# REGULAR FEATURES

- 8 WINE AUSTRALIA (James Gosper): Building a high quality perception of Austrlian wine in China
- **10** WFA (Paul Evans): Wine and health issue is everyone's responsibility
- 11 ASVO (Paul Petrie): ASVO awards dinner and natural wine debate
- **12** KEY FILES: Buried treasure: An anatomy of how Treasury Wine Estates arrived at where it is today

# EVENTS

- **16** Key message from WineHealth 2013 International Wine and Health Conference
- **19** Australian wine industry gathers in Sydney for the 15th Australian Wine Industry Technical Conference



- 22 New toys for wineries and vineyards: some highlights of WineTech 2013
- 26 WINETECH 2013 PRODUCT SHOWCASE: Special feature

#### WINEMAKING

- **32** What's old is new again with Semillon and Sauvignon Blanc blends
- **38** Let's not be screwed! Screwcap damage levels greater than cork taint: implications for producers, the retail sector and consumers
- **45** Co-fermentation fo Syrah with various additions of Viognier: effect on colour and phenolics during winemaking and bottle ageing
- **52** AWRI REPORT: The DNA of innovation

# VITICULTURE

58 Highlights of a newly-emerging grapevine virus: grapevine red blotch-associated virus



- **60** Understanding fungicide resistance in Australian vineyards
- 63 Rising to the challenge of bird control
- **65** Wine aroma and grapevine berry ripening: how to capture the complexity
- 69 Wine sector attitudes to the adoption of Precision Viticulture
- 74 Apogee Vineyard: combining Old World methods with New World thinking
- 77 ALTERNATIVE VARIETIES: Tinta Cao

#### **BUSINESS & MARKETING**

- 79 Why do people avoid consuming wine?
- **83** Optimising the effect of wine education on Asian international students
- **86** The influence of the senses on the consumption and purchase of wine
- 89 Large crush raises profitability concerns

#### WINE TASTING

91 Semillon and Sauvignon Blanc blends