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Bragato News - The wine industry converged in Marlborough last month for the 22nd annual New Zealand Winegrowers’ National Romeo Bragato Conference. Winepress looks at some of the topics covered.

Labour Pains - Marlborough’s wine industry needs to take a zero tolerance approach to the exploitation of labour, say industry members, following recent breaches of labour law.

Silver Secateurs - Last month’s Wine Marlborough Silver Secateurs competition gave recognition to people like Ni-Van vineyard worker Daniel Nakomaha (pictured top right) doing a hard task in trying conditions throughout winter.

Up and Coming - Some of the country’s best young winemakers and viticulturists competed in Marlborough last month.
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LAST MONTH was one of highs and lows in Marlborough.

Highs included the Silver Secateurs competition, celebrating the skills and recognising the efforts of the people who work in the cold vines throughout the long winter, providing a backbone to our wine industry.

But less than a week later, a release from the Labour Inspectorate outlined serious breaches by at least two vineyard contractors, followed swiftly by an Employment Relations Authority penalty against a contractor who doctored timesheets. That’s a real low.

It may be just a few operators, but the growers employing them need to take responsibility for this strike to Marlborough’s reputation, and ensure the people working on their land are being paid a fair wage with good working conditions.

Issues with the treatment of labour have been around for a long time, and they have always been unacceptable. However, the market’s reaction to poor sustainability measures – including employment practices - has become far more palpable in recent years.

Large grocery chains in foreign markets would be “horrified” to find out that some workers in Marlborough are exploited, says Geoff Matthews on pg 16. So it is essential - for social conscience and commercial success - that Marlborough’s growers, wine companies and contractors make sure everything to do with their wine is above board.

Delegates at last month’s Romeo Bragato conference in Marlborough heard that 30% of people can now be categorised as conscious consumers, who will take the back-story of a product into account before buying it.

Some will be swayed most by the environment, perhaps, and others by health, or animal ethics, but few will like the sound of vineyard workers being exploited.

“We are now all part of a leading industry,” New Zealand Winegrowers Chair Steve Green told the conference audience. “So we have to make sure we are leaders - leaders in social responsibility and sustainability, in caring for our workers.”

Bragato was another high for the industry, with a raft of research projects presented by the teams of scientists working with industry members.

Beyond the dazzling array of discussions about DNA and ecology, oxygen and minerality, there were sessions on marketing, management and financial resilience, as well as some compelling conversations about those conscious consumers.

This Winepress touches on a few of the sessions, and future editions will dig a little deeper. In the meantime, information from all the Bragato sessions is available on www.nzwine.com.

SOPHIE PREECE
From the Board

Marlborough’s wine industry needs to nurture tomorrow’s trail-blazers.

JACK GLOVER

As a board we annually review our strategic initiatives, key issues and activities we feel are most important to focus on for Wine Marlborough. Naturally there are key areas that we always highlight as being integral in the success of our region and our members, such as labour, environmental issues, marketing, events and the challenges of growing each season.

Our session this year honed in on the need to bring a programme in that focuses on future planning and ongoing leadership within Marlborough as it shifts gear globally from new kid on the block to a sustainable region across all measures.

Our vineyards, the grapes we harvest, wine we produce and the people who travel the globe telling our stories have driven a global phenomenon, which had more than its fair share of bouquets at the inaugural International Sauvignon Blanc Celebration earlier this year. With this steep growth comes a need to further develop those who are to continue this success and learn from pioneers and trail-blazers who put our region on the map.

If you take Australia’s leadership programme as an example, they recognised this need some years ago when they established the Future Leaders Programme in 2006. This programme identifies 15 people each year to be mentored, developed and have their perspectives heard by an initiative owned and sponsored by Wine Australia. As a board we believe now is the time to begin a discussion on how we address leadership for our region as we mature beyond being the global ‘new kid’.

Leadership is often a misunderstood concept. I am sure many members have received a book on the topic for Christmas or a birthday, or listened to a mind-shifting address at a conference or speaking engagement. The simple thing to understand with leadership is that it is not just management or managing. These things come as a result of good leadership. Leadership inspires rather than plans, it uses vision to enhance technical capabilities, it is delivered by influencers rather than authoritarians, and leaders will “we” rather than “I”. These are the leadership traits we believe are important to start developing in our region and with our members.

I’m part of a generation in Marlborough who have benefitted substantially from our first-to-market pioneers and the head-turning wine styles they produced and promoted. I feel we are now at a time as a region where we need to share these learnings and allow the next wave to gain experience to ensure we position ourselves sustainably for the future. Exposing our future leaders to the challenges that industry faces, and assisting them to develop the skills needed to problem solve these challenges effectively, is paramount for the region’s future success.

As a board we are at the early stages of this concept, but we do have it positioned as a strategic area of focus and it’s our role as a board to assist the development of Marlborough’s next generation.

Over the coming months we will begin to evolve this strategy further and reach out to our members to gauge their interest in giving Marlborough the best long term sustainable advantage through collective leadership.😊
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<table>
<thead>
<tr>
<th>VARIETY</th>
<th>DORMANT VINES</th>
<th>SUPERVINES</th>
</tr>
</thead>
<tbody>
<tr>
<td>CABERNET FRANC</td>
<td>1,400</td>
<td>SOLD OUT</td>
</tr>
<tr>
<td>CHARDONNAY</td>
<td>20,000</td>
<td>250</td>
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<tr>
<td>MALBEC</td>
<td>400</td>
<td>30</td>
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<tr>
<td>PINOT GRIS</td>
<td>9,500</td>
<td>100</td>
</tr>
<tr>
<td>PINOT NOIR</td>
<td>20,000</td>
<td>80</td>
</tr>
<tr>
<td>SAUVIGNON BLANC</td>
<td>100,000 +</td>
<td>SOLD OUT</td>
</tr>
</tbody>
</table>

SEE WEBSITE FOR FULL STOCKLIST

Riversun
Growing Excellence
Table 1: Blenheim Weather Data – August 2016

<table>
<thead>
<tr>
<th></th>
<th>August 2016</th>
<th>August 2016 compared to LTA</th>
<th>August 2015 Period of LTA</th>
<th>August 2015</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GDD’s for month</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>-Max/Min¹</td>
<td>6.9</td>
<td>-11.6</td>
<td>18.5</td>
<td>(1996-2015)</td>
</tr>
<tr>
<td>-Mean²</td>
<td>25.8</td>
<td>-9.5</td>
<td>35.3</td>
<td>(1996-2015)</td>
</tr>
<tr>
<td><strong>Growing Degree Days Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jul - Aug 16 - Max/Min</td>
<td>14.3</td>
<td>-13.7</td>
<td>28.0</td>
<td>(1996-2015)</td>
</tr>
<tr>
<td>Jul - Aug 16 - Mean</td>
<td>57.3</td>
<td>-0.8</td>
<td>58.5</td>
<td>(1996-2015)</td>
</tr>
<tr>
<td><strong>Mean Maximum (°C)</strong></td>
<td>13.5</td>
<td>-0.7°C</td>
<td>14.2</td>
<td>(1986-2015)</td>
</tr>
<tr>
<td><strong>Mean Minimum (°C)</strong></td>
<td>3.0</td>
<td>-0.9°C</td>
<td>3.9</td>
<td>(1986-2015)</td>
</tr>
<tr>
<td><strong>Mean Temp (°C)</strong></td>
<td>8.2</td>
<td>-0.8°C</td>
<td>9.0</td>
<td>(1986-2015)</td>
</tr>
<tr>
<td><strong>Grass Frosts (&lt; -1.0°C)</strong></td>
<td>10</td>
<td>0.5 less</td>
<td>10.5</td>
<td>(1986-2015)</td>
</tr>
<tr>
<td><strong>Air Frosts (0.0°C)</strong></td>
<td>5</td>
<td>1.2 more</td>
<td>3.8</td>
<td>(1986-2015)</td>
</tr>
<tr>
<td><strong>Sunshine hours</strong></td>
<td>191.1</td>
<td>107%</td>
<td>178.6</td>
<td>(1930-2015)</td>
</tr>
<tr>
<td><strong>Sunshine hours – lowest</strong></td>
<td>129.2</td>
<td>1941</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sunshine hours – highest</strong></td>
<td>235.0</td>
<td>2011</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sunshine hours total – 2016</strong></td>
<td>1705.1</td>
<td>109.7%</td>
<td>1554.2</td>
<td>(1930-2015)</td>
</tr>
<tr>
<td><strong>Rainfall (mm)</strong></td>
<td>39.2</td>
<td>62.4%</td>
<td>61.9</td>
<td>(1930-2015)</td>
</tr>
<tr>
<td><strong>Rainfall (mm) – lowest</strong></td>
<td>4.6</td>
<td>1969</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Rainfall (mm) – highest</strong></td>
<td>172.1</td>
<td>1990</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Rainfall total (mm) -2016</strong></td>
<td>399.6</td>
<td>91%</td>
<td>439.1</td>
<td>(1930-2015)</td>
</tr>
<tr>
<td><strong>Evapotranspiration – mm</strong></td>
<td>48.7</td>
<td>100.4%</td>
<td>48.5</td>
<td>(1996-2015)</td>
</tr>
<tr>
<td><strong>Windrun (km)</strong></td>
<td>199.1</td>
<td>83.8%</td>
<td>237.5</td>
<td>(1996-2015)</td>
</tr>
<tr>
<td><strong>Mean soil temp – 10cm</strong></td>
<td>6.1</td>
<td>-0.4°C</td>
<td>6.5</td>
<td>(1986-2015)</td>
</tr>
<tr>
<td><strong>Mean soil temp – 30cm</strong></td>
<td>8.1</td>
<td>-0.4°C</td>
<td>8.5</td>
<td>(1986-2015)</td>
</tr>
</tbody>
</table>

