Contents

features

52	Previntage vineyard planning
70	Previntage winemaking preparation

96 Yeasts and enzymes

101 Refrigeration

116 Bottling and labelling

news

6	My view:	Terry Mor	ris
---	----------	-----------	-----

7 Tax office targets wine producers

8 d'Arenberg: science from vineyard to winery

10 WFA sets agenda for change

12 Industry pays tribute to Ron Potter

14 SAWIA environmental awards

16 South Australian crush survey 2012

27 Regional Roundup: NZ, North Island

grapegrowing

34 Crop forcing improves quality in California

38 Ask the AWRI – best time to harvest?

42 Understanding vineyard chemicals

44 Improved vineyard biosecurity and hygiene

47 Burning issue: smoke impact in vineyards

52 Planning provides for successful harvest

Trapping helps eradicate Indian mynas

59 Annual review of organic focus vineyards

62 Electrostatic sprayer hits the spot

winemaking

65 WineCloud provides future direction

70 Making wine ... or making a winery?

72 Cabernet explored at Margaret River

76 NTU vs wine filterability index

81 Impacts in wine from harvesting method

88 Pectolytic enzyme preparations compared

94 Winemaker profile: David Lloyd

96 Innovations sought in wine microbiology

101 Low-carbon refrigeration systems

106 Benchmarking a continuous tartrate

stabilisation system

sales & marketing

109 Why Chinese on-premise choose the wines they carry

112 Port: Wine science – do we need to know?

115 Label Q&A: Azahara

116 Wine from the backyard

118 Photochemistry: impacts of bottle weight

business & technology

122 Wine club operators benefit from new e-commerce technology

124 Misha's expands to a wider world

126 Appointments & accolades







14 29



cover

Chester Osborn in d'Arenberg's new wine immersion centre at McLaren Vale.

Photo: Grahame Whyte

regulars

5 on the grapevine

34 grapegrowing

65 winemaking

127 export snapshot

128 looking forward

129 marketplace classifieds