will become thick and discoloured and "nasty." A little more favourable opinion used to be entertained of the *red* varieties; but even they were some way implicated with the white, and both colours shared the same judgment from the ladies, viz., if you open a bottle you must at once drink it or lose it. It was then to this widespread and most injurious opinion (and to my mind most ill-founded) of the perishable nature of our native wines, that I addressed myself under circumstances which were calculated either to establish it, or utterly destroy it in the minds of the intelligent and unprejudiced.

The jury commenced examining wines in the latter weeks of December, and by the end of January had completed the main body of the *white* samples, amounting to more than one hundred, from various parts of Victoria, New South Wales, a few from Grafton and Queensland, South Australia, and Western Australia. Obviously these samples stood high in the estimation of their owners, or they would not have been sent for exhibition. Presumably, objects are not exhibited for the purpose of bringing discredit on the owner or producer. I therefore take the liberty of assuming that these exhibits were the very best their owners possessed.

I will now endeavour to bring you at once to the nature and conditions of my experiments, premising only that:—

In the first place it occurred to me that, for some years to come, probably no individual could have the same chance of studying the best colonial wines as was offered to me.

And secondly, taking into account the heat of the summer weather, and the extremes of heat and cold to which the office was exposed, the thermometer often standing for many hours at 90°, and then rapidly falling to 65°, there was afforded a range of trials, such as no wine cellar either of a merchant or a private individual can boast, for naturally, both the one and the other would strive to avoid such unnatural extremes. In my case this was just what I wanted, and I availed myself of it to the utmost.

The following forty-eight samples were taken at random out of more than one hundred, and they have turned out rather *below* the average of the whole in their keeping powers:—

## VICTORIA.

Name of Exhibitor.	Name of Wine.	Year of Vintage.	Remarks.
1. Everist, T. J. ...	Terret	—	Kept pretty well.
2. Ivanhoe Lodge ...	White Ivanhoe	—	Kept for 10 days.
3. Billing, N. ...	Shepherd's Riesling	1864	Kept well.
4. Hewitt, J. ...	No name	1865	
5. Hewitt, J. ...	No name	1866	
6. Morgan's ...	Chasselas	1866	Kept well for one month, afterwards cloudy.
7. S. E. ...	White Wine	1866	Fairly.
8. —	Dromana White	—	Fairly for one month.
9. Hope, Dr. R. C. ...	White	1866	Very well indeed, and improved.
10. Hope, Dr. R. C. ...	Riesling		
11. Weber Brothers ...	Hermitage	1866	Kept well.
12. Weber Brothers ...	A Sweet Water	1864	Do. do.
13. Tronetti, J. P. ...	White	1866	Turned after a few days.
14. Weber Brothers ...	Riesling	1865	Kept very well 2 months.
15. Heine, August ...	Chasselas	1866	Do. and even improved.
16. Meredith, T. ...	Tokay	—	Did not keep well, but remained bright.
17. Vlaminick Brothers	White	1865	Very good.
18. Corowa Vineyard...	Tokay	1865	Did not keep well.
19. Piper, W. ...	White Muscat	1864	Kept well.
20. Piper, W. ...	Chasselas	1864	Kept wonderfully, some of a bottle still remaining.
21. Piper, W. ...	White Marangau	1864	Like ammontillado sherry.
22. Ross and Co. ...	White	1866	Soon became discoloured.

## SOUTH AUSTRALIA.

Name of Exhibitor.	Name of Wine.	Year of Vintage.	Remarks.
1. Green, W. ...	Riesling	1863	Kept well.
2. Green, W. ...	Schiraz	1860	Do.
3. Winckels, F. ...	Tokay	1864	Did not keep well.
4. Ross, R. D. ...	Mixture	1864	Kept for three weeks.
5. Smith and Sons ...	Sherry	1864	Both these samples kept and improved. It is now more palatable than when opened.
6. Smith and Sons ...	Sherry	1864	
7. Charlesworth, T. W.	Tokay	1865	Kept pretty well.
8. Randall, W. ...	Verdeilho & Tokay	1865	
9. Green, W. ...	Schiraz	1861	Kept for ten days.
10. Auld, P. ...	Mixture 4 grapes	1865	
11. Reynell, J. ...	Verdeilho	1862	Moderately.
12. Hunt, F. R. ...	Madeira	1865	Kept for one month.
13. Auld, P. ...	Hock	—	Kept very well.
14. Hardy, T. ...	Verdeilho	1862	Kept good three months.
15. Gilbert, J. ...	Verdeilho	1860	
16. Gilbert, J. ...	Verdeilho, sample 2	1860	Do. do.
17. Peake, E. J. ...	Pedro Ximenes	1863	Improved to the last glass.
18. Peake, E. J. ...	Verdeilho	1864	Do. do.
19. Peake, E. J. ...	Grenâche	1864	Did not keep beyond a month, became turbid.

## NEW SOUTH WALES.

Name of Exhibitor.	Name of Wine.	Year of Vintage.	Remarks.
1. Messrs. Wyndham	Dalwood White	1863	Kept exceedingly well.
2. Fallon, J. T. ...	Tokay	1863	Do. do.
3. —	Bukkulla		
4. Doyle, J. ...	Shiraza & Tokay	—	Kept very fairly.

## WESTERN AUSTRALIA.

Name of Exhibitor.	Name of Wine.	Year of Vintage.	Remarks.
1. Clifton, W. P. ..	Verdeilho	1859	All these wines kept and improved immensely! When first opened they had a bad smell, were rather thick, and tasted sweet. The Verdeilho became a fine strong Madeira.
2. Garden Hill Vineyard	Muscadine	1863 and 1864	
3. Hardy, Joseph ..	White	—	

The wine on which I conducted my experiments was that which was opened for the judges.

1. When they had done with a sample bottle, it was set aside just as left, the cork replaced as nearly as possible as a servant might do it in a private family; and it was let stand, cork uppermost, on the table. All the white wines were served in the same way, save that as some people very properly decant their wine into suitable decanters, some were so decanted, especially for experiment, and the stoppers placed in them, and then let stand on the same table with the rest.

2. The same was also done for the Red Wines, but it soon became clear that there was no need of watching them, for they most manifestly improved by this rough handling.

3. From time to time until the middle of April, nearly three months, the corks were drawn out of the White Wines, now become the main subject of inquiry, and carelessly replaced.

Surely, then, if they were capable of resisting all the heat of last summer, and all the violence done to them by repeated openings and shakings, there is evidence enough supplied to break down for ever the old calumny against them on the score of want of durability. That those kept well which had been made well is proved abundantly by the table.

With a view to ascertaining one or two points in the chemical conditions of the wines thus favourably shown, I instituted the following short series of simple experiments, for the purpose of determining in such a way as any person of ordinary intelligence might easily learn to repeat them, the presence of:—

1. Tannic acid.

2. A rough estimate of the excess of tannic acid over the persalts of iron present.

3. If the persalts of iron were in excess of the tannic acid.

4. The presence of gallic acid.

(a.) A portion was treated with excess of carbonate of soda, and the change of colour noted.

(b.) To a portion of that so treated with alkali—was added in excess a persalt of iron—I used the sulphate. A deeper colour denoted the presence of an excess of tannic acid.

(c.) Another portion was treated with gelatine, and after precipitation had taken place the supernatant fluid was treated with a persalt of iron for gallic acid. The tannic acid is wholly thrown down by the gelatine, and the gallic

acid left, as it is not attacked by gelatine. A blackening of the wine so treated would show gallic acid.

In all the samples which had stood the severe handling just described, I found hardly more than a trace of gallic acid; and in the soundest and finest of them, the Yallumba Sherry and one or two of Peake's and Gilbert's scarcely a trace, and not a great excess of tannic acid; showing that the excess of tannic acid had been happily removed, if it ever was great, and that what remained had not been oxidized and raised into the higher form of gallic acid.

Whilst treating of these chemical aspects of wine, I will avail myself of the present opportunity to say a few words upon another interesting point. I know I am going to run the greatest risk of forfeiting my good reputation in the minds of the great part of wine-makers in Victoria. But truth and science are to be preferred to prejudice; and if I must forfeit my reputation in consequence of what I am going to add—well, let it be so.

The subject, then, that I am going to call your attention to is the use of strong spirits of wine under certain circumstances.

This employment of brandy, or spirit of wine, is useful under at least two wholly different conditions, and for purposes widely distinct. It must be borne in mind that wine-making and maturing are almost entirely of a chemical nature, scarcely any operation but involves numerous chemical laws. Yet as a rule scientific chemists are bad makers of wine, partly because the whole chemistry of wine is not yet fully known, and partly because they are habitually too fond of instituting new inquiries. Perhaps these admissions will soothe, if not quite appease, my prejudiced friends. Now to the subject.

In countries like the warmer districts of Victoria, and the whole of South Australia, the *musts* are exceedingly rich in saccharine matter, with abundance also of those nitrogenised substances which are necessary to fermentation; and so actively does fermentation proceed, that in a very few days the whole of the saccharine matter is split up into spirit, water, and carbonic acid. For if left to themselves in warm weather the saccharine and nitrogenous matters will soon come to a balance; either the whole of the sugar will have been split up—and in that case a dry wine will result—or if there be too little nitrogenous matter to exhaust it, then the product will be a sweet one.

Whatever the wine is, sweet or dry, one thing is certain,

that in hot climates you can never produce wine with the perfume (bouquet) peculiar to those of colder regions. Nature has fixed the impassable barrier. If you are to have the perfumed wines of France—Sauterne or fine Chablis for example—you must also have all the other conditions, especially slow, long-continued fermentation at a low temperature; and in this case there is no demand for any addition of extraneous spirit, for it would almost certainly destroy or vitiate the so-much-prized bouquet, &c.

