

## VARIETAL REPORT

**88** The *Journal* sponsored the recent launch of 12 Riverland Vermentinos from the 2011 vintage organised by the Riverland Alternative Wines Group. To coincide with the event, we tasted 13 Vermentinos from warm inland regions, with the companies behind three of the wines giving some insight into their production.

## REGIONAL REPORT



**79** Riverland: Although undeniably battle-scarred from the challenges of drought, over-supply and the disease-marred 2011 vintage, journalist Matt Byrne discovered that some vital lessons have been learned and there are now glimmers of hope on the horizon for the region.

## VITICULTURE



- 44** Vintage is fast approaching. Will you be calling on a machine harvester or pickers to bring in your crops? Tony Hoare looks at the cost/benefits of both.
- 48** Nitrogen management, particularly YAN, for optimal yeast performance has long been a winemaking issue, but with the addition of nitrogen supplements late in ferment not advisable given that residual nitrogen can contribute to microbial spoilage, attention is turning to managing nitrogen status of fruit in the vineyard, writes Ursula Kennedy.
- 50** Researchers from the South Australian Research & Development Institute report on a technique they've developed to reduce the time needed to evaluate pruning wound treatments in the control of Eutypa.
- 54** Given the growing interest in alternative varieties and following the recent Albarino/Savagnin Blanc mix-up, a small project is under way to verify trueness to type of the most in-demand varieties via DNA testing.
- 60** Kim Chalmers, of Chalmers Wines, summarises some of her observations from her recent trip to Italy's island of Sardinia, where she observed how Vermentino vines with a full crop load coped in mid-summer temperatures, and summarises her own family's experience with the variety.

## WINEMAKING

- 18** **EXCLUSIVE:** In a world first, AWRI researchers have sequenced the genome of the most common strain of Brett in Australian wineries, which opens up opportunities for winemakers to tackle spoilage more efficiently.
- 27** In another contribution from the AWRI to this issue of the *Journal*, researchers summarise their recent studies highlighting the importance of *Oenococcus oeni* strain selection and wine conditions when malolactic fermentation is conducted to positively influence the fruity and berry characters of red wine.
- 34** CSIRO researchers show that chloride and sodium concentrations are higher in the juice of Shiraz grapes than Chardonnay, revealing how berry skins accumulate the compounds and how they are extracted from the skins during fermentation



- 38** For some wineries, particularly smaller ones, insulating tanks, barrel halls and wine storage sheds is sacrificed in favour of items more directly involved in the winemaking process. But, with the rising costs of energy use, the benefits of insulation are clearer than ever.

## BUSINESS &amp; MARKETING

- 63** Sarah Hills, of the South Australian Wine Industry Association, reports on how the grapegrowing and wine production industries have found operating under the Wine Industry Award since its introduction nearly two years ago.
- 65** Drawing on the recent half-day workshops she held in Sydney, Melbourne and Adelaide, Lulie Halstead, chief executive of Wine Intelligence, explores the value of playing the regional card.
- 67** Wineries must attract new customers rather than engage in constant price discounting if they are to find their way clear of the current economic crisis, writes Damien Wilson.

Ocean Freight	4.50
Fed Tax/Duty (80 Proof)	3.30
PPU/BF/INS	1.40
Importers Margin (24% Margin)	\$ 12.14
Price to Distributor	\$50.34

- 74** Wine Australia's new regional director North America, Angela Slade, and Steve Raye, managing partner of Brand Action Team, a brand building and market development company in the US, provide some practical commercial information for wineries looking to export to the growing American market.