

[News](#) → [National Rural News](#) → [Viticulture](#) → [General](#) → [Fruit wine fights to change its image](#)

## Fruit wine fights to change its image

TESSIE VANDERWERT  
29 Nov, 2008 03:00 AM



Ask the average wine drinker what they think of wine made from fruit other than grapes and the responses are typically:

"It's too sweet."

"It's regular wine made with fruit flavouring."

"Not made properly." and perhaps most telling,

"Fruit wine is a curiosity for hobbyists - nothing more."

Fruit wine makers however, have a different story.

From strawberries and raspberries to nectarines, peaches and even rhubarb, an increasing number of winemakers are using often discarded fruit to create an alternative beverage.

In Queensland, tropical fruit such as mango is popular.

In the Yarra Valley it's kiwifruit.

Lorraine Hunter, director of Giverny Estate in Toolangi, which produces kiwifruit wine, says the traditional "snobbism" attached to fruit wine is changing.

"I see the change at the events we attend (such as harvest picnics, Royal Melbourne Show, farmers' markets)," she said.

"People are prepared to taste the wine - they're more adventurous and open minded.

"Five years ago it was not seen as having a good palate to ask for sweet wine.

"But not all our wine is sweet, that is a misconception.

"People assume it's going to be and they're agreeably surprised when it's not."

For Matt Gallace of Sunnyridge Strawberry Farm on the Mornington Peninsula, fruit-wine production began as a way to use excess strawberries.



Strawberry wine.

### Related Coverage

#### ARTICLES

11 November, 2008

→ [Domestic wine sales ease in September](#)

29 November, 2008

→ [Nissan tries again with Murano 4WD](#)

18 November, 2008

→ [Tough terms from Tesco threaten Aus ...](#)

28 November, 2008

→ [Kasey Chambers and Shane Nicholson: ...](#)