1. When the fermentation goes on, as it does in all the warmer districts of Australia, the intelligent maker will watch the change in specific gravity, and when towards the point which he considers low enough, he will throw in one or two per cent. of very strong brandy, say 30 to 40 over-proof, and when possible made from the same kind of grapes as his wine has been obtained from. In a few words I will attempt to make the reason plain. The addition of one, two, or three per cent. of strong spirit fixes and renders henceforth either wholly, or very nearly wholly, inoperative the albuminous matters, and prevents further rapid fermentation—prevents therefore the formation of spirit; and just in proportion as it prevents the formation of spirit does it preserve the natural sugar. The addition, then, at the proper time of a little strong spirit, not only adds nothing to the amount which would have been produced if all the sugar had been split up, but in very many instances it prevents the wine from becoming spirituous in a high degree! As, therefore, we cannot have here generally Johannisberg, and Sauterne, and Burgundy, in approximate perfection, we must turn our attention to perfecting wines of the Portuguese, Spanish, and Italian character. And when we have reached to the achievement of Lisbon sweet and Lisbon dry, and Bucellas in whites, and to Colares and Ports in red, we may be very well satisfied, even if three per cent. of brandy were used to save a portion of the saccharine matter. Whilst on this topic I may add that boiling the must would do for it the same as the brandy, fix those matters which are necessary to carry on active fermentation.

2. Brandy is sometimes, and I think needlessly, added to wine before it is sent on a voyage. Here I agree with the anti-brandy doctrine, for if the wine was properly made and matured there is no need of strong spirit being added.

3. In Portugal every vineyard-keeper makes a quantity of what he calls “arrómè,” and what the Spaniard calls “arrópè”—fresh must—before any fermentation has taken

place, carefully boiled down till of nearly the thickness of treacle, and most carefully scummed while being evaporated. It consists then of the natural saccharine matter of the ripest and best grapes, to which is added when cold five per cent. of brandy. This is used, if occasion require it, for giving additional sweetness and fulness to wine. This is a very different affair from the geropiga prepared for sophisticating Port wines.

4. The use of brandy for the purpose of what may be called fortifying wines, *i.e.*, making artificially a compound to resemble some European wine, and perhaps for the dishonest purpose of passing it off for what it is not, I reprobate.

5. Regarding fining wines, it may be mentioned that when whites of eggs are used, unless the wine shows a vast excess of tannic acid, when they have been beaten up to a froth, a small portion of brandy is added to diminish the effect they would otherwise produce in taking too much of the tannic acid out. By ignorance of this much wine has been utterly ruined.

It belongs naturally to this place, to state that no real advance in wine making, and in creating marketable wine—wine I mean that can be supplied from year to year of the same character—can be made, unless accurate accounts of every circumstance of climate, soil, vines, fermentation and after-treatment be kept in every wine cellar, as well as samples of the wines themselves. This for the sake of reference and comparison.

I would suggest here, that were cellar-books purchasable, ruled and headed so as to give a column for each particular I have alluded to, and a good many others which I need not touch upon at present, with an ample space on one of the margins for *remarks*, one great step would be taken in the right direction. The owner of a vineyard would soon find his account, in having such records carefully kept. It is only by adopting these necessary means, that wine of a kind which happens to secure a market can be continuously supplied from year to year. I have no doubt but my friend Mr. Blake of Tabilk, has by him books that would serve as perfect models of this kind of record. I cannot be too emphatic in saying that everything done to each particular wine should be carefully recorded.

It is not, however, my intention to write an essay on elementary matters and technicalities in wine making, but to point to one or two things which occur to me as not having been sufficiently insisted upon in the several useful

treatises which have issued from our local press ; my object on this occasion has been rather to give a summary of my own observations on those colonial wines which have formed the subjects of my private studies and experiments.

Many inducements of a public character have been held out to foster this industry ; and perhaps the most valuable efforts have been made by the Board of Agriculture towards fostering this spirit, by publishing reports on colonial wines, and awarding premiums for the best samples.

It is matter of regret that the prizes offered for wines during the last two years have been inadequate to draw the best of our vignerons into competition at the Agricultural Exhibitions, and that the recommendations offered by the judges, regarding the storing of samples of the best kinds, have not been carried out fully ; the objects of the recommendation being, that in future years judges may be able to state what at present no man can—viz., how each sample has stood the test of keeping, and still more, how specimens have stood a voyage to Europe and back ; for it is only from data of this kind that the merchant will be justified in trying foreign markets, and the producer and wine-keeper here learn how to correct faults in fermentation, and in fact errors which will affect the character of our wines.

It must ever be borne in mind, that we are still in the very infancy of wine producing, but it is for the most part a healthy infancy and full of promise. The rapidity with which our Adelaide neighbours have attained almost perfection, and the steps they have taken to ensure it, are full of instruction, easily attainable by our own cultivators ; and though we may not all at once attain to their peculiar excellence, yet we may attain to others in our own produce, not less rare and valuable ; though as different in kind as are the finest productions of France from those of Germany, Spain, Italy, or Hungary.

As regards the magnitude of our wine imports, I am enabled to lay the account before you for 1866.

The following tabulated statement has been courteously supplied by the Honourable the Commissioner of Trade and Customs, and will, it is believed, be replete with interest for the intelligent, as showing the quantity of wine entered at the Custom House during 1866, the various countries from which it was shipped, and the total amount Victoria spent that year on wines.

It would appear that only about £3,000 worth of wine was imported from South Australia and New South Wales,

and that the whole of the rest of the amount (£241,132) was for wine of foreign growth, whether arriving direct or coming through other colonial ports.

In round numbers Victoria imported from South Australia 9,000 gallons, valued at five shillings (5s.) per gallon, and very nearly, if not quite, the whole may be presumed to have been of South Australian growth.

From New South Wales, Victoria received 13,300 gallons, at a declared value (average) of 10s. per gallon. Consequently very little of this could have been colonial produce.

So that the whole importation of colonial wine imported into Victoria from the Australian colonies, calculated at half a bottle per head, would about suffice for the population of Melbourne for *one day*.

One may be pardoned for wishing to see a much larger proportion of our cash spent on the purchase of colonial wine, which, for its generous qualities, deserves better of us than our custom has been hitherto.

VICTORIA.—1866.

RETURN SHOWING THE QUANTITY AND VALUE OF WINE IMPORTED DURING THE YEAR 1866, ARRANGED UNDER THE SEVERAL PLACES OF SHIPMENT.

Place of Shipment.	Quantity.	Value.
United Kingdom {	183 pipes, 67 butts, 20 puns, 1,437 hhds., 50 half-hhds., 104 brls., 108 casks, 13,380 qr.-casks, 511 octaves, 17,965 cases, 21,301 galls.	£203,156
New South Wales {	77 hhds., 4 casks, 242 qr.-casks, 46 octaves, 139 cases, 1,733 galls. ... ..	
New Zealand ...	13 qr.-casks, 281 galls. ... ..	351
South Australia ...	105 hhds., 18 qr.-casks, 6 cases, 2,882 galls.	2,262
Tasmania ...	1 hhd., 8 casks, 3 qr.-casks, 3 cases, 182 galls.	286
Western Australia..	2 galls. ... ..	1
FOREIGN STATES.		
Bordeaux ... ..	98 hhds., 100 qr.-casks, 6,144 cases, 486 galls.	10,213
Bourbon ... ..	1 gall. ... ..	1
Cadiz ... ..	8 galls. ... ..	4
Cape Town... ..	24 galls. ... ..	23
Charente ... ..	1,259 cases, 296 galls....	1,198
Hamburg ... ..	30 cases, 15 galls. ... ..	96
Mauritius ... ..	5 galls. ... ..	5
Oporto ... ..	50 hhds., 1,242 qr.-casks, 185 cases, 20 galls.	14,282
Rotterdam ... ..	1,213 cases, 52 galls. ... ..	1,834
San Francisco ...	72 galls. ... ..	28
Tomé ... ..	10 galls. ... ..	10
Total ... ..	{ 183 pipes, 67 butts, 20 puns, 1,768 hhds., 50 hf.-hhds., 104 brls., 120 casks, 14,998 qr.-casks, 557 octaves, 26,944 cases, and 27,373 galls. }	£241,132

J. G. FRANCIS, Commissioner of Trade and Customs.  
 Custom-house, Melbourne, 26th April, 1867.

The subjoined table, taken from the statistics just published, shows our total amount of wine for 1866 to have been 195,953 gallons. Taking the population of Victoria to be 633,000, this quantity would allow about five half-pints to each individual—a quantity hardly sufficient to supply the colony for three days if ours had become a wine-drinking population. There is an end then to all talk about this colony being in a position at present, or likely of becoming so for a few years, to supply anything approaching the wine required by the people in proportion as their instincts draw them more and more to it.

## VICTORIA.

THE ACREAGE UNDER VINES, AND THEIR PRODUCE IN EACH COUNTY AND UNSETTLED DISTRICT, AND IN THE ENTIRE COLONY, DURING THE YEAR ENDING 31ST MARCH, 1867.

COUNTIES AND UNSETTLED DISTRICTS.	No. of Acres under Vines.	VINES.				Wine produced. Gals.	Brandy manufactured. Gals.
		No. of Vines.	Grapes Gathered.				
			Not made into Wine or Brandy.	Made into Wine or Brandy.	Total.		
<i>Counties.</i>	No.	No.	Cwt.	Cwt.	Cwt.	Gals.	Gals.
Anglesey .....	4	4,000	10	...	10	...	...
Bourke .....	704	1,008,970	2,299	3,097	5,396	17,546	...
Dalhousie .....	50	92,300	235	29	264	200	...
Dundas .....	7	13,162	99	198	297	360	...
Evelyn .....	365	929,348	110	5,231	5,341	33,004	...
Follett .....	...	...	...	...	...	...	...
Grant .....	1,004	2,241,881	1,972	7,409	9,381	50,758	21
Grenville .....	36	76,400	64	308	372	2,033	...
Hampden .....	...	...	...	...	...	...	...
Heytesbury .....	...	...	...	...	...	...	...
Mornington .....	56	115,840	62	245	307	975	...
Normanby .....	23	30,000	43	13	56	60	...
Polwarth .....	4	10,000	3	17	20	110	...
Ripon .....	50	90,000	234	184	418	181	...
Talbot .....	270	470,000	2,875	1,300	4,175	9,000	...
Villiers .....	42	67,000	92	130	222	432	...
<i>Unsettled Districts.</i>							
Gipps Land .....	10	17,090	112	80	192	450	...
The Loddon .....	425	744,614	4,854	2,778	7,632	15,116	...
The Murray .....	848	1,374,080	296	14,534	14,830	62,935	...
Rodney .....	58	147,750	383	326	709	2,254	...
The Wimmera ...	95	236,691	760	139	899	569	...
Total, 1867 .....	4,051	7,669,126	14,503	36,019	50,521	195,953	21
Total, 1866 .....	4,078	8,199,618	18,063	31,686	49,749	176,959	795
Increase .....	...	...	...	4,332	772	18,994	...
Decrease .....	27	530,492	3,560	...	...	...	774

NOTE.—The acreage and number of vines are for the year ending 31st March, 1867; the quantity of grapes gathered, and of wine and brandy made, are for the previous season. The grape crop comes in too late to admit of its being returned when the agricultural statistics are collected.

