



## Dr Don Martin Sustainable Viticulture Fellowship

Continuing the focus on technical research and development, the inaugural Dr Don Martin Sustainable Viticulture Fellowship was awarded in October 2011.

The Alcorso Foundation was set up to recognise industry legend and Moorilla founder the late Claudio Alcorso. Claudio and his wife Lesley had a diverse background and were strong contributors in the areas of the arts, environment and social justice in Tasmania. This Foundation runs a number of projects across these areas, operating often behind the scenes but with a strong focus on influencing change.

The Alcorso Foundation has initiated the Fellowship to commemorate Claudio's friend and influential Tasmanian viticulturist, Dr Don Martin. The \$10,000 Fellowship provides the opportunity for Tasmanian-based practicing wine professionals to explore leading sustainable practices outside Tasmania and share that knowledge for the benefit of the broader Tasmanian wine sector.

The inaugural recipient of the Fellowship was announced by Tasmanian Premier Lara Giddings. Paul Smart of Pressing Matters will explore biological control and integrated pest management in vineyards through a residency in France, including a workshop in Reims and two intensive stagiaires with wine producers in Burgundy and Alsace.

View further details at [www.alcorso.org](http://www.alcorso.org)

## 8<sup>th</sup> International Cool Climate Symposium

Tasmania is delighted to be hosting the 8th International Cool Climate Symposium (ICCS) from 31 January to 4 February 2012.

Several international and Australian authorities have been confirmed to present at the ICCS, including renowned UK commentator, Jancis Robinson MW. The ICCS will see researchers, viticulturists and oenologists presenting ground-breaking innovation and research, including results of the \$1.8 million Tasmanian Pinot Noir and Sparkling research project.

But the 8th ICCS is much more than a technical conference....

Complementing the formal symposium will be an exciting social program which includes an exclusive welcome reception at MONA (the Museum of Old and New Art), which is the largest privately owned and funded collection of antiquities and modern art in Australia, a gala dinner, and a range of pre and post ICCS regional activities and events.

This major international event focuses the world's attention on Tasmania and provides an unparalleled opportunity to showcase Tasmania and its wines.

View further details at [www.winetasmania.com.au/iccs](http://www.winetasmania.com.au/iccs)

## They said it...

In June 2011, The UK Independent's Anthony Rose reviewed results of the 2011 Decanter World Wine Awards, stating that

"Tasmania is rapidly becoming Australia's 'little Champagne'".

Still in the UK, Jancis Robinson MW, reporting on the acquisition of Tolpuddle Vineyard by Shaw + Smith stated that

"...the cooler island conditions of Tasmania to the south have taken on increasing allure - not least because of the quality of fizz and Pinot Noir now emerging from its lush green slopes".

In the winter edition of Travel & Living, Winsor Dobbin stated that

"Tasmania's cool climate vineyards have proved perfect for new-wave sparkling wines, brilliant pinots and stunning aromatic whites".

### Wine Tasmania

ABN 59 122 303 011  
147 Davey Street, Hobart TAS 7000  
T 03 6223 3770 E [mail@winetasmania.net.au](mailto:mail@winetasmania.net.au)  
W [www.winetasmania.com.au](http://www.winetasmania.com.au)

 TasUnbottled  Tasmania Unbottled

WINE TASMANIA



## Tasmanian Wine - 2011 in review





## Introduction

Wine producers from the small island of Tasmania are not known for blowing their own trumpets. They're a modest, down to earth group focusing on their vineyards and getting the absolute best quality fruit possible. But 2011 has been quite a year, so we thought we'd give you an overview of the highlights from a Wine Tasmania perspective...

The modern Tasmanian wine sector has recently celebrated its 50th anniversary. Starting with a modest vineyard area of around 40 hectares, Tasmania today has 'exploded' to a bearing area of around 1,400 hectares. In 2011, 7,791 tonnes were processed by Tasmanian producers, a grand total of 0.5% of the national winegrape intake.

In the intervening 50 years, Tasmanian producers have been more focused on their vineyards and winemaking, in order to maximise and continue to improve the results, than they have been on communicating these positive results.

Tasmania now has 160 licensed producers, with around 120 of these selling wine only within the local Tasmanian market including through cellar door to visiting consumers. Around half of Tasmania's wine is sold on the mainland, and just 8% is exported.

Despite its minute production, Tasmanian wine continues to attract attention from around the world. Whilst vineyards are being removed in other parts of Australia, Tasmania was the only state to see an increase in plantings in 2010/11, albeit modest. Tasmania was also pleased to welcome Shaw + Smith to the island following the purchase of Tolpuddle Vineyard in the Coal River Valley. This followed the arrival of another well respected family wine company, Brown Brothers, through the acquisition of Tamar Ridge Estates in August 2010.

Based on its strong quality reputation, demand for Tasmanian wine continues to outstrip supply and prices for both fruit and wine are some of the highest nationally.

## 2011 Vintage

Whilst the 2011 vintage was the wettest on record for a number of Australian wine regions, it was just the 17th wettest vintage period in Tasmania.

Mild weather and frequent rainfall encouraged vegetative growth and full bunches, but also brought disease pressure. The strong vegetative growth meant increased shoot thinning and leaf plucking to keep canopies open. As veraison was delayed and ripening took longer than usual, growers reassessed their crop loads and started bunch thinning to ensure the fruit could be ripened before the onset of senescence. Disease management was undertaken with great care and forethought, as it usually is in Tasmania, and this inherent skill has stood the 2011 crop in good stead.

The majority of fruit in Tasmania is hand-harvested from small patches, so picking was not problematic. Two intense rain events did impact the timing of some harvests.