¹GDD’s Max/Min are calculated from absolute daily maximum and minimum temperatures
²GDD’s Mean are calculated from average hourly temperatures

August 2016 in summary

August 2016 was a month of two halves; the first half was cold and sunny days, recording the majority of the ground and air frosts; and the second half was warm and sunny.

Temperature

The mean temperature of 8.2°C for August was 0.8°C below the long-term average temperature of 9.0°C.

The second week of August was very cold, 2.7°C below the August average, with half of ground frosts for the month being recorded in this seven day period. The coldest day in August was 9th, with an air minimum of -2.1°C and a ground minimum of -5.1°C.

Winter temperatures

This winter a total of 32 ground frosts were recorded compared with 41 in 2015 frosts, 31 in 2014 and 35 in 2013. Overall 2016 recorded below average number of frosts. When comparing the last four years of winter months June 2014 stands out as having recorded only 2 ground frosts compared with the LTA of 12.1.

While total ground frosts tells you how many there were, it does not tell you how cold they were. The data at the bottom of Table 2 indicate that over the last four years the period from June to August 2015 had the harshest ground frosts. July 2015 recorded the most severe ground frost temperatures followed by August 2016.

Sunshine

Total sunshine hours for August were 191.1 hours; 107% of the long-term average. Total sunshine for the eight

<table>
<thead>
<tr>
<th>Table 2: Weekly temperatures and ground frosts during August 2016</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mean</strong></td>
</tr>
<tr>
<td>1-7 August</td>
</tr>
<tr>
<td>8-14 August</td>
</tr>
<tr>
<td>15-21 August</td>
</tr>
<tr>
<td>22-28 August</td>
</tr>
<tr>
<td>29-31 August (3 days)</td>
</tr>
<tr>
<td>1-31 August</td>
</tr>
<tr>
<td>Long-term average</td>
</tr>
</tbody>
</table>
months January to August 2016 is 1705.1 hours; 109.7% of the long-term average (Table 1).

Rainfall

August 2015 recorded 39.2 mm rainfall; 62.4% of the long-term average of 62.8 mm (1930-2015). Both August 2014 and 2015 received below average rainfall (15.3% and 79.3% respectively)

Potential Water Deficit

Potential water deficit is the difference between rainfall received and potential evapotranspiration. In Blenheim the average potential water deficit for 12 months is -399.2 mm (1996-2015):

Total Rainfall 608.9 mm – Total Evapotranspiration 1009.3 mm = -399.2 mm

This says that in an average year potential evapotranspiration exceeds rainfall by 399.2 mm. That would be the amount of water that would need to be supplied as irrigation to keep a pasture actively growing.

Figure 2 illustrates the severe water deficit experienced in both 12 month periods from July 2014 to June 2015 and from July 2015 to June 2016. The 12 months from July 2014 to June 2015 recorded a water deficit of -683.6 mm. This was 283.3 mm more than average, due to the fact that these 12 months received the lowest rainfall total on record. July 2015 to June 2016 recorded a deficit of -635.6 mm. In both seasons the soil went into water deficit in early September compared with mid-October for the average. The soil has been above field capacity from mid-June to mid-August 2016 but has subsequently gone into decline and as of 31st August sites at 13.4 mm. This signals that at the start of the new season on 1 September 2016 that the seasonal water balance has little capacity to buffer any dry weather that may arise.

Of the four months May to August 2016, May and June recorded above average rainfall. The potential water surplus for these four months was
+46.8 mm, compared with the average of +73.8 mm. Hence Marlborough needs regular above average rainfall events throughout Spring 2016 to ensure that the province does not enter a third season of drought.

The influence of the winter rainfall on the Wairau Plains aquifer can be viewed on the Marlborough District Council website. By clicking on the different wells that they monitor around the district you are able to see the current well depths compared with last year, as well as the average for the site. Well depths vary according to location.

Figure 2: Seasonal water balance for Blenheim: difference between 3-month totals of rainfall and potential evapotranspiration


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Spray with 0.5% Protector + sulphur at 10-14 day intervals.

HML32
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Candidate Questions

In the lead up to the local body elections, Winepress asks some questions of the four Mayoral candidates.

**Brian Dawson**

What do you see as the top priorities for the wine industry in the next three years?

The right solution for the Flaxbourne Community Irrigation Scheme needs to be found and the members of the scheme fully supported to ensure it is a success.

Working towards building year-round work in the industry so that as many locals as possible can have it.

Industry stakeholders working collectively to solve the issue of accommodation for the additional workers that the industry is going to require over the next five years.

Government understanding the needs of the industry, particularly in relation to labour requirements.

The industry working closely with other key Marlborough industries such as tourism, so that collectively we are making the most of all the region has to offer.

How would you go about supporting the region’s largest primary sector if you become our Mayor?

I will work very closely with the wine industry to ensure that Council is playing its part in being an enabler of the success of the industry. I want to see the common sense application of rules and regulations.

I am very focussed on attracting people to work, live, study and do business in Marlborough. I will work with the industry to see that they have the quantity and quality of skills and labour required.

I will advocate strongly to Government that they must take a positive and practical approach to RSE (Recognised Seasonal Employer scheme) workers. While we acknowledge the policy of New Zealand workers first, the Government must allow sufficient RSE workers to enable the industry to function.

I also want the wine industry to leverage off the newly created Only Marlborough brand. We need to work out how this can be advanced.

**John Davis**

What do you see as the top priorities for the wine industry in the next three years?

As the wine industry is the biggest revenue earner for Marlborough, there needs to be a totally unified approach between Council, the main industry players, Wine Marlborough and government representatives. The latest round of emergency meetings demonstrates that Council have not been proactive or progressive in their planning.

The five major issues for any Mayor to focus on are water, viticulture, aquaculture, tourism and the CBD. They are currently very disjointed and lack planning. An investment in time, expertise and planning are required to pave the way forward.

A long term and collaborative approach needs to be taken on industry growth which must be sustainable and quality driven.

The market of supply and demand will play its part when it comes to developing worker accommodation. However, developers must first be sure of the costs, it’s an expensive game to play, and do their homework first. We also need to look at and address the cost barriers to developing purpose built accommodation.

How would you go about supporting the region’s largest primary sector if you become our Mayor?

I would start by devoting the time necessary to deal with the real issues, so no more emergency meetings. I’d create a team of experts and representatives from the relevant industry sectors and together we would create short, medium and long term plans that are sustainable and focused on quality growth.

We need to unite with the best skilled players in the team, agree on the direction, develop one mind-set and deliver.