WILLIAM HENRY ARCHER, Registrar-General.

If we take the yield of Victoria as returned in the above table, as the minimum of our produce, and also the returns from New South Wales and South Australia, the total recorded quantity in gallons for 1866 will be as under:—

Victoria	...	...	..	195,953	gallons.
New South Wales	...	...	...	168,123	"
South Australia	...	...	...	839,979	"
				<hr/>	
				1,204,055	

Suppose the whole produce of the three principal wine colonies of Australia to be available for the population of Victoria, who shall be imagined to have become suddenly enraptured with colonial wine, and *must* have it as long as a drop remained, the quantity above stated as obtained from reliable records would supply us with a trifle less than fifteen pints—say a dozen bottles each.

Allowing a very moderate supply to the adult population, and omitting tee-totallers and children, I calculate it would not suffice for one month! and that we should have to go eleven months of the year without one drop obtainable for love or money.

I venture now to draw the modest conclusion, that for many years to come, we of Victoria are unlikely, with all our natural advantages, to supply our own needs. I have been repeatedly assured that a single wine store in Great Bourke-street, sold in one day more than 500 quart bottles during the last summer; and that the Australian Wine Company disposed of upwards of 15,000 gallons, chiefly in small quantities, rarely exceeding quarter casks, during the same time; and at rates seldom exceeding one shilling per quart bottle.

So far then as the instinct and taste of our people are concerned, nothing can be more hopeful; and so far as the prospect of adequately gratifying it goes, nothing looks more disheartening; for the planting of the vine is not progressing at all in the ratio in which it might be expected.

Whilst on this topic, perhaps for the last time in my life, permit me to add a fervent hope, that the evidences afforded by the Exhibition, the results of the jurors soon to be in the hands of the public, and these little investigations of mine, may influence another important element in vineyard forming and wine-making, viz., the monetary. The time has now surely arrived when this produce will be treated like any other, and advances of money made upon it, just as on coals or wool.

Gentlemen, I thank you for patiently listening to so long a paper, but one word more before I take leave of this class of subjects, the study of which has afforded me pleasant occupation for my leisure time for many years.

It may be asked in other places to which this paper will travel in your *Transactions*, why I, a clergyman, should have taken so much trouble about a subject of this nature? To reply fully to such a question would be long. Yet one or two reasons may be briefly stated. Certainly it is part of my duty to inculcate morality, to discourage and put down drunkenness to the best of my ability, and to strike a blow, if possible, at the very root of the evil. Experience has long ago convinced me that pledges and resolutions to abstain from ardent spirits are but "poor safeguards of unstable virtue;" and that to effect a lasting cure the natural instincts must be not violently assaulted with resolves, but steadily and gently turned towards sources of reasonable and healthy gratification, while the danger of excess is effectually removed.

The experience of all warm countries where wine is the universal beverage leaves no doubt but that where the vine flourishes in luxuriance, there our beneficent Creator intended that his children should drink the produce of it and be glad.

I need not recur to scenes of drunkenness with which we were all only too much familiarized a few years back; but I will lay before you some tables of shocking deaths brought on certainly by drunkenness. The wretched effects of this vice are forced upon the clergyman and the medical officer more than upon all others. Consider for a moment the subjoined tables, and say if I did or did not propose to myself a meritorious work when I set about striving to turn this current into another channel; and to help in providing the requisite conditions.

	Males.	Females.		Males.	Females.
1853 (6 months)	40	9	1860	78	11
1854	107	27	1861	39	8
1855	68	15	1862	40	9
1856	61	10	1863	22	10
1857	42	12	1864	28	9
1858	57	9	1865	47	18
1859	50	9			
				679	156

Of the above numbers thus much is known, that 51 females died certainly of *delirium tremens*, and 406 males.

These tables do not contain the other forms of death derivable from drink, they are purposely confined to deaths

*directly and immediately* caused thereby. And is it not a sad contemplation?

Again, during eight of the above years I was constantly engaged with investigations, chemical and histological, sometimes for myself, at others for members of the medical faculty, and for the General Hospital; and had constant access to the laboratory of the late Government Analytical Chemist, for whom I performed for several years very nearly the whole of the microscopic and histological work. I thus had opportunities which few non-medical men have had in this country, of witnessing the ravages made by ardent spirits on the human constitution.

Peculiar forms of liver and kidney disease; fatty degeneration of the softer viscera; molecular changes, such as softening of the brain; and insanity;—these are a few of the more prominent rapid consequences of habitual spirit-drinking in this warm dry climate, as presented to the student of disease. When to the above catalogue, which affects primarily the drunkard himself, you add all the ruin and misery of a family, the wretched home and starving neglected children, you arrive at something like what used to be daily and hourly before the eyes of a minister of religion in this new country.

Application has been made to the Sheriff of Melbourne and to Dr. Paley, the able head of our great Lunatic Asylum, for such statistics as they possess of crime and insanity caused by the abuse of ardent spirits, and in each case I have been politely promised all the information which it is in their power to communicate. But I regret to say I had not applied for it in time to allow of its being furnished for this paper.

On the whole perhaps it will be as well to make another short paper, by way of appendix to the present, as soon as I have obtained it, and also more of a like character from Sydney, Adelaide, and Hobart Town.

If a man believed in the existence of a fundamental remedy, cheap, easy of application, wholesome and safe, would he not be to blame if he did not try to apply it? I have tried to clear the way to give it a chance. I believe in the remedy myself—I have more than a theoretical belief in it. I am no quack. I hate quackery. Had the slightest suspicion of *quackery* attached to me, I am quite sure the Medical Society of Victoria would never have elected me *one* of their *two* honorary members.

The following anecdote is worth placing on record.

In my youth I spent full seven years in and near the great capital of Portugal, in times of turmoil and almost disorganisation of society, consequent on civil wars, when the utmost excitement prevailed and the bad passions of men for a season broke loose, yet in that city of three times the population of Melbourne, and where wine was not more than two pence the quart bottle and strong brandy five or six pence the imperial pint, I never saw a Portuguese drunk. The occasional spectacle of a Dutch or British sailor drunk in the gutter, and dealing largely in loyalty to his own country and eternal execration of all others, used to afford an hour's cheap amusement to a whole street. Among themselves *drunkenness*, and *delirium tremens*, and our forms of liver complaint were wholly unknown.

In the interests then of health and morality, and cheerful and happy homes, may I be pardoned for recording my heartfelt wish, that I may live to see the time when even the humblest labourer, at the close of his hot day's toil, will stroll into our fine parks and public gardens, and there with his happy family around him, enjoy his hour of relaxation and drink his bottle of wholesome wine at the cost of a few pence, without either the reproach of extravagance or the danger of intoxication. In fact I hope and wish to see the Victorians a healthy, sober, jolly, wine-drinking population.

INTERCOLONIAL EXHIBITION, 1866-67.



JURORS' REPORT ON WINES.





## WINES.

### Class III., Section 9.

VERY REV. JOHN J. BLEASDALE, D.D., F.G.S., CHAIRMAN AND REPORTER.

THE HON. J. P. BEAR, M.L.C.

THE HON. C. GAVAN DUFFY.

WM. JOSEPH O'HEA, ESQ.

C. FARIE, ESQ.

R. H. HORNE, ESQ.

F. C. KLEMM, ESQ.\*

WM. BAILEY, ESQ.

J. A. PANTON, ESQ.\*

AMONG the results of the many important new industries established in Australia, and displayed at the Intercolonial Exhibition, Wine took a prominent position; and as it has now become one of the most hopeful sources of our future national prosperity, your Reporter conceives that any introduction to the report of the Wine Jury would be incomplete if it did not attempt to connect the culture of the vine in Victoria with the principal sources from which the plants had been originally obtained. In a once-esteemed and still useful little work by Mr. Busby, an interesting account may be found of his journeyings in the wine districts of Europe, and of the collection of cuttings which he made for the Messrs. M'Arthur, of Camden, in New South Wales. The produce of that collection has formed the principal source of supply both to Victoria and South Australia.

Another portion of our plants was obtained direct from Spain, Portugal, and France by vineyard proprietors in South Australia, and from them, in several instances, vineyards have been planted in Victoria.

It has been stated\* that some of the vineyards on the Barrabool Hills, near Geelong, were planted with cuttings brought direct from Germany and Switzerland by immigrants from those countries; but how far this is correct, and to what extent the produce of such vines has spread, it would be difficult now to determine. The multiplicity of names given in different countries, and often in the same country, to a particular kind of vine, renders it often difficult to trace it back to its introducers.

Certain it is that early in 1851, besides the vineyard at Pollocksford, Messrs. Belperroud, Brequet, and Pettavel had a considerable breadth of land under vines; and at Mr. Belperroud's a very drinkable white wine was made, and readily sold at about 30s. per dozen.

With the upheaval of colonial society in 1852, consequent on the discoveries of gold and the influx of population, the infant colonial wine interest was nearly destroyed. The enormous price obtainable for fruit of all kinds, and the comparative cheapness and abundance of imported wine, as compared with the demand for it, rendered it folly to think of converting grapes into wine in Victoria.

