Vineyards and smoke



Photo courtesy of Wine Tasmania

Smoke Taint

Grapevines that are exposed to heavy, persistent smoke can be at risk of producing wine that is affected by smoke taint. The main consequence of smoke taint is to the taste of the wine, where it can produce a burnt or charred taste. The impact of smoke on grapes and the resultant wine varies considerably. Ongoing research is occurring to better understand this issue.

When are grapes most at risk from smoke taint?

It is not only important to understand the effects of smoke exposure on grapevines but to know when during the growing season grapevines are susceptible to smoke. The timing of grapevine sensitivity to smoke is high between 7 days post *veraison* (onset of ripening) to harvest.



Photo courtesy of Wine Tasmania

The grape harvest usually runs between mid-March and late April but some varieties may not be picked until mid-May.

Further Information

More information about smoke taint can be found on the Wine Tasmania website at winetasmania.com.au

Fuel Reduction Program









Planning fuel reduction burns

The Fuel Reduction Program's burns are meticulously planned and many things are considered during the planning phase. These include weather conditions, risks to the community, infrastructure and natural values.



Photo courtesy of Wine Tasmania

Part of the planning process involves identifying any vineyards within close proximity to the proposed burn areas. If vineyards are identified close to the burn areas, the Fuel Reduction Unit will contact the vineyard owners or managers to discuss the details of the burn, including burn timeframes, burn size and wind conditions.

Vineyard owners can also visit the Tasmania Fire Service website and view the **Registered Burns** page and the Fuel Reduction Burns map to access information on Tasmania Fire Service and privately registered burns.



Photo courtesy of Wine Tasmania