The strengths I would bring to the role of Mayor are leadership and action. I would make viticulture and its sustainable growth in Marlborough a priority. I’m action orientated and results driven, so we would certainly see positive change and momentum.
**Colin King**

*What do you see as the top priorities for the wine industry in the next three years?*

- Sustainable growth and reputation are two pressing issues for the industry and our region.
- Growth is fantastic when managed well, whether you’re running a vineyard, a winery, a contracting firm, or the region.
- As the industry grows, it needs a strong Council alongside it to enable growth, ensure regional efficiencies, provide physical and social infrastructure, and inspire healthy communities.
- The industry has a part to play by ensuring that as it grows it respects our people, our environment, and our reputation.
- Breaching labour or environmental laws damages your company’s reputation, your industry’s reputation, and your region’s. Let’s instead work together to ensure sustainable industry growth and build a strong community.

Marlborough can be a vibrant, proud region that embraces and reflects the world-class reputation of our wines. Marlborough can be a region where everyone thrives – in business, work, school, home, and our community.

Let’s work together and make that happen.

**How would you go about supporting the region’s largest primary sector if you become our Mayor?**

- The wine industry is incredibly significant for Marlborough.
- The industry and Council face many challenges together including water, labour shortages, sustainable growth management, housing, environmental concerns and social infrastructure.
- But we also celebrate many successes together. The Marlborough region is internationally recognised through the wines produced here.
- We’re in this together.
- As Mayor I will be working with Councillors to ensure we support the industry’s growth while also balancing our communities’ quality of life, social infrastructure and guardianship of Marlborough’s environment.

Marlborough deserves a strong leader who can facilitate open and balanced debate, champion governance, and foster outstanding engagement with our community.

I have the strength, expertise and commitment to lead an engaged Council that is united in leading the region forward and considers all decisions along the way with professional integrity and exemplary governance.

I will lead Marlborough from the front – with confidence, commitment, energy and integrity.

---

**John Leggett**

*What do you see as the top priorities for the wine industry in the next three years?*

- Sustainable growth and reputation are two pressing issues for the industry and our region.
- The Marlborough wine industry’s top priority must be maintaining the positive reputation it presently holds in the market place. This continues to be the most valuable asset for the Marlborough wine industry now and into the future.
- The Geographical Indications bill that is currently before Parliament must be introduced into law so legal protection can be given to the name “Marlborough”. This will mean that all wines sold with the name Marlborough are genuinely from Marlborough.
- Ensuring that the highest possible standards of management are maintained throughout the winemaking process when discharging liquids or solids back into the environment.
- We must make sure that those working in the vineyards are well accommodated and employed by responsible contractors who meet all their legal obligations toward their employees.

That research and development with effective technology transfer continues so the standard of vineyard management provides winemakers with the best quality grapes.

**How would you go about supporting the region’s largest primary sector if you become our Mayor?**

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I will lead Marlborough from the front – with confidence, commitment, energy and integrity.
STELLAR EXPORT growth has transformed a small, domestically focussed industry into an export force for New Zealand, says New Zealand Winegrowers Chair Steve Green.

“Through high dollars and low, through recessions and near depressions, through tech booms and busts… wine exports have been the star performer for New Zealand,” he told delegates at last month’s Romeo Bragato Conference in Marlborough.

“We are now acknowledged as a wine exporter of the first rank. We craft and market distinctly New Zealand, high quality, high value wines. We are renowned for this.”

New Zealand Winegrowers’ Annual Report shows exports have risen 10% in the last year, to just under $1.6 billion. That’s the 21st consecutive year the industry has experienced significant export growth, and it is well on track to reaching its target of $2 billion of exports by 2020, Steve said. “Whether we get there by 2020 or 2019 or 2021… the goal is now in sight and what an achievement that will be.”

The industry is a leader, “so we have to make sure we are leaders”, he said. “Leaders in social responsibility and sustainability, in caring for our workers. Leaders in our relationships with our neighbours and leaders in tourism. We need to lead, and by leading we will make an even greater contribution to the social, economic and environmental welfare of our country.”

In the wake of the conference, Steve says it highlighted best practice, enabling winemakers and grape growers to implement the many new initiatives on offer, “to continue to work towards those goals of economic and social sustainability”.

Information from all the Bragato sessions will become available on www.nzwine.com

Understanding Vineyard Ecosystems

A complex research programme was placed under the microscope at the Romeo Bragato Conference, thanks to several of the geneticists, ecologists, viticulturists and research scientists involved.

The $7 million Vineyard Ecosystems programme, which has just completed the first of its seven years, involves 12 vineyards in Marlborough and another 12 in Hawke’s Bay. The vineyards are an even mix of “future” farming sites, with chemical free management techniques, and “contemporary” sites, using chemicals.

Over the past year, hundreds of holes have been dug, soil samples collected, DNA extracted and data accumulated. Statisticians will now continue to crunch vast numbers to offer a better understanding of vineyard ecology and the impacts of vineyard management practices.

Among the speakers were Auckland University’s Associate Professor Mat Goddard and PhD student Paulina Giraldo-Perez, who will use next generation sequencing to compare management techniques over the seven-year period.

Simon Hooker, New Zealand Winegrowers General Manager of Research and Innovation, says he was recently asked how research was progressing the wine industry’s sustainability aspirations. He says the Vineyard Ecosystems Programme puts New Zealand’s wine industry at the forefront globally.

“The complexity of ecosystems hasn’t really been explored in vineyards. By understanding the interaction between all those different organisms, you can start to manage your vineyard in a more integrated fashion, specific to its ecology.”
Yes to GIA

Industry votes for greater influence on biosecurity decisions.

SOPHIE PREECE

THE NEW Zealand wine industry is to become a partner with the Government in decision making around biosecurity readiness and response.

New Zealand Winegrowers (NZW) Chair Steve Green announced at the Romeo Bragato conference that 96% of voting members and more than 99% of the levy vote favoured creating a Government Industry Agreement (GIA).

“It’s a really, really strong endorsement from the member base for GIA and improved biosecurity,” says NZW Biosecurity Manager Edwin Massey. “New Zealand is a trading nation and with increased import and export, and increased travel as well, we are seeing biosecurity risk become more and more prevalent. I think people see GIA as a means to increase our readiness for a growing threat.”

Edwin honed in on “the number one biosecurity threat to New Zealand’s wine industry” at his Bragato workshop, entitled “How to stop the stink in your wine”. The Brown Marmorated Stink Bug can impact on production and quality, and Edwin tainted Marlborough wine with synthetic stink big odour to open eyes and noses to its threat.

He says growers and winery staff need to be vigilant over the high-risk season, from the end of September to the end of April, by looking out for a 1.7cm-long shield shaped bug with distinctive marking around the abdomen.

Financial Resilience

New Zealand Winegrowers (NZW) will soon launch its new business toolkit, a free online resource for members. Project Manager Tracy Benge says the toolkit will offer a package of best practice business guidance and tools in one place, in order to help those in the industry manage business risks.

The toolkit covers 10 areas of business risk, from business planning, financing and insurance solutions, to financial benchmarking and succession planning. Each area links to downloadable business guides, website links and case studies.

Tracy says the resources have been developed with the assistance of a group of agri-business experts including BNZ, FMG and Crowe Horwath, and are tailored for the wine industry. The fourth advisor, Marlborough farmer Doug Avery, has helped develop a page on mental health and wellbeing, she says. “Because when looking to protect and grow your assets, the most important asset is you.”

Over recent years there has been a big shift in financial sustainability. Global financial markets have developed sustainability performance tools, such as the Dow Jones Sustainability Indices, which tie a company’s valuation to how well they are performing financially, environmentally and socially. It’s an ethos that reflects the SWNZ pillars, says Tracy. “The business pillar of sustainability recognises that sustainability is the balancing of people, planet and profit.”

Vote Gerald Hope for Wairau Awatere
Precise Breeding

New genetic technologies debated.

SOPHIE PREECE

New Zealand needs to urgently address outdated regulations to take advantage of brand new and fast developing precise breeding technologies, says a breeding and genomics expert.

Plant & Food Research General Manager of Science Kieran Elborough says New Zealand is already being left behind by countries embracing Crispr (Clustered regularly interspaced short palindromic repeats), which allows existing genes to be edited in a precise way, at the single base pair level, without adding any DNA.