For several years little progress was made in forming vineyards. In 1858 and 1859 a move was again made in this direction, but the encouragement to persevere was but slender, and the taste for pure native wine could not be said to exist. Beers, ardent spirits, and hot wines held their empire over the people absolutely. An attempt was made about this time by the late Mr. Ralph Hutchinson, then Sydney agent for the wines of Camden, an excellent practical wine taster, to sell a few small parcels of colonial wines in wood in Melbourne, and to form the nucleus

\* Messrs. Panton and Klemm, being Jurors, are prevented from receiving the awards made by their colleagues in favour of their exhibits.

of a trade, but he could hardly get them off his hands, even at a sacrifice. He still, however, kept his eye upon the Melbourne market, and in the autumn of 1859 placed samples of all his best colonial stock in the hands of your Reporter for chemical analysis and other examinations, with a view to their being referred to standards of French, German, and Spanish wines, which he also supplied.

When this work was nearly completed, and a good portion of the report drawn up, there appeared in this city Mr. J. Elliot Blake, whose errand was to try to dispose of a quantity of wine, chiefly from the Hunter River district. He opened a small office in Collins-street, and there, not without some trouble at first, introduced his wine to public notice. From this importation of Mr. Blake's, the Victorian taste for colonial wine really dates. Then for the first time it became a matter on which men of respectability and refinement were not ashamed to express a favourable opinion.

No sooner, however, was a demand beginning to be made for this colonial produce, than most of the smaller establishments which dealt in it were flooded with an article that required hardihood to taste; much bad imported wine, mixed with a little poor colonial, and rebottled, was sold for native Victorian wine. It was for the most part of a character to deter and disgust; and this was the state of the colonial wine trade, in Melbourne especially, during 1861-2-3.

After that time pure wines of genuine merit made their appearance much more commonly, a better class of merchants and dealers took them in hand, and the demand for them has progressed most favourably, as was to be expected. Yet even now, to the discredit of this city, it must be said that in nearly all our best hotels a bottle of really fine Victorian, not to say South Australian, wine cannot be had; not that they do not keep a little, but it is not made a feature in their business; and the way in which the caterers for the Exhibition treated it was enough to show how little they considered it to be in demand by their customers. Yet in spite of this apparent apathy on the part of those who might be justly looked to as the leaders in an industry of this nature, the human instinct goes on displaying itself, and the demand is increasing at an enormous ratio. All honour to those who had the bravery to open their wine stores, and sell a good sound article at a moderate price. It is more than can be said of Sydney, that a man can obtain in Melbourne a single bottle of good wine for one shilling, or have it delivered at his residence for twelve shillings the dozen bottles; and that he can buy it in the wood at four shillings per imperial gallon. In this we equal the price at which wine is vended in South Australia. At the Adelaide Club, the principal institution of the kind in that city, wines of a very superior quality are placed on the table at one shilling per pint bottle.

In the old countries of Europe nothing could be more trite, not to say wearisome, than long dissertations on the merits of well-known wines—the ports, sherries, clarets, burgundies, and even champagnes; but here all is new, everything is yet more or less in the condition of experiment, and every success we achieve has upon it the freshness of a new discovery, and is as a light on a new and unexplored path that may lead to wealth and prosperity. An interest, therefore, attaches in Australia to details of this new industry which in Europe cannot be looked for; and the

industry itself will have perhaps but little concern for any but our colonists for, as yet, some time to come.

The Jurors commenced their labours on the 18th of December, and continued them almost without interruption, meeting two afternoons in each week until the 21st of March, and held in all twenty-six meetings. All were animated with the same desire of doing strict justice to the exhibits. From the first they adopted the principle so wisely laid down by the jurors of the International Exhibition of 1862—viz., to confine themselves to ascertaining “whether any particular wine showed merit *per se*.” They did not consider themselves called upon to determine relatively first, second, and third merit. They decided, however, that the highest number of marks that they would give to any sample should be twenty; that if a wine obtained full sixteen it should be awarded a *medal* for excellence generally, and if it obtained any number between twelve and sixteen it should be entitled to a certificate of *honourable mention*. Any number below twelve would not entitle an exhibit to be named and placed at all.

The Jurors availed themselves of every opportunity of judging of the samples under the most favourable circumstances—having airy rooms to meet in, the wines decanted where it was thought they would be thereby improved, and used the best and most approved form of glasses.

To mention such matters in any but a new country would be silly and superfluous; but they are mentioned here to satisfy not alone our own growers who live at a distance, but those numerous exhibitors from the other colonies, who have every right to know that pains and care were taken to do them justice.

Your Reporter has endeavoured to include a brief account of the districts (so far as he is personally acquainted with them) from which the exhibits were obtained, and thus, while remarking on the samples shown, and endeavouring to do them justice, make this an opportunity for placing on record some account of the present condition and prospects of Victoria as a wine-yielding country. There is some reason to hope that at a future but not distant day, when every hill-side and shaded nook will show its vineyard, and when wine will be as common as milk, the historian of this portion of our native industries will con the pages of these reports not without a feeling of curiosity and interest, and will be even thankful for the progress-mark which the Intercolonial Exhibition has erected.

Perhaps this will be the proper place to observe that the wine was and ever must be at a great disadvantage in an exhibition. To bring it home, like most other kinds of exhibits, to the appreciative senses of the public, something more is required than to show the outside of a sealed and labelled bottle, no matter how tastefully and elaborately it may have been got up. In fact a very large proportion of the exhibits placed in the great hall consisted of bottles filled with some coloured fluid and not wine at all. Wine would, in many cases, have been utterly destroyed. In the wine cellar the visitor might form an idea of the number and variety of kinds of wine, but still only from viewing the outside of the bottles.

Through the special favour of some exhibitors, as Mr. E. J. Peake, Mr. J. Gilbert, Mr. Auld, and one or two others in South Australia; and Mr. Umphelby, Mr. E. J. Panton, Messrs. White Brothers, and a few of the Victorian growers; and also through the kindness of the Agent-General for New South Wales, Mr. Dyer—your Reporter was enabled to

open bottles, and allow such gentlemen as he considered capable of judging of wine, or who wished to select a wine with a view to buying for their own consumption or for trade, to sample it for themselves; and in this way to some small extent the wine was actually exhibited. It is to be regretted that for the rest the public must rely on the judgment of the jurors.

As to the fact of the Commissioners having stipulated with the refreshment contractors to devote a bar especially to the sale of colonial wines, it is true that such part of the contract was carried out; but as an exponent of the nature and vast variety of our native produce, it was simply a failure. It was no more a genuine feature of the Exhibition than was the supply of other analogous colonial produce or manufacture; but when the contract was once signed, and so long as the letter of it was not violated, the Commissioners were powerless. It was in vain that they wished to see the public enthusiastic about our native wines, beers, cordials, &c. If any inference could be drawn from what was to be seen every day, it was that these new tastes and instincts were growing and progressing, but were not yet formed.

The following tabulated statement has been courteously supplied by the Honourable the Commissioner of Trade and Customs, and will, it is believed, be replete with interest for the intelligent reader, as showing the quantity of wine entered at the Custom House during 1866, the various countries from which it was shipped, and the total amount Victoria spent that year on wines.

## VICTORIA.—1866.

RETURN SHOWING THE QUANTITY AND VALUE OF WINE IMPORTED DURING THE YEAR 1866, ARRANGED UNDER THE SEVERAL PLACES OF SHIPMENT.

Place of Shipment.	Quantity.	Value.
United Kingdom ...	183 pipes, 67 butts, 20 puns, 1437 hhds., 50 half-hhds., 104 brls., 108 casks, 13,380 qr.-casks, 511 octaves, 17,965 cases, 21,301 galls.	£203,156
New South Wales ..	77 hhds., 4 casks, 242 qr.-casks, 46 octaves, 139 cases, 1733 galls.	
New Zealand.....	13 qr.-casks, 281 galls.	351
South Australia.....	105 hhds., 18 qr.-casks, 6 cases, 2882 galls.	2,262
Tasmania.....	1 hhd., 8 casks, 3 qr.-casks, 3 cases, 182 galls.	286
Western Australia...	2 galls.	1
FOREIGN STATES.		
Bordeaux.....	98 hhds., 100 qr.-casks, 6144 cases, 486 galls.	10,213
Bourben.....	1 gall.	1
Cadiz.....	8 galls.	4
Cape Town.....	24 galls.	23
Charente.....	1259 cases, 296 galls.	1,198
Hamburg.....	30 cases, 15 galls.	96
Mauritius.....	4 galls.	5
Oporto.....	50 hhds., 1242 qr.-casks, 185 cases, 20 galls.	14,282
Rotterdam.....	1213 cases, 52 galls.	1,834
San Francisco.....	73 galls.	28
Tomé.....	10 galls.	10
Total.....	183 pipes, 67 butts, 20 puns, 1768 hhds., 50 half-hhds., 104 brls., 120 casks, 14,998 qr.-casks, 557 octaves, 26,944 cases, and 27,373 galls.	£241,132

J. G. FRANCIS, Commissioner of Trade and Customs.

Custom House, Melbourne, 26th April, 1867.

It would appear that only about £3000 worth of wine was imported from South Australia and New South Wales, and that the whole of the rest of the amount (£241,132) was for wine of foreign growth, whether arriving direct or coming through other colonial ports.

In round numbers Victoria imported from South Australia 9000 gallons, valued at five shillings (5s.) per gallon, and very nearly, if not quite, the whole may be presumed to have been of South Australian growth.

From New South Wales Victoria received 13,300 gallons, at a declared value (average) of 10s. per gallon. Consequently very little of this could have been colonial produce.

So that the whole of the colonial wine imported into Victoria from the Australian colonies, calculated at half a bottle per head, would about suffice for the population of Melbourne for *one day*.

One may be pardoned for wishing to see in future a much larger proportion of our cash spent on the purchase of colonial wine, which, for its generous qualities, deserves our most favourable consideration.

