



# Southern Forests

Southern Forests is an area encompassing two of Western Australia's official wine regions; Pemberton and Manjimup. The area starts inland around 290 kilometres (180 miles) south of Perth in Manjimup region and continues south through the Pemberton region to the Southern Ocean coast. The Warren River (and Valley) runs through the centre of both regions.

The whole area is characterised by its ancient, towering karri forests, rolling farmland, misty valleys, verdant national parks, cool climate vineyards and a collection of diverse and exciting gourmet food producers.

The majority of Southern Forests' wine producers support their businesses by selling their small-batch artisanal wines directly to consumers or through local distribution, with some of the more renowned brands starting to find their way onto international wine shelves and restaurant lists.



**619 ha**  
(1,530 ac)  
AREA UNDER VINE

**2,715 t**  
(2,993 T)  
5 YR AVG CRUSH

**5%**  
PROPORTION OF  
TOTAL WA CRUSH



#### LOCATION

34° 34'S / Alt 108-345m  
(354-1132ft)



#### RAINFALL

Avg 233mm (9.2in)  
(Oct - Apr)



#### TEMPERATURE

Avg 20.5°C (69°F)  
(Oct - Apr)



#### HARVEST

Early Mar - Late Apr



#### SOIL TYPE

Red and  
gravelly loams



## Terroir

The terroirs of Pemberton and Manjimup are different. Pemberton is cooler than neighbouring Manjimup, with fewer sunshine hours, higher rainfall and greater relative humidity. As a result of the high annual rainfall, a number of vineyards do not use irrigation. The two major soil types of the region are lateritic gravelly sands or gravelly loams over medium clay and fertile karri loam.

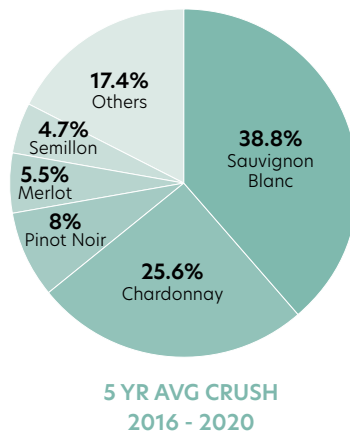
The climate of Manjimup is more continental. Cold winters provide true vine dormancy, while plentiful spring rainfall promotes good budburst and early growth. The relatively dry but stress-free summer and autumn conditions are also favourable. Even temperatures during the ripening period ensure intense fruit flavours in the grapes. The best soils of Manjimup belong to the Kennan-Queenup series of sandy, gravelly loams created over millions of years by the erosive effects of the Warren River and its tributaries. An ironstone layer several metres below the ancient surface has eroded, mixing with the red soil formed from the underlying granite. This produces a red, gravelly loam.

## Key varieties

Leading varieties include Sauvignon Blanc, Chardonnay and Pinot Noir.

### Sauvignon Blanc

The area's most widely planted grape variety, accounting for almost 40% of total plantings, produces crisp, mineral, aromatic styles that display great fruit intensity.



### Chardonnay

The wines are typically elegant, light to medium-bodied, with the citrus and melon flavours of cooler grown Chardonnay. Leading regional examples can be opulently flavoured and structured, with an almost creamy texture, responding well to the generous use of high-quality French oak.

### Pinot Noir

The gravelly loam soils and non-irrigated vineyards of Pemberton produce Pinot Noir fruit with impressive varietal flavour and intensity. Some producers are working with a variety of (mainly Dijon) clones to produce beautifully layered and complex wines.

### Sparkling wines

A range of other styles also show great promise, particularly sparkling wines made in the traditional Champagne method, which are produced from relatively new Pinot Noir plantings.

### Other varieties

Though overall production is small, Manjimup has quickly established a reputation for its Verdelho, Merlot and Cabernet.