The resulting plant is identical in every way to one that can be produced by conventional breeding, but is created in a far shorter time, says Kieran.

Crispr is regulated under New Zealand’s Hazardous Substances and New Organisms (HSNO) act, which Kieran wants to see updated. “Legislation in New Zealand needs to catch up quickly with the pace of breeding technology development,” he says.

Kieran says precise breeding technology can either be a threat or an opportunity to New Zealand’s plant based industries. “(It is) an opportunity for us to offer fast, accurate breeding for ‘step change’ cultivars that fit with New Zealand’s specific needs, but only if New Zealand chooses to regulate the outcome rather than the method used.”

The threat is there because other countries, including the United States, have deregulated the technology “and now have the capacity and regulatory support to produce superior cultivars very quickly”, he says. “This will be an issue at our borders and in our markets because these superior cultivars cannot be scientifically differentiated from conventional cultivars, but are regulated as a GMO (genetically modified organism) in New Zealand.”

That means a wine could come into New Zealand from another country that has embraced the technology, but it might be several years before it is revealed that the wine should in fact be regulated here as a GMO, says Kieran. “It’s going to be a huge issue for you as an industry to try and defend that position. And it’s only that position because of regulations.”

Kieran spoke of Crispr at the Bragato New Horizon’s workshop.

New Zealand-native grape vine clones

New Zealand’s vineyards have limited clonal diversity inherited from countries on the other side of the world, says Lincoln University scientist Darrell Lizamore.

He spoke to Bragato audiences about his work to produce clones suited to New Zealand conditions by harnessing natural mutations in grapevine DNA. “Mutation is the natural source of species diversity,” he told delegates. However, artificial selection, as has been practiced through manual breeding over hundreds of years, serves to drastically reduce that gene pool.

That has resulted in very limited diversity, which is a major obstacle to breeding clones that are optimised for New Zealand conditions. With funding from New Zealand Winegrowers, Plant & Food Research and Lincoln University, Darrell’s team has developed a rapid clonal identity test, which is being used to recognise mutations and use them to breed a more diverse clonal stock.

They currently have 200 plants in the field, and another 2000 in tissue culture. Darrell says the time needed to progress the project from science labs to working vineyards depends on the level of investment. However, it is feasible that when existing vineyards have their vines replaced in 15 to 20 years, growers could choose a “New Zealand-native” clone rather than a French one. “We are developing the next generation of clones to be used in New Zealand.”

The October Winepress will have a more detailed feature on Darrell’s work.
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EARTHWORKS • DAMS • DRAINAGE
Labour Laws Flouted

Marlborough’s wine industry is being threatened by illegal labour practices.

SOPHIE PREECE

MARLBOROUGH’S WINE industry needs to take a zero tolerance approach to the exploitation of labour, says the Chair of Wine Marlborough.

Following revelations of breached labour laws, Clive Jones says it is “absolutely frustrating” that a few contractors, and the growers that employ them, are putting the reputation of Marlborough’s wine industry at risk. “The law is the law and people need to comply with all the relevant regulations.”

Labour Inspectorate Regional Manager Kevin Finnegan says a joint Marlborough vineyard operation between his department, Immigration New Zealand and Inland Revenue found contractors committing serious breaches of employment standards.

Of the 10 independent contractors visited, two were breaching minimum wage, holiday pay, and record keeping requirements, with another seven asked to supply additional records.

Kevin says the industry needs to take some ownership of the issue, including seeking assurances from contractors that all minimum employment standards are being met. “By engaging with contractors who choose to ignore employment standards, the New Zealand wine industry is exposing themselves to reputational damage.”

Nine contractors from the Recognised Seasonal Employer (RSE) scheme were also visited, with all nine found to be compliant with employment standards.

Clive says it is “no coincidence” that the RSE contractors came out clean. “The people that rely on RSE workers for part of their labour force are exploited, and it’s frustrating to know some elements are letting the industry down, he says. “We have a social responsibility, and as the industry grows it’s important that you are doing the right thing.”

Illegal labour practices have been an issue at various points in the past, but the wine industry is a lot larger than it used to be “and everything revolves around its reputation as a premium wine producer”, Geoff says. “So we need to be doing the right thing to ensure we maintain that reputation.”

Best Practice

Wine companies have a corporate social responsibility that should include protecting the workers they rely on, says the Operations Director of Lion’s New Zealand wine interests.

Geoff Matthews says since around 2008, when Wither Hills started to use more contract labour, the company has ensured it has the right systems and processes in place for their own employees, as well as ensuring similar systems for any supplier or contractor they use.

“It came about from us wanting to be responsible as a corporation - to be seen to be doing the right thing. We didn’t want to use a contract company or a labour supplier, to find out at some point down the track that they weren’t compliant with various laws and regulations. This is not only labour laws, it also extends to health and safety, pastoral care and ethical standards that we as a company are often expected to have as a supplier of premium products to our customers and consumers.”

Large grocery chains in foreign markets would be “horrified” to find out that some workers in Marlborough
have been put through the hoops to make sure they are compliant with the system. I think that over the years they have all developed a duty of care and real sense of responsibility for the people who are working for them – whether they are Kiwis or RSE workers.”

Wine Marlborough offers guidance and advice, but relies on members to ensure the contractors they employ are compliant, and on the Labour Inspectorate to deal with cases of shoddy practice, says Clive. “The board is always concerned about labour, and it’s always on our agenda. We do what we can, but unfortunately we have no authority.”

Wine Marlborough General Manager Marcus Pickens says he was “deeply disappointed” to read the Labour Inspectorate’s media release. “It is distasteful to learn that some people who work to make something we are all so proud of are being exploited in our industry. One indiscretion is too many – more over the coming months may change our stellar reputation – in our community, around the country and potentially around the world.”

The news should be a wakeup call to the industry at large, Marcus says. “The challenge is to stamp it out and follow accepted guidelines and advice that is freely available through Winepress and through www.employment.govt.nz.”

One grape grower Winepress spoke to says everyone should play their part in ensuring good employment practices. “There aren’t foolproof systems in place, but growers can and should, in my opinion, take some responsibility on this. This could go a long way towards eliminating illegal practices.”

This year she went through the process of hiring a new pruning contractor, asked to see the required paperwork early on in the discussions, and explained what her requirements were regarding compliance and work practices. She also rang John Maxwell of the Labour Inspectorate to ask what her rights and obligations were, in order to be satisfied that workers on her property were being treated fairly. That included asking if the prospective contractor was known to the department, either negatively or positively.

It was an easy process, but left her wondering whether all contractors could be required to be RSE certified.

**Recognising RSE**

Growers using shoddy contractors should receive a hefty fine, says a Marlborough contractor frustrated at blows to the sector’s reputation.

Marlborough’s RSE (Recognised Seasonal Employer scheme) contractor spokesperson Aaron Jay says breaches of labour laws are an industry problem, not just a contractor one. “Yes, your contractor should be fined, but there should be bigger fines for the grower using them, in my point of view.”

Nine RSE contractors were investigated in the recent labour investigation and all were found to be compliant with labour laws. However, Aaron says people reading about the breaches in the UK, where his wider family lives, will assume companies like his are complicit. “So I’m gutted from personal perspective and also from an industry perspective, because the last thing consumers want to do is sit down with their bottle of wine and think of slave labour in New Zealand.”

He would like to see contractors join the RSE scheme or get out of the business. “They don’t need to recruit from the Pacific Islands, but they would be registered and recognised as having good practices. That’s peace of mind for anyone employing them.”

Labour Inspectorate Regional Manager Kevin Finnegan says RSE, an immigration scheme that allows employers to recruit staff from endorsed countries, currently allows accreditation to approximately 136 employers. “There is a cap of 9500 on the numbers that can come into New Zealand in a calendar year; thus not everyone or anyone can employ these people.”

However, RSE contractors can also employ New Zealanders, and the scheme stipulates that Kiwis have first crack at positions, he says. “There is no automatic right to employ from the islands.”
if they want to remain in the business. “That would both simplify the process for growers and provide some protection for workers.”