The evidences afforded by the samples shown in the Exhibition would be of themselves sufficient to convince any one acquainted with the instincts of habitual drinkers of genuine pure wines, that the districts south of the Dividing Range, beginning with Geelong and extending by Sunbury, Mount Macedon, Yering, and so on eastward, will yield the kinds most generally demanded for every-day consumption; for in a very short time wine-drinkers come to prefer for their own use what they call "a big drink," "a mouthful of wine with a nose on it," "a light, wholesome, refreshing tumbler-full, with no fear of its getting into their heads." And, in fact, experience everywhere proves that in wine-yielding countries, where it is the universal beverage, morning, noon, and night, where the lighter sorts cannot be had cheap water is *always* added as a matter of course.

A great deal has been urged against vineyard properties on account of the high price of labour in the colonies; the statement often has to be combated, "How can we export wine grown in a colony where labour is three times the cost it is in the great wine-producing districts of Europe?" Much may be said in reply. A system is now rapidly springing up amongst all the principal growers in Victoria, of letting the culture of their vineyards by contract, so much per acre per annum, to do every description of work that is required—the working of the land, the cultivation of the vine, assisting at the ingathering of the grapes, and making the wine in the cellar. The prices paid by the leading growers is not yet uniform. In the district of Geelong it is from £8 to £10 per acre; in the Yering district, £9 to £10; in the Goulburn district large areas of vineyard are let by contract at £5 per acre; in the Sunbury district the price is £4 10s. to £7 per acre. There can be little doubt the uniform price for cultivation will shortly be £5 per acre if horse labour is allowed, and £6 to £7 for hand cultivation in all the leading vineyards growing wine for general sale. No doubt even this price for cultivation only will rather astonish the agriculturist, when many crops of wheat standing in the ear are sold for less money: but under this system the proprietor knows what he has to pay, and at what point to commence to look for interest on his outlay. Six good vintages may be reckoned upon out of seven years. It may be stated generally that, with the increased yield of the vine in the Australian climate, and the comparatively cheap cost of the

land, aided with a sound system of contract cultivation in the vineyard, the proprietors should not permit themselves to be worsted in the open markets of the world.

The subjoined table, taken from the statistics just published, shows the total amount of wine for 1866 to have been 195,953 gallons. Taking the population of Victoria to be 633,000, this quantity would allow about five half-pints to each individual—a quantity hardly sufficient to supply the colony for *three days* if ours had become a wine-drinking population. There is an end then to all talk about this colony being in a position at present, or likely of becoming so for a few years, to supply anything approaching the wine required by the people, in proportion as their instincts draw them more and more to it.

## VICTORIA.

THE ACREAGE UNDER VINES, AND THEIR PRODUCE IN EACH COUNTY AND UNSETTLED DISTRICT, AND IN THE ENTIRE COLONY, DURING THE YEAR ENDING 31ST MARCH, 1867.

COUNTIES AND UNSETTLED DISTRICTS.	No. of Acres under Vines.	VINES.			Wine produced.	Brandy manufactured.	
		No. of Vines.	Grapes Gathered.				
			Not made into Wine or Brandy	Made into Wine or Brandy			Total.
<i>Counties.</i>	No.	No.	Cwt.	Cwt.	Cwt.	Gals.	Gals.
Anglesey.....	4	4,000	10	...	10	...	...
Bourke.....	704	1,608,970	2,299	3,097	5,396	17,546	...
Dalhousie.....	50	92,300	235	29	264	200	...
Dundas.....	7	13,162	99	198	297	360	...
Evelyn.....	365	929,348	110	5,231	5,341	33,004	...
Follett.....	...	...	...	...	...	...	...
Grant.....	1004	2,241,881	1,972	7,409	9,381	50,728	21
Grenville.....	36	76,400	64	308	372	2,033	...
Hampden.....	...	...	...	...	...	...	...
Heytesbury.....	...	...	...	...	...	...	...
Mornington.....	56	115,840	62	245	307	975	...
Normanby.....	23	30,000	43	13	56	60	...
Polwarth.....	4	10,000	3	17	20	110	...
Ripon.....	50	90,000	234	184	418	181	...
Talbot.....	270	470,000	2,875	1,300	4,175	9,000	...
Villiers.....	42	67,000	92	130	222	432	...
<i>Unsettled Districts.</i>							
Gipps Land.....	10	17,090	112	80	192	450	...
The Loddon.....	425	744,614	4,854	2,778	7,632	15,116	...
The Murray.....	848	1,374,080	296	14,534	14,830	62,935	...
Rodney.....	58	147,750	383	326	709	2,254	...
The Wimmera.....	95	236,691	760	139	899	569	...
Total, 1867.....	4051	7,669,126	14,503	36,018	50,521	195,953	21
Total, 1866.....	4078	8,199,618	18,063	31,686	49,749	176,959	795
Increase.....	...	...	...	4,332	772	18,994	...
Decrease.....	27	530,492	3,560	...	...	...	774

NOTE.—The acreage and number of vines are for the year ending 31st March, 1867; the quantity of grapes gathered, and of wine and brandy made, are for the previous season. The grape crop comes in too late to admit of its being returned when the agricultural statistics are collected.

## WINES OF THE GEELONG DISTRICT.

Some of the vineyards of the Geelong district are reputed to be the oldest in Victoria—that occupied by Messrs. Galland and Junod, at Pollocksford, having perhaps the best claim to that designation. Those of Messrs. Bellperroud, Brequet, Pettavel, and Dardel were in full bearing when first seen by your Reporter in 1851, and had, from the appearance of the cellars, already yielded a good deal of wine.

It is worthy of remark that this is one of the few districts in Victoria where lime and sandstone occur in large quantity, and, also, that it is exposed in an exceptional degree to the chilling south winds; the whole back country lying towards the sea being comparatively low and densely timbered. In average years the grapes would be backward, and in less sheltered localities irregularly ripened. Then, again, the method of wine-making pursued by many is that of Switzerland and the colder countries of Germany; and the aim has been to produce wines of the hock and burgundy character. And certainly, if any district in this continent is calculated for such wines, it is that of Geelong, taken as a whole. And exactly in proportion to the age of the vines, the skill bestowed on cultivation, and the care and intelligence brought to bear on making and maturing these delicate wines, has been the success of the cultivators. Much poor wine has come from Geelong, and also some of the finest, if not the very finest, of our delicate samples.

Among the best of the light agreeable kinds, such as we have begun to call summer wines, shown at the Exhibition, were the white wines of Dr. Hope, and the 1866 White Pineau and Riesling of Weber Brothers, and the red of Messrs. Galland and Junod. There was no question for one moment that each of these samples was of itself enough to entitle its maker to a medal for excellence of quality. The white wines being thin and delicate for the most part, demand care and skill in maturing them, and much caution about what substance, if any, is to be used in fining them.

## GEELONG.

*Medals.*

The jury awarded medals for excellence of quality to the following exhibitors:—

## RED WINES.

- 56 Galland and Junod, Pollocksford, Geelong.—Hermitage, of the vintage of 1866. This was in every respect a fine, firm, well-made wine.  
17 Weber Brothers, St. James's, Geelong.—Hermitage of the vintage of 1865.

## WHITE WINES.

- 77 Hope, Dr., Batesford, Geelong.—White Wines of 1866.  
— Weber Brothers.—Pineau and Riesling.

*Honourable Mention.*

The following exhibitors were awarded certificates of honourable mention for the exhibits named. These wines were good indeed, but in some particulars did not come up to the idea of excellent.

## RED WINES.

- 65 Comeford Gardens.—Hermitage, 1866.  
22 Dardell, J. H., Paradise Vineyard, Geelong.—Schiraz, 1865, an agreeable full-bodied wine; also Hermitage, 1865, and Burgundy.  
58 Dunoyer, J.—Hermitage.  
39 Hope, Dr., Lynburne.—Red Wine.  
64 Mathey Brothers and Co., Murgheboluc.—Hermitage.

## WINES OF SUNBURY AND RIDDELL'S CREEK.

*(Distant from Melbourne from 25 to 35 miles.)*

Proceeding eastward from Geelong, the first and most rising district is that about Sunbury. These vineyards are all planted on a volcanic trap soil. The situation of the vineyards is considerably varied, some being on the eastern and northern slopes of a hill of moderate elevation, the others lying on the level, and those very near Sunbury on the edge of Jackson's Creek.

The rapid strides in vineyard culture that have taken place in and around this district during the past four years are remarkable. One of the largest vineyards in Australia is here situated, and since its formation (the district having been found so admirably suited for the vine) vineyards are springing up in many directions. Upwards of 300 acres are already devoted to this culture within a radius of fifteen miles of this place. Situated well back from the seaboard, it is not exposed to those rapid changes of temperature that many vine-growers have to contend against; consequently wines remarkable for sweetness were forwarded to the Exhibition from this district, and the collection being large and various, several honours fell to exhibitors from this place.

The wines from the district of Riddell's Creek are worthy of note, being from a new and untried locality. Situated upwards of 1000 feet above the level of the sea, these wines formed the subject of close criticism by the Wine Jurors. They were grown upon a rich basaltic soil, on the slopes of a well-sheltered valley, the varieties being principally Pineau Blanc, Hermitage, Verdeilho, and Carbenet Sauvignen (the true Medoc claret grape), the latter being a most valuable wine grape, and but little cultivated in Victoria. Subsequent to the decision upon the latter wine by the Jurors, the principal medical men in Melbourne met at the Exhibition-building, for the purpose of sampling both the strong and the light wines. It was decided by them that the Carbenet Sauvignen, grown in the district of Riddell's Creek, was the best of the light wines suitable for hospital purposes; the names of none of the growers being known until after the decisions were arrived at.

The theory is now therefore completely upset that good wines cannot be made upon the south side of the Dividing Range. Your Reporter can affirm, from his knowledge of locality and the additional experience gained by studying the collection sent into the Exhibition, that wines as various as those from the Medoc and Xeres are to be found within a radius of eighty miles around Melbourne; or, by way of comparison with Australian wines, the variety to be met with within the distance stated may be classed as varying from the light wines of Geelong to the heavy wines of Adelaide.

