WINE TASMANIA

PROMOTING THE COOLEST WINE REGION ON THE PLANET.

RD&E STRATEGY 2026

RELEASED: December 2025

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 to 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.

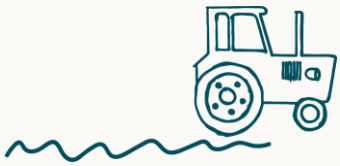
RD&E STRATEGY

The Tasmanian Wine Research, Development and Extension Strategy has been created to guide relevant research. 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	•Tasmanian-specific irrigation models that minimise water use without compromising quality •Cool climate biological farming in viticulture •Hydroseeding undervine trial •Quantifying the positive impact of regenerative practices •Developing recommended bud numbers per vine using machine learning algorithms trained on aerial imagery and vine-specific data (NDVI, historical yield)	•Undervine management including glyphosate alternatives •Increasing soil biology and fungal populations in the soil •Nitrogen fertiliser application timing and how it influences YAN •Soil compaction impacts in cool climates •Rates of sulphur used in the vineyard related to H2S problems •Biological control of Light Brown Apple Moth •What is Tasmania's YAN, does it differ by variety, sub-region and season, and is it different to the "mainland"?
On island production	•Reuse glass bottles: the pros, cons & business case •Exploring the biota of Tasmanian yeasts, and the potential for a "Tasmanian" yeast •Mapping the effects of machine harvesting Pinot Noir for sparkling •Temperature effects on extractable phenolics in Pinot Noir	•Machine vs hand-harvest quality/style outcomes for sparkling and table wines •Isolation and characterisation of a wild yeast from a Tasmanian vineyard •Wine quality improvements through sorting via hand or machine
Biosecurity	•Develop early warning systems for the regional spread of pests (like mealybug) and diseases (like botrytis or powdery mildew) •Cool climate growth habits of key pests	•Developing a specific, long-term Tasmanian Grapevine Trunk Disease management strategy, focusing on cool climate
Climate change	•Proactive smoke mitigation sprays in the vineyard •Cost-effective winery smoke remediation techniques tailored for the premium market •Investigating slower ripening clones or rootstocks •Managing and modelling vintage compression •Development of an early warning smoke taint risk app and sensor network •How Tasmania's diurnal temperature variation influences the extraction, polymerisation, and stability of Pinot Noir tannins and anthocyanins •Utilising multispectral sensors to identify water stress differences within rows •Developing predictive irrigation scheduling specific to Tasmanian soils	•Chardonnay and Pinot Noir clones table wine trials in Tasmania (Pinot Noir: Abel, 667, 828, 943, "Smart") •Irrigation models to control berry size •"Smart" clones growth habits and ripening stages •Improving evenness in ripening through canopy management or spray application •Amount of available water required by the vine at different growth stages to overlay on moisture graphs •Economic modelling on the different types of fuel reduction, if you include the whole landscape •Efficacy of organic-certified treatments vs conventional
Key varieties (Pinot Noir, Chardonnay, Sparkling)	•Malic acid reduction using methods other than malolactic fermentation •Defining the flavour of Tasmanian wine •Impact of various yeast strains, temperature, and bottle position on the rate of autolysis (lees aging) in Tasmanian sparkling wine •Quality considerations of high yielding sparkling vineyards •Fine-tuning the signature secondary characteristics of Tasmanian sparkling wine	•What are the grape-derived volatile precursors in Tasmanian Pinot Noir skin and pulp that translate into the desired aromas? •Use of yeasts and other microbes by vineyard application to influence aroma compounds in aromatic whites •What levels of dissolved oxygen and total SO2 are required in sparkling base wines? •The effect of base wine fining agents on final sparkling foam stability •Impact of Ascorbic Acid addition on SO2 requirements in low pH Chardonnay

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

2024: $450,000 funded for 3 years to establish the Tasmanian Cool Climate Wine Research Hub, a new collaborative program to support sustainable growth of the wine sector and position the state as a leader in cool-climate wine research
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."

Version 1: 16 December 2025