contents

features



- Vineyard Machinery 41
- **Analytical Services** 44
- Bottling 73

news

On the grapevine6
From the editor7
Generally speaking, it's tricky to generalise
My View: Blair Hanel8
Blair Hanel, Della Toffola Pacific sales manager, attended

SIMEI in Milan back in November. He returned to Australia encouraged by the advancement in technology and machinery that will drive the industry through the next decade.

Movers & Shakers1	0
Regional Roundup: Victoria1	2
People & Places: ASVO	

awards for excellence16





COVER

Stephen Henschke uses a hydrometer to check the progress of a ferment in his family winery at Keyneton in the Eden Valley. This quick test is just one of many ways a winemaker can monitor their raw ingredient. From page 44 we explore analytical services in great detail.

grapegrowing

Optimising irrigation according to grape variety20

Understanding the links between climate and grape variety to diagnose vine water needs is crucial for optimising practices (irrigation, cover crop or exposed leaf area management).

Update on international grapevine virus and phytoplasma research26

Report from the 18th Meeting of the International Council for the Study of Virus and Virus-like diseases of the Grapevine (ICVG).

Out in the vineyard......32

Bruce Pearse, a viticulture consultant based in Western Australia's south west, provides a season snapshot from Margaret River and predicts a "ripper" 2016 vintage.

A guide to the importance of soil organic matter.

What's next for Australian vineyard

Sam Bowman explores the latest developments in vineyard machinery and reports on not only what will work well in Australia, but what will make good economic sense for growers and managers.

regulars

- 6 What's online
- 18 WGGA: Wine Grape Growers Australia The United Grower
- Ask the AWRI 52
- Calendar 76
- 77 Industry Profile
 - 78 Marketplace classifieds

winemaking

The winery lab44



We've surveyed wineries about the lab equipment and services they use. And we've delivered a snapshot of how Australian wineries are accessing laboratory tests and services to provide some benchmark examples.

Using yeast to prevent hydrogen sulfide contamination of wine and cider55

Innovative H2S-preventing ferment technology, derived from a natural wine yeast discovered by researchers at the University of California at Davis (UC Davis), is now available in markets around the world.

Baume to alcohol:

Eric Wilkes, the group manager of the Commercial Services division at The Australian Wine Research Institute, offers some practical insight into why one degree of Baume doesn't equal one per cent of alcohol.

Women in Wine Awards:62



It's a sexist award. it needs to be

Grapegrower & Winemaker

PUBLISHER AND CHIEF EXECUTIVE Hartley Higgins

MANAGING EDITOR Elizabeth Bouzoudi

FDITOR Nathan Godoll editor@grapeandwine.com.au

EDITORIAL ADVISORY BOARD Denis Gastin, Dr Steve Goodman, Dr Terry Lee, Paul van der Lee, Bob Campbell MW, Prof Dennis Taylor, Mary Retallack and Corrina Wright

EDITORIAL Emilie Reynolds journalist@winetitles.com.au

ADVERTISING SALES sales@grapeandwine.com.au

January 2016 - Issue 624

PRODUCTION Simon Miles

CIRCULATION: subs@winetitles.com.au

WINETITLES PTY. LTD. 630 Regency Road, Broadview, South Australia 5083 Phone: (08) 8369 9500 Fax: (08) 8369 9501 o@winetitles.com.au www.winetitles.com.au Carape_and_Wine

Printing by Lane Print Group, Adelaide

© Contents copyright Winetitles Media 2014. All Rights Reserved. Print Post Approved PP535806/0019 Articles published in this issue of Grapegrower & Winemaker may also appear in full or as extracts on our website. Cover price \$8.25 (inc. GST)

SIMEI 2015 - Wine,

In this article Simon Nordestgaard, a senior engineer at The Australian Wine Research Institute, reports on some of the devices that were recognised as innovation challenge winners.

Innovative maceration for more options in the quest for perfect Pinot Noir70

business & technology

Sirromet has big thirst for industry education.....72

sales & marketing

Wine label innovation: Serving temperature guide......73

It's a problem wine drinkers didn't know they had. And one winery has come to the rescue of consumers who didn't know they were drinking their favourite wine styles at the wrong temperature.

Industry Profile77

Brad Wehr Amato Vino



SUBSCRIPTION PRICES Australia:

1 year (12 issues) \$77.50 (inc. GST) 2 years (24 issues) \$145 (inc. GST)

New Zealand, Asia & Pacific:

1 vear (12 issues) \$110 (AUD) 2 years (24 issues) \$210 (AUD)

All other countries:

1 year (12 issues) \$174.50 (AUD) 2 years (24 issues) \$339 (AUD)

Students (Aus only):

1 year (12 issues) \$66 (inc. GST)