So far, then, the growers, who appear to have invested much more capital on the south side than on the north side of the coast range, have only to study and plant the best varieties of vines suited to their particular locality, and adopt the most skilful mode of manufacture, to ensure the production of good marketable wine. They may rest assured that the taste for the lighter wines is a growing one, converts the public first from ardent spirits and lower-classed beverages, and the palate, if not utterly vitiated, will very quickly seek out the purest and lightest wine that can be obtained.

Whilst encouraging the growers south of the coast range, your Reporter must not be held as lightly to pass by the produce of those on the north side. To pay them the highest compliment in the fewest words, it may be said, "Their wines are so good they will take care of themselves." The Sandhurst and Castlemaine districts promise to produce wine second to none in Australia—wines in themselves possessing a high marketable value, not alone for the purposes of consumption, but for blending with weaker ones. In a commercial point of view, it is difficult to imagine that aught but success must attend well-managed vineyards in well-selected sites and soils in such a glorious climate.

The energy and enterprise of the vignerons—Swiss, German, French, and English—is testing at all points this section of Australia Felix. The climate is being examined in every direction. The Exhibition brought to light wines the produce of districts never credited with the merit of making even the first attempt: wines from Gippsland, wines from Wagga Wagga, wines from near the summit of the coast range, wines from the Murray Plains, wines from Tasmania, wines from Western Australia. So rapid has been the progress and the determination to test new and untried localities, and so startling have been the results, that no one is safe from contradiction if he ventures to place his finger on the map, and say wine cannot be grown in such and such districts, when it is remembered that good ripe grapes are now produced well towards the summit of Mount Macedon.

It is much to be regretted that no exhibits of wine were sent in to the Exhibition from the beautiful vineyard of the Hon. J. G. Francis, at Sunbury, situated on the steep slopes rising from Jackson's Creek. One half of the vineyard consists of rich basaltic soil, terraced to suit the inequalities of the ground; the remaining portion of the vineyard consists of a rich alluvial flat, the vines upon this being cultivated on wire trellises. It would have been extremely interesting to have received wines from this vineyard, on account of the great care and costly mode of cultivation that has been adopted. The results arrived at on this vineyard would have borne the freshness of a new discovery. No doubt these wines were not sent forward on account of the age of the vineyard.

Prominent among the exhibitors from these districts is the very energetic and enterprising manager of one of the largest vineyards within one hundred miles of Melbourne—those at Sunbury; himself also the owner of a fine vineyard at Riddell's Creek—Mr. George William Knight. To wines of the kinds enumerated below was awarded a medal for their general excellence, and it may here be remarked, had Mr. Knight exhibited but one specimen of any of these wines, he would have received an equal distinction, the rule of the Commission being that only one medal can be awarded to any single exhibitor. This limitation does not, however, detract from the merit due to those who are exhibitors of various samples in any particular class.

*Medal.*

RED WINES.

38 Carbenet, 1865.

| 34 Hermitage, 1865.

WHITE WINES.

107 Pedro Ximenes, 1865.

| 164 Pineau and Riesling, 1865.

161 Pineau Blanc, 1865.

| 163 Verdeilho and Riesling blended,

162 Pineau Gris, 1865.

1865.

The following wines were exhibited by the owners of the aggregated vineyards at Bald Hill, Sunbury, and received—

*Medals.*

80	Adams, R., Bald Hill, Sunbury.—	Hermitage, 1866.
111	Ditto ditto	Grenâche, 1866.
112	Bear, T. H.—Mataro, 1866.	
	Ditto Bald Hill, Sunbury.—	Mataro, 1866.
61	Stodart, J., Bald Hill, Sunbury.—	Muscato, 1866.
110	Ditto ditto	Rough-leaved Burgundy, 1866.

*Honourable Mention.*

WHITE WINES.

165	Knight, G. W., Riddell's Creek.—	Hermitage, 1866.
159	Ditto ditto	Pineau Blanc, 1864.
160	Ditto ditto	White, 1865.
57	Ditto ditto	Verdeilho and Riesling, 1865.

RED WINES.

106	Clark, W., Glenara, Bulla.—	Pineau Noir, 1865.
49	Ditto ditto	Hermitage.
6	Ditto ditto	Hermitage, 1865.
166	Knight, G. W., Riddell's Creek.—	Carbenet, 1866.

WINES OF THE MELBOURNE DISTRICT PROPER.

*(That is, within a radius of twelve miles.)*

There were several interesting samples in the Exhibition from about Brighton, Heidelberg, and Pentridge. They all belonged essentially to the character of wines of a coast exposed to rapid and frequent changes of temperature, and even extremes of heat and cold. But they all displayed, in a greater or less degree, the want of thorough knowledge of the treatment of such characters of wine. Among these exhibits were a few from about Hawthorne that had no doubt been good at some previous period, but which did not arrive at the standard of excellence set up by the judges. It is, therefore, not surprising that few distinctions, if any, fell to the exhibits of the metropolitan district. One or two writers in the papers have anonymously accused the Jury of partiality in not taking a more favourable view of the wines of this district; but there is no other reply to them than that the judges had no prejudices, and were nearly always quite unanimous; and they were unanimous, after repeated examinations of these exhibits, that they were not what they ought to have been. There is no intention of disparaging the district for such wines as it ought to yield, but it must be put on record that the specimens that fell under the notice of the Jurors were deficient in those good qualities that were necessary to entitle them to distinction: some had been badly made, others kept past their best. Great attention was paid by the Jurors to this division, and great regret was expressed at the verdict they were compelled to return.

It is much to be regretted that several growers and makers of wine about South Yarra and Hawthorn did not exhibit. As it is, the show from the city district was far below what it ought to have been.

*Honourable Mention.*

WHITE WINES.

66	Pin, J. B., Merri Creek.—	Chasselas, 1866.
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## RED WINES.

- 2 Elliott, S., Brighton.—S.E. in diamond, 1866.  
 45 Everest, T. J., Spring Hill, Upper Hawthorn.—Mataro.  
 46 Mapleston, C., Ivanhoe.—Hermitage, 1866.  
 68 Murray, Andrew, Melbourne.—Mataro.
- 

## THE YERING DISTRICT.

(*Distant from Melbourne about thirty miles east.*)

This locality is sometimes called the beginning of our Australian Switzerland. It is, nevertheless, admirably situated for the production of wines of the character of those from about Geelong. For some reason not explained, the exhibits from this district were not numerous, and the quality was for the most part below what is generally known as the best Yering wines. No doubt as a district it will, ere long, be one of the favourites for producing those kinds of light agreeable wines which will eventually be the universal beverage, especially in our hot and dry summer weather.

These wine districts are the only ones of considerable note at present on this side of the Dividing Range. With the increasing demand for wine as a general beverage, the culture of the vine will gradually spread, and many spots now not known will in time acquire a name and fame.

The exhibits from Yering-berg Vineyard, which is situated in the parish of Gruyère, though not numerous, were of a high character, proving that much depends upon the selection of a good site, even in what might be supposed to be an unfavourable climate. Bordering on the Australian Alps, yet sheltered and protected by nature, Yering-berg Vineyard occupies one of the most favourable situations south of the Dividing Range. A medal has been awarded to Messrs. Langdon and De Pury for their Verdeilho, &c.

*Medal.*

- Bear, T. H., Plenty, Yan Yean.—White, 16 years old, to England and back.  
 152 De Pury and Langdon.—Verdeilho, 1866.

*Honourable Mention.*

## RED WINE.

- Ross, J., and Co., Yering.—Hermitage, 1866.
- 

## THE WINES OF DROMANA.

These came before the judges with a certificate on the bottle that they were made "from the pure juice of the grape," &c.; "no brandy," &c.; "exhilarating, but not intoxicating," &c. They were no doubt the pure juice of the grape, but could not be praised for any distinctive merits. Again, here there appeared want of skill in the manipulation after the wine had been fermented.

*Honourable Mention.*

## RED WINES.

- 114 Victorian Wine Company.—Tokay.

## SECOND GRAND DIVISION OF VICTORIAN WINE DISTRICTS.

## WINES FROM COUNTRY NORTH OF THE DIVIDING RANGE.

Journeying from the metropolis northward, the first vineyards on the other side of the Dividing Range are in the neighbourhood of Castlemaine, and they are not at all extensive. The produce of the three vineyards with which we are best acquainted is that of Mr. Meredith, of Chewton; Mr. Hirschi, of Castlemaine; and Mr. Schroeder. Here we find what may be termed the transition districts, yielding wines of a character intermediate between those of Geelong and the Murray proper.

All the exhibits from this district were young, but of great promise, and made for the most part on the systems in vogue in Germany, to which they seem capable of being adapted. The wonder is that a larger quantity of land has not been already brought under the vine in the neighbourhood of these old diggings. There are hundreds of acres of these alluvial flats drained to perfection, and the upper surface needing little or nothing more than planting, which would yield fruit abundantly.

*Honourable Mention.*

- 43 Meredith, Mr., Chewton.—Tokay.  
— Schroeder, Mr., Castlemaine.

## SANDHURST DISTRICT.

(Distance from Sandhurst, from 3 to 15 miles.)

At a distance of little more than twenty miles from Castlemaine stands the well-known mining town of Sandhurst, situate a little below the northern face of the hills forming the dividing range, thoroughly protected from the chilling blasts of the south wind, and having its natural sun-heat much increased by radiation from the broad treeless plains stretching to the banks of the Murray. This district is one of the largest and best adapted for the production of generous wine. It enjoys immunity from all danger of a fall of rain during the vintage, and consequently the fruit is ripened to perfection, and fermented at an even temperature. Perhaps, owing to such facts as these, Chasselas, a grape unfit for wine-making at home, produces a very pleasant palatable wine. In fact the climate of Sandhurst differs widely from any south of the Dividing Range in most of those characteristics which distinguish one climate from another. It is hot and dry, but not too dry for the vine. Here we at once come upon a class of wines, especially the red ones, wholly different from any south of the Dividing Range; and judged in relation to their strength, their depth of colour, and spirituous properties, might probably defy comparison with any known unsophisticated wines. Their character, too, in spite of differences in manipulation, is quite distinctive; and there is no wonder at the high estimation in which they are held by the judges when it is borne in mind that they had to judge of them in relation to their excellence *per se*.