Wine Marlborough Labour Coordinator Nicolette Prendergast believes Sustainable Winegrowing New Zealand (SWNZ) is another avenue to ensuring better practice, by taking a deeper look at a grower’s contractor history in the two yearly audit.

Wine Marlborough was aware of the impending labour investigations and was asked to provide any intelligence they could, says Nicolette. While she is not surprised by the outcome, she is disappointed that some growers are complicit, because they are not checking the background of their contractor. “They are bringing the industry down.”

New Zealand Winegrowers (NZW) Chief Executive Philip Gregan says growers and wineries have a duty to ensure that workers on their property, whether they are employees or not, are treated in accordance with the law. “Anything less than that is clearly totally unacceptable… Like looking after the land and the air and the water, we have to look after our employees as well. I think most people in the industry would take that absolutely for granted, but clearly there are some employees who are not being treated appropriately.”

Philip says SWNZ seeks confirmation from contract labour providers of their compliance with health and safety laws, and looks for evidence of that.

The latest investigation adds fuel to the argument for a Labour Officer to be based in Blenheim, he says. “I think for people who are compliant it won’t make any difference, but I suspect for some it is a case of out of sight, out of mind.” It is a topic NZW has raised a number of times with Government over the years, he says. “From our perspective this just reinforces the need for this.”

**Penalties**

Employers who breach employment law are subject to enforcement action, which can include penalties of up to $50,000 for individuals and up to $100,000 or three times the financial gain for companies. MBIE encourages anyone in this situation, or who knows of anyone in this situation, to call its contact centre on 0800 209 020.

**Anyone employing a contractor should:**

- Seek proof the contractor has public liability insurance
- Seek proof of tax exemption (Wine Marlborough have a relevant form)
- Hold a register of names of everyone on your vineyard every day
- Understand that vineyard workers are due the minimum hourly rate, regardless of whether they are on a piece rate.

For more information, contact: john.maxwell@mbie.govt.nz 03 9892965 / 0274491851 richard.wilson@mbie.govt.nz 03 9892957 / 0274948674 or contact Wine Marlborough Labour Coordinator Nicolette Prendergast on 0275778440.

Richard Wilson from Immigration New Zealand, left, and John Maxwell from the Labour Inspectorate.
Digging Deeper

SOPHIE PREECE

THE LIVING organisms in a single teaspoon of healthy soil outnumber humans in the world, says a consultant urging the wine industry to seek a deeper understanding of their land. AgConsult’s Gerard Besamusca spoke at an Organic Winegrowers New Zealand (OWNZ) workshop at the Mahi winery last month, giving 45 growers an overview of soil nutrition and its role in the vineyard.

He told the group there could be more than 6 billion living things, including bacteria and fungi, in a teaspoon of soil, making an understanding of its nutrition vital to a productive operation. The three-hour seminar could only scratch the surface of the topic, with individual regions, sites, varieties and wine aspirations all impacting on the needs of the soil.

Gerard discussed the fact that many people tend to react to a soil analysis by adding whatever seems to be missing. However, it is “scary” to make a decision based on a single soil test result in isolation, without looking at the bigger picture, including subsoil, petiole/leaf potassium, as well as the variety grown and yield targets. “For instance, low yielding Pinot Noir generally has much lower potassium requirements than Sauvignon Blanc.”

OWNZ representative Fabiano Frangi, who helped organise the event, says that despite the steady strides in wine science over recent decades, the industry’s understanding of soil nutrition has progressed little since the 1970s.

He says the seminar was not limited to organic growers, “it just happens most of the good practices are part of an organic regime”. The “elemental principle” was that soil analogies only give a surface understanding of soil. Growers have to literally dig deeper, taking subsoil samples, while also seeking to understand how the soil works, including its biology, chemistry and physics.

The field is exciting, because there is so much to learn, says Fabiano. “We are talking about sub-regions in Marlborough and there is so much to learn about the dynamics of how the elements work in the soil, in the plant, how they are made available to the plant and what happens if we use a certain practice or another.”

The Vineyard Manager at Clos Henri Vineyard has studied agriculture and viticulture and worked in the industry for 15 years, but says there’s still much he doesn’t know. “Every time I hear that topic or try to look at my nutrition plan I still believe I am learning, and when I retire from my job I think I will know very little of it. There is so much to learn every time.”

A more detailed article on this seminar will run in a future edition of Winepress.

Growers are only scratching the surface in understanding their soil. Photo from Clos Henri
Fuder For Thought

New technology is enabling old winemaking practices

SOPHIE PREECE

BETWEEN 1000 litre oak barrels and three tonne granite tanks, Nikolai St George has his hands full at Giesen Wines.

Since he joined the company last year, Nikolai has been expanding his winemaking scope using the 66 German oak barrels behind the company’s Fuder range, along with three weighty granite tanks.

The Fuders provide an alternative fermentation to their smaller barrique cousins for a number of reasons, including fatter staves with better insulation properties. That means when cool autumn weather impacts on small barrel temperatures, the Fuders are unaffected, resulting in a warmer and more consistent fermentation, says Nikolai.

Maturation is different as well. Commonly the larger format results in a more reductive influence, achieving the flinty aromas that are in fashion for Sauvignon Blanc and Chardonnay, he says. “One other thing I noticed during maturation was that because there is less barrel surface area to wine, you get a bit less oak pick-up.” That means the wine is quite fresh and young when it emerges from 10 months of barrel aging. “They evolve slower than in barriques.”

The Fuders achieve wines with the mouth feel Nikolai would expect from a smaller barrel, but have allowed Giesen to evolve a Sauvignon Blanc style with oak that is not too domineering, while the wines achieve the finesse and structure of barrel fermentation. Meanwhile, the German sourced oak imparts a sweeter aromatic than the French oak on the wine, he says.

He also likes the size, with the barrels large enough to do comparative trials on one batch of fruit.

Nikolai is also using three granite tanks to age wine. The tanks, which weigh three tonnes each with the lid on, hold around 1200l. “They’re pretty amazing pieces,” he says. His best use of them at this stage is for carbonic maceration, but when it comes to fermentation, they provide a challenge because the granite is naturally porous and sweats, causing them to cool. “They are a lot of hard work and you have to be very creative to get the most out of them.”

He says many old world wine concepts fell out of favour 50 to 60 years ago, because of the inability to clean vessels such as the Fuder and granite tanks. Now with steam cleaners, hot water blasters and ozone, winemaker are able to go back to those practices. “I think there are opportunities out there for sure.”

Giesen winemaker Nikolai St George. Photo by Jim Tannock
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LAST MONTH’S Wine Marlborough Silver Secateurs competition offered recognition to the people doing such a hard task in trying conditions throughout winter.

Jeremy Hyland has been involved since 1995, when the competition was established to improve quality in the vines and provide recognition for vineyard staff. He says it also serves an important role in publically showcasing the skills pruners hone every day in the vines.

The name is a viticultural take on the Golden Shears shearing competition, and Jeremy sees a lot of similarities in the two disciplines. “They are a job, but they are also a skill and an art.” The hand to eye coordination required for both is intense, he says. “Pruning a vine in a competitive environment is quite spectacular. It’s quite similar to watching a class shearer do their thing.”

