WINE TASMANIA

ASSISTING TASMANIAN VIGNERONS TO BE RECOGNISED AS WORLD LEADERS.

RD&E STRATEGY 2023–2027

RELEASED: MARCH 2023

INTRODUCTION

Tasmania is a challenging place to grow grapes. Our wine and wine grapes are unique and in high demand and we face isolated climatic conditions in the southern latitudes. Tasmania will be the world leader in outcomes-focused cool climate research, providing a first-mover advantage for Tasmanian growers. A “whole of chain” view of the sector will ensure that research is driven towards driving the profitability of growers in these extremes, with a focus on wine quality.

WINE TASMANIA STRATEGY

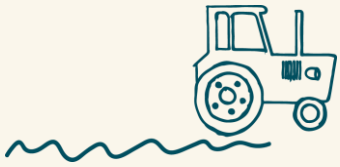
The Tasmanian wine sector will continue to grow strongly over the next few years, driven by a changing climate, changes in consumer preference, global demand for Tasmanian wine, and low barriers of entry. To support a profitable, sustainable Tasmanian wine sector in the future, we will need to ensure the market is developed ahead of growth, that we attract visitors, we are sustainable & profitable, and that we encourage on island processing, the right investors, and the talent to grow with us.

RDE&E STRATEGY

In line with the current strategy of Wine Tasmania, the topics for technical research for the next five years will be focused on:

- Environmental sustainability
- On island production
- Biosecurity
- Climate change, particularly how in terms of water availability and the impact of fire events
- The key varieties/wine styles: Pinot Noir, Chardonnay and sparkling wine

All research projects will be aligned to our high quality, super-premium status and the principle of “value not volume”.



SPECIFIC PROJECTS

Wine Tasmania has developed a range of priority, targeted, technical research and development projects that align with our strategy. (Colour denotes priority within our targeted projects: high, medium, low).

Topic	Large projects	Small projects
Environmental sustainability	• Late season solutions for Botrytis, including biologicals • Tasmanian Native grass vineyard trial • Carbon emissions reduction and sequestration opportunities • Hydroseeding undervine trial • Alternative sources of grapevine inputs using sources such as aquaculture waste	• Undervine management including glyphosate alternatives • Increasing soil biology and fungal populations in the soil • Cool climate biological farming in viticulture • Rates of sulphur used in the vineyard related to H2S problems • Biological control of Light Brown Apple Moth
On island production	• Mapping the effects of machine harvesting Pinot Noir for sparkling	• Machine vs hand-harvest quality/style outcomes for sparkling and table wines • Wine quality improvements through sorting via hand or machine • Temperature effects on extractable phenolics in Pinot Noir
Biosecurity	• Cool climate growth habits of key pests	
Climate change	• Investigating slower ripening clones or rootstocks • Managing and modelling vintage compression • Development of an early warning smoke taint risk app and sensor network	• Chardonnay and Pinot Noir clones table wine trials in Tasmania (Pinot Noir: Abel, 667, 828, 943, “Smart”) • Economic modelling on the different types of fuel reduction if you include the whole landscape • Improving evenness in ripening through canopy management or spray application • Amount of available water required by vines at different growth stages to overlay on moisture graphs • Irrigation models to control berry size
Key varieties (Pinot Noir, Chardonnay, Sparkling)	• Malic acid reduction using methods other than malolactic fermentation • Quality considerations of high yielding sparkling vineyards • Flavour map of terroir/soil/geology of Tasmania	• Use of yeasts and other microbes by vineyard application to influence aroma compounds in aromatic whites

EXTENSION, COLLABORATION AND ADOPTION

The key focus of this strategy is to grow the profitability of wine businesses in Tasmania, and this can only be achieved if the research outcomes are embedded in the sector and focused around identified sector needs and priorities. Collaborative research, extension and uptake of research findings is essential.

MEASURES OF SUCCESS

Research $s invested, projects started/completed/ influenced, sector outcomes, wine producer participation.

SUCCESS

2021: $200,000 funded for 3-year research project “Sparkling winemaking as a potential solution for low-level smoke tainted fruit.”