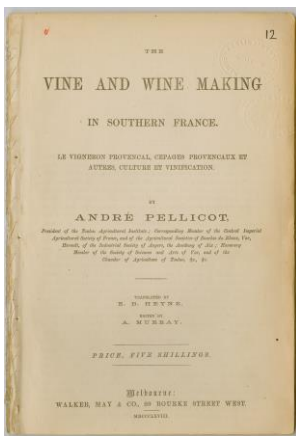


Thursday 19th May 2022 18-19h

Professor Emeritus Barbara Santich AM
The University of Adelaide

France Australia Wine: Exchanges and collaborations

This Salon presents an overview of the Australian reliance on French models to develop viticulture, wine making and a wine-drinking culture in the nineteenth century. From the very early days of the first colony, British settlers wanted to establish vineyards. With great enthusiasm but almost no experience and little understanding of viticulture and winemaking, they turned to France for both theoretical and practical knowledge and for proven grape varieties.



State Library of SA

Throughout the nineteenth century, the fledgling Australian wine industry benefited from translations of French manuals, advice from French experts and, for some, visits to vineyards in France. French wine merchants and restaurateurs helped encourage an appreciation of wine.

As the relationship between France and Australia and France has matured, so have the exchanges become more reciprocal through collaborative research and 'flying winemakers' who develop expertise working in both French and Australian cellars.



Barbara Santich is a culinary historian whose research focuses on both Australia and France. Her next book, *The Beginnings of Provençal Cuisine: Food, Cooking and Eating in 18th-century Provence*, will be published by Bloomsbury in 2022. In her teaching career at the University of Adelaide, she instituted the first postgraduate courses in Australia in gastronomy/food studies. As a member of the ISFAR Research Committee she has initiated the 'France Australia Wine' research project to draw attention to the long history of French-Australian exchanges and collaborations in wine.

Online event (no cost). Bookings: <https://www.trybooking.com/BZFNZ>