Seeing that the first experiments in wine-making on a large scale date back only to 1862, the vigneronns have made remarkable progress, if we may judge from the number of excellent exhibits, most of them obtaining

distinction. These samples were derived from vineyards situated at such distances from Sandhurst as to leave little doubt of the capabilities of at least four hundred square miles of country for yielding produce of the same high standing. Amongst vigneron who have taken the most prominent part in developing its resources hitherto may be mentioned—Messrs. Panton, of Huntly; Bruhn, of Emu Creek; Loridan, of Sheepwash (now A. Heine); Heine and Griffenhagen, of Axe Creek; Vlaeminick Brothers, of Axe Creek; Edwards, of Bullock Creek; and Robinson, of the Campaspe. Judging from the published reports in local papers, no small credit is due to Mr. F. C. Klemm for the special services he has rendered in making the wine capabilities of the Bendigo district known. It is to his skilful treatment of them—in making some, and preparing much more for the market—that it first became known what the district could yield. There is no fear but that in future it will hold its own.

Before appending the awards, your Reporter would particularise a Hermitage made by Mr. J. A. Panton, of Huntly, and a superb Riesling exhibited by Messrs. White Brothers, of Melbourne, grown in that district.

*Medals.*

WHITE WINES.

- 16 Heine, A., Sandhurst.—Riesling, 1866.
- 67 Ditto ditto Chasselas, 1865.
- 136 Ditto ditto Pineau Blanc, 1866.
- 13 Klemm, F. C., Sandhurst.—Riesling, 1865.
- 12 White Brothers, Melbourne.—Riesling, 1865.

RED WINES.

- 148 Heine and Greiffenhagen, Strathfieldsaye.—Hermitage, 1866.
- 57 Ditto ditto ditto Burgundy, 1864.
- 26 Panton, J. A., Huntly.—Hermitage, 1866.
- 91 Ditto ditto Mataro, 1866.
- 144 Ditto ditto Burgundy.
- 153 Vlaeminick Brothers, Axe Creek.—Red Wine, 1865.

*Honourable Mention.*

RED WINES.

- Heine, A., Sheepwash, Sandhurst.—Mataro, 1866.
- Ditto ditto ditto 1866.
- Heine and Griffenhagen, Strathfieldsaye.—Burgundy.
- Ditto ditto ditto Hermitage, 1866.
- Panton, J. A., Huntly.—Huntly, 1866.

WHITE WINES.

- Winzer, W.—Sweetwater, 1864.

WINE FROM ABOUT DUNOLLY.

There was one sample or two of red wine, Scyras, from this district, grown on a limestone soil, that was of itself enough to show how admirably suited is the limited district in which it was produced for yielding wine of the richest and fullest body. The judges at once awarded it a medal, rather as a tribute to the district than the value of the actual produce yet obtained from it. They were, however, quite satisfied from

reports furnished that it was a true specimen of the capabilities of the district for such splendid produce.

*Medal.*

RED WINE.

109 Cook, George Plumstead, Bet Bet, Dunolly.—La Grange.

WINES OF BENALLA AND WANGARATTA.

These were for the most part of the character of the wines of the great valley of the Murray. Those from the immediate neighbourhood of Benalla were, however, of a description somewhat intermediate between the produce of the south of the Dividing Range and those of Albury. Mr. Piper's agent exhibited several samples of Shiraz, Red Marangan (a very good wine made from the Black Hambro' and Grand Turk grapes), White Marangan, Chasselas, and some Muscats. The Muscats were of a superior quality, and to one of them was awarded a medal for excellence, one of the very few wines of that character deserving of special notice in the Exhibition.

The wines from the district of Wangaratta were generally strong and full-bodied, but seemed to be the produce of young vineyards, and not to have had all the care bestowed upon them which their quality required. They were, however, an evidence of what that fine district is capable of yielding. It was to be regretted that a larger number of samples, and from places further asunder in the district, was not displayed.

WANGARATTA, GOORAMADDA, AND BENALLA.

*Medals.*

WHITE WINES.

— "Perseverance" (W. Piper), Benalla.—White Marangan, 1864.  
45 Ditto ditto ditto White Muscat, 1864.

*Honourable Mention.*

WHITE WINES.

— "Perseverance," Benalla.—Chasselas, 1864.  
9 Rae and Thorpe, Mount Prior.—Riesling, 1864.  
11 Ditto ditto Riesling, 1865.  
74 Richmond, John, Beechworth.—Chasselas, 1864.

RED WINES.

12 "Patience" (W. Piper), Marangan.—Shiraz, 1865.  
4 "Perseverance," Marangan.—Hermitage, 1864.  
41 Ditto ditto Malbec.  
102 Reid, Curtis, Reidsdale.—Muscato.  
59 Richmond, John, Beechworth.—Hermitage, 1863.

WINES OF THE VALLEY OF THE MURRAY PROPER AND FROM THE  
VICTORIAN SIDE OF ALBURY.

The decomposed granite, trap, and drift gravel, uniting with every variety of situation and exposure, shelter from the extremes of heat and

cold, especially from the hot winds, conspire to render this district the Australian equivalent of the far-famed Cima do Douro of Portugal. The one thing which seems to be deficient in the soil is *lime*.

There is then no wonder that the vines should flourish in these districts, and that their produce should be rich in all those ingredients which go to form wines of the Port and Roussillon character.

*Honourable Mention.*

WHITE WINES.

- 23 Moody, Fredk. A., Upper Murray.—Riesling, 1865.  
 36 Ditto Barnawartha.—Gouais.

RED WINES.

- 10 Marie, Moorewatha.—Hermitage, 1866.  
 — Moody, Fredk. A., Barnawartha.—Burgundy.

WINES FROM THE SISTER COLONIES.

WINES OF NEW SOUTH WALES.

The wines of the parent colony were represented at the Exhibition by the produce of about seven districts, and those for the most part, if we except Albury, within one hundred miles of Sydney. Some reason may be found for the paucity of exhibits in this important article if it be remembered that the interval between the time at which New South Wales consented to be represented at all in Melbourne, and the proposed or even actual opening of the Exhibition, was very short, and barely allowed of such samples being sent as were already in perfect condition. Moreover, the same shortness of time prevented that full knowledge of the preparations in progress of being made in Melbourne for the cellaring of a delicate production of this nature from becoming generally known among the New South Wales vignerons. Had that colony entered heartily into the scheme of the Intercolonial Exhibition from the beginning, and diffused all reasonable information throughout the country, there is no doubt but there would have been a far more extensive and varied display of her wines.

The following particulars are taken out of the statistics of New South Wales, for the year ending 31st March, 1866, published by the Registrar-General. In that colony the total number of acres under vines was 1639:—

No. of gallons of wine made	...	...	...	...	168,123
Do. do. brandy	...	...	...	...	1,439½
Grapes exported and for table use (cwt.)	...	...	...	...	11,193

It is evident from the above, considering the many years which have elapsed since the vine was first introduced, that the cultivation of it has made but very slow progress.

As New South Wales is the parent of all the Australian colonies, so is Camden—the seat of Sir William Macarthur—the parent vineyard of Australia. The name of Macarthur must go down to posterity with honour as

the pioneer and planter of two vast interests—wool and wine. It was for them that Mr. Busby travelled, and made a famous collection of vines all over the best wine countries of Europe; and to this journey we owe his very useful little book. From this collection nearly—if not quite all—the vines in New South Wales have been obtained, and a very large share of the Victorian and South Australian plants.

### *Medals.*

#### WHITE WINES.

- 22 Fallon, James, Albury.—Riesling, 1865.  
 44 Ditto ditto Tokay, 1865.  
 167 Lindeman, H. J., Cawarra, Gresford.—Cawarra.  
 60 Wyndham, Messrs., Dalwood, Hunter River.—Dalwood White, 1862.  
 — Ditto ditto Dalwood White, 1865.  
 156 White Buculla.

#### RED WINES.

- 150 Doyle, J. F., Kaludah.—Red.  
 155 Ditto ditto Muscat.  
 128 Ebsworth, O. B., Sydney.—Red, 1860.  
 29 Fallon, James, Albury.—Hermitage, 1863.  
 103 Jenkins, Dr. R. L., Nepean Towers.—Verdeilho, 1864.  
 104 Ditto ditto Verdeilho, 1865.  
 116 Macarthur, Hon. J. and Sir W., Camden.—1858.  
 44 Ditto ditto Riesling, 1856.  
 120 Ditto ditto 1864.  
 130 Ditto ditto Red Muscat, 1851.  
 154 Ditto ditto 1853. First bottle was awarded  
 a medal; second and third were bad.  
 149 Wyndham, Messrs., Buculla.—Red, 1863.

### *Honourable Mention.*

#### WHITE WINES.

- 157 Doyle, J. S., Kaludah.—White, 1865.  
 118 Ebsworth, O. B., New South Wales.—1863.  
 49 Fallon, Jas., Albury.—Brown Muscat.  
 2 Wyndham, Messrs., Dalwood, Hunter River.—Dalwood Riesling, 1862.  
 7 Ditto ditto Dalwood Riesling, 1863.

#### RED WINES.

- 75 Adam, E., Grafton.—Red Wine.  
 77 Ebsworth, O. B., New South Wales.—Red Wine.  
 117 Ditto ditto 1860.  
 151 Ex. 11-3, New South Wales.—Red.  
 129 Macarthur, Hon. J. and Sir W., Camden.—Red, 1864.  
 — Nixon Brothers, Murrumbidgee.  
 119 Whitehand, W., Wagga Wagga.  
 127 Ditto ditto  
 43 Wyndham, Messrs., Dalwood, Hunter River.—Red Dalwood, 1865.  
 134 Ditto ditto Dalwood Claret, 1865.

The samples from Grafton seemed to have been injured by the badness of the corks; they were also far out of condition, and therefore could not be fairly judged.