Silver Secateurs Results

Provine Novice Wrapper:
1st Place: Bangon Soonasaeung (Alapa)
2nd Place: Sean Somerville (Alapa)
3rd Place: Tavita Esau (Thornhill)

Farmlands Championship Wrapper:
1st Place: Stephanie Sawia (Vinepower)
2nd Place: Kome Fruen (Hortus)
3rd Place: Clive Wong

Fruitfed Supplies Championship Pruner:
1st Place: Ian Jimmy (Focus Labour)
2nd Place: Pichet Chockchalerm (Alapa)
3rd Place: Anek Misap (Vinepower)

Turtle BoX Championship RSE Pruner:
Winner: Ian Jimmy (Focus Labour)

Focus Labour Solutions Championship Female Pruner:
1st Place: Akenese Lonitenisi
2nd Place: Nee Cameron (Hortus)
3rd Place: JianMin Wu

Thornhill Contracting Championship Cutter:
1st Place: Ale Seuea (Focus Labour)
2nd Place: Muratha Boonjeck (Vinepower)
3rd Place: James Collin (Focus Labour)

Turtle BoX Championship RSE Cutter:
Winner: Muratha Boonjeck (Vinepower)

Tasman Crop Championship Team:
1st Place: ‘Island Boys’ (Thornhill) - Vahulu Filo Sao; Tavita Esau; Matthew Fidow
2nd Place: ‘Vanuatu 2’ (Thornhill) - Brightly Tamara; Jonny Huri; Allan Mahinga
3rd Place: ‘Vinepower 1’ (Vinepower) - Jamnong Martwiset; Gasimier Bayeo; Kampee Kaewsawang

Turtle BoX Championship RSE Team:
Winners: ‘Island Boys’ (Thornhill) - Vahulu Filo Sao; Tavita Esau; Matthew Fidow

John Bibby Memorial Trophy:
Winner: Barry Hava (Focus Labour)
The Silver Secateurs has become a multicultural celebration of the talent of people tending Marlborough’s vines. Photos by Richard Briggs.
Wine Winner

Jordan Hogg is on top of the world

A SELF-PROCLAIMED “wine geek” has become the 2016 Tonnellerie de Mercurey New Zealand Young Winemaker, despite tough competition.

Jordan Hogg, who is Assistant Winemaker at Marlborough’s Seresin Estate, took out the title during the Romeo Bragato Conference in Marlborough late last month.

He took the competition one step at a time, prioritising the most important aspects under tight timeframes, he says. “I guess it’s like the stress we have at work and through harvest, and trying to make decisions under pressure.”

Organising committee member Nick Entwistle says the results were close throughout, with four excellent contestants. “These are some of the most talented winemakers in New Zealand, regardless of their age.”

But Jordan’s consistency and ability to work under pressure saw him take the lead. “It’s the ability to think logically under pressure.” Nick says a key skill for winemakers is to be able to focus on what is most important and at the core of winemaking, to ensure a commitment to quality and “add a personal touch”.

The competition throws in tough challenges, to showcase the wealth of talent among the young winemakers, he says. “Often they are cellar hands or assistant winemakers...they are highly skilled but their positions may not always allow them to be front and centre.”

Nick believes there has been a shift in the industry over the past five years, with less movement among winemakers in key positions, so less opportunity for many young winemakers to climb up through the ranks.

“It’s a challenging time, but hopefully in 10 years we will be able to look back on the achievements of all the competitors, having forged their way to becoming the industry leaders of the future.”

Seresin Estate General Manager Michelle Connor and Winemaker Clive Dougall were brimming with pride after the result. “In our experience Jordan is the perfect mix between the scientific brain and the creative brain,” says Michelle. “If he is an example of future generations of winemaking, then the industry is in good hands.”

Jordan won a $5000 travel scholarship to France, a 28 litre Tonnellerie de Mercurey barrel and a Wine and Spirit Education Trust (WSET) level 2 scholarship, donated by Jane Skilton MW.

The big win: Jordan with Marcel Giesen and Sherwyn Veldhuizen from Tonnellerie de Mercurey. Photo Tessa Anderson
Party over, suckers!

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HAWKE’S BAY viticulturist Cameron Price took the title of Bayer Young Viticulturist of the Year 2016 at the national competition in Marlborough last month.

Mike Winter from Amisfield in Central Otago was runner up in an event that provided stiff competition, says National Coordinator Nicky Grandorge. “The judges commented several times what a high calibre group of contestants there was in the competition and what positive, respectful and genuinely nice guys they all were.”

Marlborough finalist Brenton O’Riley says he has learned a lot from the competition, but doesn’t intend to enter again. Having won the regional title and competed in the nationals twice, he is looking forward to seeing other young viticulturists come through the ranks.

The main day of practical and theoretical questions took place at Villa Maria just preceding the Romeo Bragato conference. Questions and challenges were a big step up from the regional finals and included giving a vineyard tour to some “international visitors” who asked about viticultural practices and the New Zealand wine industry. Competitors had to set up a trellising and an irrigation system, and were challenged on water theory, pests and diseases, biosecurity, health and safety, and budgeting. They also had an interview on their visions for the New Zealand wine industry and went head to head in the BioStart Hortisports race (photos on facing page). A quick fire buzzer round was held at the Bragato conference and the contestants gave speeches to a large wine industry audience at the Bragato wine awards.

Cameron won a prize package of a $5000 AGMARDT travel scholarship, a Hyundai Santa Fe for a year, $2000 cash, wine glasses, and a leadership week, where he will meet some of the top leaders in the New Zealand wine industry. He will also go on to represent the wine industry in the Young Horticulturist of the Year in November.
Kick off

Geoff Warmouth from BioStart watches over the competitors

Mark Langlands from Wairarapa

Mike Winter from Central Otago

Tim Adams from Auckland
Gen Y-ine

Richelle Collier travelled the world to find the perfect career right back where she started.

If it weren’t for a nannying job in Switzerland, Richelle Collier may never have learned to love wine. And if it weren’t for the “concrete jungle” of London, she may never have learned to make it.

“People always say things happen for a reason, and a number of events in my life led to me being here now,” says Spy Valley’s Assistant Winemaker from a Waihopai Valley vineyard.

Richelle, 34, grew up in Nelson, amid a family that doesn’t drink wine. Event one came with her love of chemistry at school, and a friend who spoke at length of her plans to become a winemaker.

That didn’t strike Richelle as a plausible career, and she studied sport science and set off for three years of travel. That led to event two - a job as a nanny for a wine-loving family in Zurich. “We went on holiday to the South of France and Tuscany and he let me free in his cellar,” she says.

That fuelled a growing appreciation for old world wine and in particular Pinot Noir. When she left Switzerland and moved to London, she soon tired of the cityscape – event three – and it occurred to her she could return home to become a winemaker.

While back in Nelson for Christmas 2009, Richelle enrolled in the Viticulture and Winemaking diploma at NMIT. She then set off again to travel out the rest of her visa, before returning home to get “stuck into it”.

Her friends and family were bemused with the change in tack, but for Richelle the industry offered the opportunity to make wine and continue exploring. “I had this feeling,” she says. “It was the romance of the whole thing, and I loved that you could travel the world.” She means that literally and figuratively. “When you are drinking a wine sometimes it can take you to a place - the smell and the taste can transcend you.”

Although surprised, those who knew Richelle had no doubt she would follow through with her plan, like a dog with a bone. “I have that kind of personality that once I set my mind to it, I’m onto it. I get it done,” she says.

That didn’t strike Richelle as a plausible career, and she studied sport science and set off for three years of travel. That led to event two - a job as a nanny for a wine-loving family in Zurich. “We went on holiday to the South of France and Tuscany and he let me free in his cellar,” she says.

That’s an attitude that came to the fore when she learned to row with a Delegat’s Wine Estate team for the Inter-Winery Rowing Regatta in 2013. Richelle went on to race in the New Zealand Rowing South Island competition and then at the nationals. Her latest passion is pottery, and since harvest she has created a full range of beautiful bowls. “I’m a bit of an all-in person.”

After gaining her NMIT diploma, Richelle went on to do the Bachelor in Viticulture and Oenology at Lincoln University. She worked at Wairau River Wines during and after her studies, to get a taste of the winery, bottling line and cellar door.

Vintage 2011 was with Marlborough wine company Mahi, taking on board aspects of old world grape growing and winemaking to deepen her knowledge. Mahi’s Brian
Bicknell says it was a big year in terms of tonnes through the presses. “My enduring memory of Richelle is her infectious laugh and sense of fun. She was great around the winery, whether it be plunging, lab analysis or working the pumps and presses, and was always keen to give anything a go.”

He put Richelle on to St Hallett in Australia’s Barossa Valley, where an early vintage enabled her to double back for a Marlborough vintage with Wairau River. She then suppressed the travel urge in order to spend nine months at Delegat’s, learning her way around a winery beyond the vintage months. It was while working there that she happened to visit Spy Valley with a friend, and they asked for her CV.

“It was the romance of the whole thing, and I loved that you could travel the world.”

The reality of winemaking has a little less romance than Richelle had imagined, but she rates her three years with Spy’s “mavericks” highly. She has been able to continue doing overseas vintages, with a season in the Hunter Valley and another in Oregon, and has her first sales trip coming up.