Growers were left with a harvest of delicate yet concentrated fruit of superior quality, great acidity and lower Baume. 2011 saw a slight increase in Pinot Noir made into sparkling wine, around 9% of total Pinot Noir compared with 6.5% in 2010.

## Key Statistics

- Total production - 7,791 tonnes
- Bearing area - 1,392 hectares
- Key varieties - Pinot Noir 44%, Chardonnay 27%, Sauvignon Blanc 10%, Riesling 7%, Pinot Gris 7%

View Wine Tasmania's 2011 Vintage Report at [www.winetasmania.com.au/tasmanian-wine/industry-information](http://www.winetasmania.com.au/tasmanian-wine/industry-information)

## Value & Demand

The Winegrape Price Dispersion Report for 2011 emphasises both the quality and continuing demand for Tasmanian fruit, with highlights of this regional report including the following:

Variety	Highest Average Price	Percentage of Fruit	Comparative Results - Other Regions
Chardonnay	\$2,355	100%	Mornington Peninsula - 55% of fruit sold at average of \$2,199
Pinot Noir	\$2,468	100%	Mornington Peninsula - 62% of fruit sold at average of \$2,593
Riesling	\$2,406	77%	Eden Valley - 5% of fruit sold at average of \$2,100
Sauvignon Blanc	\$2,000	28%	Adelaide Hills - 2% of fruit sold at average of \$2,280

## Producer/wine awards

What a year for Tasmanian wine and its producers! It is not feasible to list each and every award, but here are a few highlights:

- Melbourne Wine Show - Jimmy Watson Trophy & Best Rhone Style Trophy - **Glaetzer-Dixon Mon Peré Shiraz 2010, Tasmania** (the first time this prestigious trophy has gone to Tasmania)
- Gourmet Traveller WINE Winemaker of the Year 2011 - **Ed Carr, House of Arras, Tasmania**
- Gourmet Traveller WINE Young Winemaker of the Year 2011 - **Nick Glaetzer, Glaetzer Dixon Family Winemakers & Frogmore Creek, Tasmania**
- Gourmet Traveller WINE Winemaker of the Year 2011 Finalist - **Claudio Radenti, Freycinet Vineyards, Tasmania**
- International Riesling Challenge 2011 - four trophies (Best Wine of the Challenge, Best Riesling in Australia, Best Dry Riesling and Best Tasmanian Riesling) - **Waterton Vineyards Riesling 2009, Tasmania**
- Decanter World Wine Awards 2011 - Regional Trophy for the Best Australian Sparkling Over £10 - **Jansz Premium Rosé NV, Tasmania**
- Sydney International Wine Show 2011 - Best Pinot Noir of Show Trophy - **Tamar Ridge Kayena Vineyard Pinot 2009, Tasmania**
- 2011 Boutique Wine Awards - Best Sauvignon Blanc Trophy - **Bream Creek Sauvignon Blanc 2010, Tasmania**
- 2011 International Cool Climate Wine Show - Best Pinot Noir 2008 Trophy - **Derwent Estate, Tasmania**

- 2011 National Cool Climate Wine Show - three trophies to **Pooley Butchers Hill Pinot Noir 2009, Tasmania** (Champion Wine of the Show, Champion Dry Red Table Wine and Champion Pinot Noir), Champion Riesling Trophy to **Richard Meyman Wines RMW Waseca Riesling 2011, Tasmania**, Champion Sauvignon Blanc Trophy to **Native Point Sauvignon Blanc 2011** and Champion Bottle Fermented Sparkling Wine to **Iron Pot Bay Kyra Sparkling Chardonnay Pinot Noir 2006**
- 2011 Churchill Fellowship - **Natasha Nieuwhof, Goaty Hill Wines, Tasmania** - focusing on collaborative marketing initiatives undertaken in key new world wine regions

## Innovation & Improvement

Whilst the reputation of Tasmanian wine quality continues to grow, the island's producers retain a strong focus on technical improvement and innovation. Whether trialling clones, yeasts, fermentation methods or examining soil moisture, pest and disease management, the information and results obtained are debated and shared for the greater good of the state's producers.

In 2008, Wine Tasmania commenced a \$1.8 million, three-year research project focusing on improving the quality of cool climate Pinot Noir and sparkling wines, which concluded in June 2011. The project was led by a Tasmanian-based Consortium and supported by AusIndustry's Industry Cooperation and Innovation Program (ICIP).

The ICIP research focused on the following key research programs, with more than 30 individual trials being undertaken:

1. Improving Pinot Noir quality by manipulating viticultural and winemaking techniques
2. Improving Sparkling Wine quality by manipulating viticultural and winemaking techniques
3. Minimising spray drift and environmental contamination from vineyards

Importantly, this project led to establishment of the Australian Wine Research Institute's (AWRI) Tasmanian 'node' and the full time employment of Dr Bob Dambergs. Tasmania was the first region to have a dedicated AWRI presence outside its South Australian base and is expected to continue to benefit from Dr Damberg's expertise, with funding now confirmed for his role to continue for a further three years.

This research was the catalyst for Tasmania's successful bid to host the 8th International Cool Climate Symposium. The results of this significant project will form the centrepiece of this international event.

*Consortium Members: Wine Tasmania, Australian Wine Research Institute, Tasmanian Institute of Agricultural Research, Tamar Ridge Estates, Croplands and Flextank.*

*Wine producer contributors: Frogmore Creek, Meadowbank Estate, Moorilla, Pooley Wines, Tolpuddle Vineyard, Jansz Tasmania, Josef Chromy Wines, Winemaking Tasmania and Taltarni.*