

# **THE VINE IN AUSTRALIA**

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The Vine in Australia by A. C. Kelly

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**A. C. KELLY**

**THE VINE  
IN AUSTRALIA**



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*W Haskett*

THE

V I N E

IN AUSTRALIA:

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BY

A. C. KELLY, M.D.

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## P R E F A C E .

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THE general interest shewn at the present time in these colonies in the cultivation of the vine and wine growing has induced the author to place before the public the following observations, the result of twelve years experience as a wine grower in Australia.

The present volume is addressed principally to those who are imperfectly, if at all, familiar with vine culture ; and to render the text more clear, numerous illustrations of the mode of its cultivation, as well as of the process of wine making, have been introduced. The author's first attempts having been followed by the failures and disappointments which invariably accompany early essays in a new and untried field of enterprise, he would fain hope that he may be enabled to save those, who would now enter upon the same pursuit, the price, no small one, at which his experience was bought.

The indefatigable perseverance which established the vine in New South Wales, and the experiments of the first cultivators there, made our path a comparatively easy one, but we were not then aware of the peculiarities of our climate, and many mistakes were the consequence of want of knowledge on this subject. A recent tour in the wine districts of New South Wales has considerably extended the sphere of the writer's observations, and the information so readily

communicated by the wine growers of that colony has enabled him to place before the reader many interesting and practical matters. To Sir William Macarthur especially, is he indebted for many valuable particulars connected with wine growing, deduced from his own experience and also from observations made during his late visit to the wine districts of Europe. To the same gentleman, also, he owes the rough notes interspersed throughout these pages. These notes were appended to one of the seven competitive essays for the prize offered by the Geelong Agricultural Association. This essay, rejected by the other judges, Sir William considered the best, notwithstanding its many faults, and on returning it he added the notes, which were intended to correct its errors and supply its omissions. There is no breach of confidence in the publication of these notes as they were put into the writer's hands with full liberty to make what use of them he might.

The first principles of vine culture and wine making are the same in Australia as in Europe, and the most recent views of French and German writers have been sought for in their latest publications. It is unfortunate that those portions of Europe which, in their climate, resemble the warm districts of these colonies, have furnished nothing to the stock of literature. In vain we look to Spain or Portugal for the information we require. The choice gifts of bountiful nature in these lands receive little care or attention from man, our only knowledge of the products of their luxuriant vineyards being limited to the artificial compounds supposed by the British to be the only wines of those countries.



The principles of fermentation have been dwelt upon at what may be regarded a tedious length, seeing that the conversion of grape-juice into wine is a perfectly natural process. But a knowledge of the artificial processes of fermentation will be found of essential service to the wine grower, who, if he trust to the routine of European practice, may often find himself at fault, in the new and altogether different circumstances in which he is placed in these colonies.

The confusion arising from the constant repetition of the word Australia as applied to these colonies, separately and collectively, has induced the substitution of the name of the Capital of the Colony for that of the Province of South Australia. There can be no doubt about the locality meant when Adelaide is mentioned, but South Australia naturally calls up, in the minds of strangers, the most southern of these colonies—Victoria.

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