Meanwhile, she loves the physicality of her job at Spy. “A lot of assistant winemakers end up behind a desk, but I am still working with the wines half the time... I love that you can take something like a grape or whatever and you can influence or not influence, have such an impact on it and see something at the end that is awesome.”

Richelle says the team at Spy are allowed “creative licence” in order to experiment with certain wines. “I feel very lucky to be working under Paul (Bourgeois) as he is a very adventurous and technically sound winemaker, always pushing the boundaries. I still have so much to learn, especially from him.”
There’s a spot at the edge of Tohu vineyard, where the Awatere River flows below, Mt Tapuae-o-Uenuku looms above, and the rest of the world pales to insignificance. It’s a spot you can imagine Mugwi Macdonald standing on in 2000, and deciding this was where Wakatū should plant vines - 220 metres above the sea, 45 minutes from Blenheim and far from all other vineyards.

“From what I gather when they came up here he said, ‘this is the place’,” says vineyard manager Mondo Kopua.

Growing grapes at Tohu is hard work, with colder temperatures, lower growing degree days, low yields and risky late harvests. But there’s a rich biodiversity, an ethos of land wellness, a duty to whanau, and a sense of home, says Mondo.

“Even when I first came to Marlborough on the ferry, and looked up to Tapuae-o-Uenuku, I had a sense of connection.”

It seems fitting then, that at the Bragato Wine Show awards dinner last month, where Tohu won Champion Sauvignon Blanc (pg 39), Judge Ben Glover used the concept of turangawaewae to explain the importance of the land. “Turangawaewae – ‘our sense of place’, of ‘where we stand’, it is part of our mihi - This is our strength,” he said.

Mondo, who also won the award in 2010, says in a traditional sense his turangawaewae is the Ngati Porou east coast of the North Island. “But it can also be a place you feel connected to, with a sense of belonging,” he says. “This whenua, the surrounding environment and I, are connected through respective mauri and wairua”.

One of the things that draws him to Tohu is Wakatū's ownership by 4,000 descendants of the original Māori land owners of Te Tau Ihu - the Nelson, Tasman and Golden Bay regions. So for him, turangawaewae - which encapsulates place and people - is a better term for Tohu than terroir, with its expression of land and climate alone.

“Most people get a buzz from seeing their wine on the shelf, and I do too. But I think the shareholders - the whanau - give me the real buzz. When we host bus loads up here and they have stood and said ‘wow this is awesome, we appreciate the work you are doing’.”

That work includes building a greater biodiversity at Tohu, where only 72 of the 121 hectares are planted in grapes, leaving bluffs and borders for a variety of plants, including the natives once prolific along this stretch of river. Marlborough daisies cling to rock faces, tussocks spill over edges and manuka clammers down cliff faces. Mondo says it’s a continuing project and a balancing act to ensure plantings don’t put the vines at greater frost risk. On some vineyard boundaries he is considering late spring crops that will rise after the frosts have passed, then later be harvested for use in the compost he plans to develop on the vineyard. “Our big aim is to improve the soils on our land through biodiversity,” he says.

That ambition means the vineyard is mostly run under organic principles, with insecticide brought in only when pests like the brown beetle threaten entire crops. Mondo says they originally set out to be 100% organic by 2020, but the beetle made that
goal impossible. It is a barrier for a lot of people looking to achieve organic management, he says, “because who is going to risk their crop if you are going to lose it?”

For the past three years, Tohu has been working with PhD student Mauricio González-Chang (pg 32) on natural defences against the beetle, which can devastate a vineyard if not checked. One of Mauricio’s projects is to use the mussel shells from Wakatū company Kono Seafoods under the vines, to try to change the beetle’s behaviours.

Mondo says the shells were initially laid as a mulch to suppress weeds, reduce herbicide applications and reduce irrigation requirements, while tapping into a natural waste product from the mussel company.

The management of the organically managed blocks is a challenge, and Mondo has found that spring canopy and bud burst have been affected by undervine competition. But he plans to continue to draw on experts and scientists to help deliver on Tohu’s “land wellness” goals.

“It is something Wakatū want to get across for all their land. What have you got? What is the present state? What are the plans for the future? The biggest aim is we want to improve the soil health of the whenua and everything else will benefit from that.”

It’s a lot of work on a vineyard that’s already considered marginal in terms of its location, yields and risk. Because of its altitude and climate, the vineyard generally offers lower yields, with 10-11 tonnes to the hectare for Sauvignon Blanc and 5-6 tonnes to the hectare for Pinot Noir.

“Accountants we have dealt with in the past have said ‘why would you, when you could be in Grovetown or Rapaura, where Sauvignon Blanc could do 16-18 tonnes to the hectare and be good quality, or Pinot Noir could be 8 to 10 tonnes to the hectare, and still be good?’”

The location also means harvest at Tohu tends to come a week or two after the Wairau Valley, sometimes stretching into the first week of May, which brings the greater risk of rainfall. Growing costs also tend to be a bit higher because of the frost risk and distance to town.

“But we always make a profit, because we tend to command higher prices and when we provide our winemaking team with great fruit then the resulting wines are of exceptional quality,” says Mondo. And in years like this one, when the growing season was perfect, the disease pressure was low, the yields were better than normal and the Sauvignon Blanc was deemed the best in the country, this turangawaewae seems like the perfect place.

On a wide blue day, at the edge of a tussock bank, with the river below and the mountain above, Mondo seems pretty content with life. “The challenges and diversity are what makes it interesting. If this was a rectangular, featureless vineyard, I would probably get bored.”

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AN ACT of research serendipity may have found a natural weapon against the brown beetle that predates on Marlborough grapevines.

PhD student Mauricio González-Chang says the invasion of adult grass grubs (Costelytra zealandica White) in Marlborough vineyards has resulted in substantial yield losses in both the year of the attack and the following one. Toxic pesticides are required to kill the beetle, but that’s becoming less and less tenable for conventional growers and is not an option for those under organic management, says Mauricio.

For the past three years he and Steve Wratten, both from Lincoln University’s Bio-Protection Research Centre, have been working with Kono Beverages, with funding from Callaghan Innovation, to develop a range of “agro-ecological” techniques to disrupt the beetles’ lifecycle and behaviour, and therefore reduce their impact. In the past year New Zealand Winegrowers and Wither Hills have also supported the project.

Mauricio says previous studies suggest most of the beetles emerge from areas covered by grass. The females seem to respond to the vines’ silhouettes as they fly and frequently land on the tips of the plant, where they chew on young leaves, shoots and flower buds. They then release a pheromone to attract males and, after mating, drop to the vine floor and lay eggs there.

One of the study’s recent breakthroughs followed an experiment with crushed mussel shells beneath the vines. The shells were intended as a mulch to control weeds and to reduce irrigation application, but yielded surprising results when the treated rows attracted fewer adult beetles to the vines.

Mauricio says the crushed mussel shells in the under-vine rows may change the light wavelength emitted from below, from the beetles’ perspective, so that longer wavelengths dominate, altering the beetles’ behaviour.

To test the theory, Mauricio installed a range of infra-red sensitive video cameras around the vineyard and recorded the “vast numbers” of grass grubs arriving in the outer rows. In the spring of 2015 he went on to film areas with mussel shells and those without, and says the proportion of adults landing at the two contrasting sites was obvious, with few landing on the vines when the shells were present.

The decrease in adults landing on the vine plants resulted in a 73% reduction in leaf damage, he says. It’s an impressive result, but recent experiments indicate that the mussel shells could drive the adults further into the block because they were only deterred from treated plants. Mauricio says thus far mussel shells have only been used on the edges of bays, where larval levels were dense, and the work will now look at how many bays down rows need to be treated before the beetles are diverted from the entire vineyard.

While the initial project ends in November this year, Mauricio says the work is likely to progress. He plans to continue studying the behaviour of the beetles, in order to reduce their impact, while also looking at the potential of a greater biodiversity within the vineyards and around the boundaries, increasing predation on this and other vineyard pests.

To witness the invasion of adult grass grubs in a Marlborough vineyard, including a comparison of vines with and without mussel shells, search “Mauricio González-Chang” on www.youtube.com.
Changing Times

International conferences consider the impact of climate change on wine.

