

WINE TASMANIA

PROMOTING THE COOLEST
WINE REGION ON THE PLANET.

RD&E STRATEGY

2024

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

RD&E STRATEGY

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

- Environmental sustainability
- On island production
- Biosecurity
- Climate change and resilience
- 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 projects that align with our strategy. (Colour denotes priority within our targeted projects: **high**, **medium**, **low**).

Topic	Large projects	Small projects
Environmental sustainability	<ul style="list-style-type: none"> Tasmanian Native grass vineyard trial Hydroseeding undervine trial 	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Mapping the effects of machine harvesting Pinot Noir for sparkling 	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Cool climate growth habits of key pests 	
Climate change	<ul style="list-style-type: none"> Investigating slower ripening clones or rootstocks Managing and modelling vintage compression Development of an early warning smoke taint risk app and sensor network 	<ul style="list-style-type: none"> Chardonnay and Pinot Noir clones wine trials in Tasmania (Pinot Noir: Abel, 667, 828, 943, "Smart") Irrigation models to control berry size Improving evenness in ripening through canopy management or spray application Amount of available water required by vine at different growth stages to overlay on moisture graphs Modelling the impact of fuel reduction fire activities, including economic
Key varieties (Pinot Noir, Chardonnay, Sparkling)	<ul style="list-style-type: none"> Malic acid reduction using methods other than malolactic fermentation Defining the flavour of Tasmanian wine Quality considerations of high-yielding sparkling vineyards 	<ul style="list-style-type: none"> 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 on identified sector needs and priorities. Collaborative research, extension and uptake of research findings is essential.

Priority areas for extension include:

- Environmental sustainability
- Biosecurity
- Climate change (minimising impacts and reducing emissions)
- Continuing excellence in grape growing and winemaking

SPECIFIC EXTENSION ACTIVITIES

Identified priority extension activities include:

- Developing a trained sensory panel that can be used for research projects, smoke taint assessment or further defining Tasmanian wine characteristics, with the added benefit of upskilling our producers
- Biodiversity extension programs
- Financial benchmarking and profitability
- Growing individual leadership capability and providing pathways for the next generation

MEASURES OF SUCCESS

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

SUCCESS SINCE 2021

2023: \$430,000 funding for a 2-year research project on Botrytis management practices “Fast-tracking solutions for reliable and climate responsive wine grape production”.

2023: \$150,000 funding for a 2-year research project on “Assessing the benefits of sea urchin processing waste as a soil ameliorant in commercial field trials”

2023: \$91,500 funding for a 2-year project “Tasmanian Wine Towards Net Zero Project”

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

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