## WINES OF WEST AUSTRALIA.

It is to be regretted that no information has been obtained as to the country from which the vines of West Australia were originally obtained. The wine interest of this distant colony was represented by about ten samples, which seem to have been supplied from the neighbourhood of Fremantle and Perth. They were very interesting, as exhibiting, especially in the white kinds, the leading characteristics of the strongest wines of the south of Spain and Madeira.

Owing to some unknown cause, unless the corks or bottles were to blame, nearly all had the same peculiar and offensive odour when first opened, but which passed off in the course of a few hours, and they then became also more agreeable to the palate. The white wines from Garden Hill Vineyard were chiefly of a Sherry or Madeira type.

*Medal.*

## RED WINES.

131 Hardy, Joseph (No. 1), Western Australia.

*Honourable Mention.*

## WHITE WINES.

26 Clifton, Mr., Western Australia.—Verdeilho, 1859.

48 Waylen, Dr., Guildford, Western Australia.—Muscatel, 1865.

## SOUTH AUSTRALIAN WINES.

None of the sister colonies showed nearly such large and varied exhibits in Wine as South Australia. This colony may now be regarded as one of the wine-producing countries of the world. It is the industry to which, after grain crops and mining, the largest amount of capital and labour is devoted. Here the vineyards will average, for forty miles around Adelaide, at least thirty acres each; some exceeding a hundred acres, and many attaining to fifty. The whole of the country about the capital seems formed to be the home of those vines which nature has destined to produce strong, generous, full-bodied wines. The produce of several vineyards, visited last autumn by your Reporter, seemed to want nothing but the experience and skill of the Portuguese Feitor and Spanish Capitaz to turn out as good wines of the Port and Sherry character as most now obtainable from Europe. If as much well-directed care and attention were bestowed on studying the true nature and capabilities of the *musts* as seems to have been expended on striving to force them to yield wines of a French or German character, the produce of South Australia would ere now have acquired even a better name than it enjoys. In South Australia nature herself is opposed to the production of thin, high-bouquet wines. Here she demands consideration for body, sweetness, spirit, and the other high qualities of generous wines. The Riesling and Verdeilho, when not tortured, yield wines second only to the Bucellas of Lisbon and the sweeter kinds of Madeira; while the Donzella, while the

the Black Portugal, the Scyras, Mataro, and Grenâche yield wines of the character of good Port, such as it is known in Portugal, and the strongest of Hermitage, and that peculiar produce known as Roussillon.

The subjoined particulars have been extracted out of the Registrar-General's published returns of this branch of agriculture for the year ending 31st March, 1866 :—

Total number of acres under vines ... ..	6629
Number of vines planted ... ..	7,361,863
Wine made (gallons) ... ..	839,979
Grapes exported and used in the country for table purposes (cwts.) ... ..	31,707

Without in the slightest degree wishing to introduce a reflection of a political nature, yet in the interest of colonial wine an expression of regret may be placed on record, that while this colony spends so much money on the purchase of wine every year, so little of the superb produce of South Australia should find its way into our market. It is unaccountable except on the ground of the established habits of the Victorian people, and a want of more full and complete knowledge of what pure, fine wine really is.

Among the many exhibits, the wines of Mr. Gilbert, of Pewsey Vale, and the very extensive collection of Mr. Peake, of Clarendon, Mr. Smith and Son, of Yalumba, Mr. Green, of Gawler Park, Mr. Auld, and Mr. Gillard, deserve especial mention, for they commanded the most marked attention of the jury.

It is noteworthy that the blended wines from South Australia were quite below those made from a single variety, or at most two varieties of grapes. This branch of wine treatment requires much more study on the part of makers before it can be styled a success. From this sweeping censure, however, the Highercombe red and white mixtures of four kinds, and the white Auldana—also a blended or mixed wine—must be exempted. In their several kinds they proved very good after standing for six months; but at the time they were opened by the judges, in the very hot weather, and after they had stood only about three months, they seemed to be sick. If the Highercombe wines did not obtain medals, it was owing mainly to the determination of the jury not to alter an award once made.

### Medals.

#### WHITE WINES.

- 62 A. B.—White, no history; merely the two letters on a bit of foolscap paper. A magnificent wine.
- 170 Auld, P.—Verdeilho and Riesling.
- 28 Gilbert, J., Pewsey Vale.—Verdeilho, 1860.
- 65 Ditto ditto Verdeilho, 1860.
- 3 Green, W., Gawler Park.—Riesling, 1862.
- 33 Greig, A., Dirleton.—Verdeilho and Frontignac, 1864.
- 66 Hunt, F. R., Yantaringa.—Madeira, 1865.
- 21 Peake, E. J., Clarendon.—Riesling, 1866.
- 31 Ditto ditto Verdeilho, 1864.
- 35 Ditto ditto Gouais, 1864.
- 73 Ditto ditto Pedro Ximenes, 1863.
- 73 Ditto ditto Doradilla, 1866.
- 73 Ditto ditto Pedro Ximenes, 1861.
- 65 Randall, D.—Riesling.
- 62 Smith, S., and Son, Yalumba.—Sherry, 1864.
- 51 Winckel, F., Buchsfelde.—White Tokay, 1864.

RED WINES.<sup>1</sup>

- 89 Gilbert, Joseph, Pewsey Vale.—Red, 1862.  
 88 Ditto ditto Scyras, 1865.  
 9 Gillard, J., Sylvania.—Hermitage, 1863.  
 50 Ditto ditto Mataro, 1861.  
 3 Green, W., Gawler Park.—Hermitage, 1862.  
 36 Peake, E. J., Clarendon.—Grenâche, 1864.

*Honourable Mention.*

## WHITE WINES.

- 54 Auld, P., Auldland.—Mixture.  
 24 Callender and Co., Auldana.—Riesling, 1863.  
 25 Ditto ditto Verdeilho.  
 17 Charlesworth, T. W., Evandale.—Riesling, 1866.  
 79 Ditto ditto Tokay, 1865.  
 63 Clifton, W. P., Australind.—Verdeilho.  
 4 Gilbert, J., Pewsey Vale.—Riesling, 1862.  
 56 Greig, A., Dirleton.—Verdeilho and Frontignac  
 5 Peake, E. J., Clarendon.—Riesling, 1862.  
 175 Randall, D., Glenpara.—Riesling, 1866.  
 55 Ross, R. D., Highercombe.—Mixture.  
 63 South Australian White, A.Z.

## RED WINES.

- 54 Callender and Co., Auldana.—Espanoir, 1863.  
 30 Charlesworth, T. W., Evandale.—Hermitage, 1866.  
 51 Fisher, D., Roussillon, S. A.—Mataro and Portugal, 1865.  
 86 Gilbert, J., Pewsey Vale.—Carbenet, 1858.  
 100 Gillard, J., Sylvania.—Muscat.  
 87 Martin, W., Bellevesta, S. A.—Dulcetta, 1864.  
 31 Peake, E. J., Clarendon.—Malbec, Carbenet, and Shiraz.  
 35 Ditto ditto Grenâche, 1863.  
 15 Randall, D., Glenpara.—Shiraz, 1865.  
 37 Ditto ditto Carbenet, 1863.  
 53 Randall, W., Randallsen.—Mataro, 1864.  
 81 Ross, R. D., Highercombe.—1865.  
 5 Scott, R. and J., Brookside.—Hermitage, 1864.  
 21 Smith, J., and Son, Yalumba.—Shiraz and Portugal, 1863.  
 24 Ditto ditto Shiraz, 1865.  
 7 Stead, J., Melon Grove.—Hermitage.  
 47 Wilson Brothers, Armidale, South Australia.—Mataro

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To the credit of the Intercolonial Exhibition of 1866-7, it must be placed on record that never before in Australia has such a varied collection of wine been brought together. It must also be recorded that, although the Exhibition of 1861 brought many excellent samples to light, the five years that have intervened have not been passed idly by the growers. Five years of colonial experience is a trifle to speak of, compared with the experience of generations acquired by the old wine-producing countries of Europe; yet this short period has sufficed to mark important strides in the right direction. The quality of the various wines sent in to the Exhibition of 1861 your Reporter well remembers, and he can state, without fear of contradiction, that the improvement

made since that period is alike creditable to the energy and enterprise of the growers. The wines sent to London to the International Exhibition of 1862 were thus spoken of by the Wine Jurors at that great gathering, and the following is an extract from their reports:—"The Australian colonies rank next in importance to the Cape in the cultivation of the vine; but owing to its comparatively recent introduction in these countries, the yield is yet very small, and quite insufficient for the home supply, the bulk of the wine used in Australia being still imported from Europe. It is not likely, therefore, that for some years wine can be an article of much export. It is, however, interesting to watch the progress of the cultivation, and to observe the peculiar development of the vine. In this respect there is, as might be expected in dealing with an area almost continental, and considering the numerous varieties of the vine that have been introduced from all parts of Europe, an infinite variety in the produce. We there find wines of the character of the German wines, others again more resembling the French wines, whilst some have the substance and body of the wines of Spain. With care and time, there is every prospect of these colonies becoming the great wine-growing countries of that part of the world."

So favourable a review, by so high an authority, was at that period highly encouraging, and it is not too much to conjecture that if the opportunity had occurred to the same tribunal to sample the magnificent collection forwarded to this Exhibition, without doubt it would for ever have settled the question that this country is destined to enter the ranks with the wine-growing countries of Europe. The value of these important decisions (verdicts, they may be called) are twofold: they not only encourage the growers, but they give a tone to the value of such an industry in commercial circles. Capitalists have not dealt with the growers in any of the colonies to any appreciable extent. In Europe advances are as regularly made upon their produce as upon our wool or our stations, and the security of a good vineyard is considered to be one of the best description. Sooner or later this will be the case here, and when it is so the industry will receive that impetus which capital always gives.

Great praise need scarcely be looked for from the present Paris Exhibition. No collection of wines was sent home officially by the Commissioners from this colony—all was left to the growers. Some few contributed, and many others are not represented at Paris. This is to be regretted, from the national point of view your Reporter judges the capabilities of this industry.

J. J. BLEASDALE, CHAIRMAN AND REPORTER.











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