

SMOKE TAIN IN WINE GRAPES

What is it?

Grapevines that are exposed to smoke may be at risk of producing a wine that is affected by smoke taint, therefore unpalatable and unsaleable. When vineyards are exposed to smoke, this can result in wines with undesirable sensory characters, such as smoky, burnt, ashy or medicinal, described as 'smoke tainted'.

What can I do?

If you are planning to burn then you must consult with all nearby vineyards that may be affected, and include them early in the planning process. Contact Wine Tasmania at any time with questions.

If you are a grape grower and suspect that you have been impacted by smoke, please contact Wine Tasmania.

How does it occur?

Volatile phenols are the aroma compounds produced by fire and they enter directly through the skin of the berry. This can occur without visible smoke and a considerable distance from the source. The density of smoke, exposure time and smoke age are critical factors involved.

What is TasVine?

winetasmania.com.au/tasvine

TasVine is a map produced by Wine Tasmania to provide fire management agencies and landholders with the location of every known vineyard, with contact details of Wine Tasmania members. All fire users should log on to locate the vineyards nearby to planned burns and to consult with them.

When can it occur?

The risk of smoke taint begins rising from fruitset (December), and increases to high risk after veraison (February) through to the end of harvest (usually May, but it varies by each season and location). Consult your local vineyards or contact Wine Tasmania for more information on exact timings.

More information

Information on how smoke taint occurs, factsheets from the Australian Wine Research Institute and access to TasVine can be found at winetasmania.com.au/tasvine.

Alternatively call Wine Tasmania on 03 6223 3770.