



1959 BAROSSA VINTAGE REPORT

SUMMARY

A cool dry growing season with average rainfall produced “strong” reds despite the challenge of a wet February and March.

In 1959 there were 7,171 hectares of vineyards in Barossa and 29,030 tonnes of wine grapes were crushed in that vintage.

HIGHLIGHTS

Muscat Gordo was still South Australia’s “most used” wine grape. As well as being used for dried raisin and table grape consumption it was a mainstay of the fortified wine industry.

The first fully automatic sterile bottling line, capable of processing 200 dozen bottles per hour, was commissioned at Orlando by Henry Deinhardt.

John Vickery and Reg Shipster pioneered skin cooling methods at Leo Buring’s Chateau Leonay winery. This was the first attempt at cool fermentation and paved the way for improving the quality of red and white wines.

Peter Lehmann was appointed winemaker-manager at Saltram Wines.

Colin Gramp and Jock Chambers launched a series of wine education classes for Gawler Adult Education at the Nuriootpa High School.

Sources: SA Wine Grape Crush Survey, Vinehealth Australia and *Barossa Vintages: a wine history from 1842*, Peter Fuller

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