

Tasmanian Cool Climate Wine Research Hub

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Tasmanian Institute of Agriculture

Who are we?

The Tasmanian Cool Climate Wine Research Hub (Tasmanian Wine Hub) was formed in 2024 in response to strong growth in the Tasmanian wine sector. It has a focus on cool climate wine research and aims to support a sustainable premium wine sector.

We work closely with wine community partners to ensure research is relevant and outcome-focused, and we have collaborations here in Tasmania and around the world.

The Tasmanian Wine Hub was established in partnership with Wine Tasmania and this collaboration helps to inform research priorities. Wine Tasmania is the peak wine sector body and accounts for >95% of Tasmanian wine production through voluntary membership.

Tasmanian Institute of Agriculture

The Tasmanian Wine Hub operates from the Tasmanian Institute of Agriculture (TIA), a specialist institute at the University of Tasmania with a mandate to deliver research, industry development and education for the agri-food industry of Tasmania. Our team is located across TIA's three campuses in Hobart, Launceston and Burnie.

Our purpose

To work with the wine industry to build actionable knowledge that can be used to consistently produce premium cool climate grapes and wine through co-designed research. We will strategically partner with national and international organisations to strengthen our research and industry impact.

Partnering opportunity

The Tasmanian Cool Climate Wine Research Hub welcomes partnership opportunities that:

- Are strategically aligned
- Strengthen research goals
- Deliver industry impact

Collaboration with 100+ local
and national wine businesses



Linkages with national
research institutes



High-profile international
partnerships





Our research priorities

Investigating sustainable industry practices to manage climate variability and build climate resilience

The Tasmania Government has set the target to maintain net zero greenhouse gas emissions by 2030, and the Tasmanian wine industry aims to become a carbon positive sector. In alignment, the Tasmanian Wine Hub will investigate vineyard practices to build soil health, reduce emissions and mitigate climate change. This includes optimising vineyard floor management and researching practices that support industry sustainability under extreme weather events, such as investigating production strategies for smoke-taint grapes.

Optimising viticultural inputs and in-vineyard practices for the sustainable production of premium cool-climate wine

Tasmania is a challenging place to grow grapes, with climatic conditions in southern latitudes distinguishing it from other Australian wine regions. Managing viticultural inputs, such as water and nitrogen, and employing practices that ensure premiumisation is critical, particularly under a changing climate. The Tasmanian Wine Hub will investigate the optimisation of inputs and in-vineyard practices to sustain vine productivity, improve soil health, and

reduce the reliance on synthetic chemicals to maintain or enhance grape and wine composition in a sustainable manner.

Understanding the effects of climate, land and management attributes on flavour and aroma profiles of premium Tasmanian wines

Tasmanian wine is renowned for its premium quality that is driving strong market demand. The Tas Wine Hub will conduct research to develop fundamental knowledge on grape and wine composition in Tasmania. Using this knowledge, we will investigate novel or improved methods that growers can use to maintain or enhance the flavour and aroma of premium wines to support a sustainable, high-value wine industry.



Current research

- Testing botrytis management options for wine grapes
- RNAi technology (BioClay™) for botrytis management
- Management and diagnosis of grapevine trunk disease in vineyards and nurseries
- Improving under vine soil with living mulches
- Assessing the benefits of sea urchin processing waste as a soil ameliorant
- Impacts of humidity on Pinot noir quality
- Managing smoke taint with sparkling wine
- Vineyard floor management to improve grape and wine quality outcomes
- In vineyard practices to maintain or enhance grape and wine composition
- Irrigation optimisation and frost management in Tasmanian vineyards

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