SOPHIE PREECE

CLIMATE CHANGE was a hot topic at two recent international wine symposiums attended by Mike Trought from Plant & Food Research Marlborough.

Mike was a guest speaker at the Brighton International Cool Climate Viticulture and Wine conference in England in May, followed by the XI International Terroir Congress in Oregon, USA. At both events there was a strong emphasis on the potential influence of climate change on the international wine industry, including the changing dates of flowering and veraison.

"If you take Marlborough, the model predicts that flowering has advanced by about five days since 1992."

In Brighton, Mike addressed a packed room about the physiology of vine balance.

"I talked about the interaction of the various sinks in the vines - the shoots, the roots, the fruit and the storage organs - and how they interact during vine development. Understanding this interaction is important if growers are going to achieve consistent yields and fruit maturity."

Climate was a key subject at the conference, with discussion of the challenge of ripening fruit in cool climate wine regions, as well as the potential influence of climate change.

Mike says some companies are now investing in marginal land that may become more viable in the future, such as French companies buying land in the South of England, and Tasmanian land being bought by a major Australian interest. "It is worth remembering that we would expect that a vineyard planted today will last until 2048."

Climate change was a theme he carried on to Oregon, where he spoke of its impact on New Zealand’s terroir. His talk looked at the dates of maturity in four of the country’s wine regions, using data from the Grapevine Flowering Veraison temperature based model developed by Amber Parker. The model predicts the date of flowering and veraison for about 100 different varieties.

"If you take Marlborough, the model predicts that flowering has advanced by about five days since 1992," says Mike, although he points out that there’s seasonal variability in the results. Similar advances are noted elsewhere, particularly in Central Otago.

He says there is a clear trend towards a dovetailing of harvest dates between the various regions, as a result of warmer temperatures. "It would appear that everything is advancing."

Frost risk and climate changes

Early budburst and late frost could be one of the realities of changing weather patterns. University of Canterbury Professor of Geography Andy Sturman was recently working in France, where some parts of the Loire Valley and western Burgundy were very badly affected by a late spring frost on April 29, "with up to 80 to 90% damage in some areas."

He says the damage emphasises the message that frost risk does not necessarily disappear with global warming. In fact, there is some concern that the risk to crops may increase as a result of earlier bud burst because of warmer average temperatures leaving the plant more susceptible to damage when frosts occur. Climate change can also affect daily temperature range, so he warns that "growers should therefore not make decisions based solely on variations in average temperature."

While in France, Andy gave an invited plenary lecture at an international symposium on sustainable grape and wine production in the context of climate change, held in Bordeaux. He discussed his research to improve understanding of fine-scale temporal and spatial variations in temperature in vineyard regions.
Biosecurity Watch

High health vines = better product and better biosecurity

EDWIN MASSEY

IN JUNE this year New Zealand Winegrowers released Version 3.0 of the Grafted Grapevine Standard (GGS), which was originally released in 2006. The release of Version 3 concludes a two year review, incorporating advice from a wide range of technical experts and industry stakeholders. The GGS seeks to provide assurance to growers, viticulturists, winemakers and other stakeholders and consumers that certified grafted grapevines can be described as “high health” vines.

New Zealand Winegrowers encourages all our members to only use vines that are certified under the GGS as there are both customer specific and industry-wide benefits associated with doing so. For the individual customer these benefits include:

• Trueness to Type – To produce a top quality wine and to build its reputation you need confidence that the grapes you use are true to type. To sell certified grapevines, nurseries must demonstrate an unbroken chain of custody from the original mother plants verified as true to type grafted grapevines.
• Minimal Risk of GLRaV-3 – This virus is economically one of the most important and widespread grape diseases that impacts on the winemaker’s options and ultimately on the quality of the wine produced. To sell certified grapevines, nurseries must be able to demonstrate that these vines have been subjected to an intense testing programme to minimise the presence of virus. Meeting this threshold helps to ensure healthy vines, that are growing quality grapes, producing high quality wines and ensures the longevity of the vineyard.
• Physical Specifications – the GGS has stringent guidelines in place about the size, shape and quality of the vine that is sold under the certification. This ensures that the vines you order should all meet the minimum requirements for size, number of buds, amount of roots and strength of callus and rootstocks.
• Vine Health – Version 3 contains a new section on overall vine health in an effort to ensure that vines certified under the GGS have taken all practical steps to reduce the chance of spreading wood diseases. The NZ GGS is the first standard worldwide to try to incorporate nursery management practices that reduce the spread of trunk diseases.

Benefits for the wider industry:
• Enhanced reputation - Using high health vines that have been subject to the world’s only independently audited “whole vine” certification system helps promote New Zealand’s reputation for exceptional wines. Put simply, it provides both the viticulturist and the final consumer of the wine with more confidence that they have purchased a premium product.
• Biosecurity – Using high health vines provides a double edged biosecurity benefit:
  ° High health vines are more robust and more likely to survive the impact of other pests and diseases that they may be exposed to;

New Zealand Winegrowers has recently produced a fact sheet that provides a more detailed summary of the Grafted Grapevine Standard. To find out more go to: http://www.nzwine.com/members/sustainability/in-the-vineyard/grafted-grapevine-standard-3/

IF YOU SEE ANYTHING UNUSUAL

CATCH IT. SNAP IT. REPORT IT.

Call MPI biosecurity hotline 0800 80 99 66
High health vines are fully traceable – so if a vine is diagnosed as being infected by a specific pest or disease that vine can be traced to a specific batch from a specific nursery, making it easier to identify where other potentially infected vines have been distributed to.

Doing your bit

The GGS certifies the grapevine itself rather than the nursery you purchase that grapevine from. Consequently, when you are starting a new vineyard or replanting an existing one, it is important to specify with your nursery that you want certified high health vines. All nurseries that are members of the Vine Industry Nursery Association (VINA) would welcome questions about the benefits of buying vines certified to the GGS. These Nurseries include:

- Riversun Nursery Ltd
- Ormond Nurseries Ltd
- Stanmore Farms Ltd
- Misty Valley Nursery Ltd
- Vineyard Plants Ltd
- Vine Nursery New Zealand Ltd
- Corbans Nurseries Ltd

Edwin Massey is Biosecurity Manager for New Zealand Winegrowers
If you have any questions about biosecurity or the GIA please contact him on 03 265 4057 or 021 192 4924 or at Edwin.massey@nzwine.com.
Export News

June 2016

Key Points
• MAT2 June 2016 export value is $1.570 billion, up 10% on the previous year.
• MAT June 2016 exports are 212.6 m. litres, up 4% on the previous year; packaged exports are +5% for the period and other exports are +1%.
• Average value MAT June 2016 is $7.36 per litre, up 8% on the previous year; packaged export value is $8.81 per litre up 7% on the previous year.

Total Export Volume & Value
• MAT June 2016 total value of exports is $1.570 billion, up 10% on the previous year.
• Total value of June 2016 exports was $114.0 m. up 11% on June 2015.
• MAT June 2016 exports are 212.6m. litres, up 4% (7.2 m. litres) on the previous year.
• June 2016 exports were 15.6 m. litres up 12% (1.6 m. litres) on June 2015.

Export Value per Litre
All wines
• June 2016 average value was $7.20 per litre, down 3% from June 2015.
• MAT June 2016 average price is $7.36 per litre, up 8% on MAT June 2015.

Packaged wines
• Excluding unpackaged wine from the data, the June 2016 average value was $8.59 per litre, down $0.11 per litre (1%) on June 2015.
• MAT June 2016 the average price is $8.81 per litre, up $0.58 per litre (7%) on MAT June 2015.
• MAT June 2016 prices are up 14% to the USA, 6% to UK, 3% to Australia and 2% to Canada.

Export Volume by Country of Destination
• In June, for the major markets, exports were up 103% to Australia, 4% to the UK, and 2% to the USA. Canada was up 20% for the month, while performance of other markets was mixed, with Ireland and Japan the strongest performers.
• MAT June 2016 growth is led by the USA +15%, with UK +1% but Australia is down 6%. Canada shipments are +11% for the year. Performance of other tracked markets is mixed with Germany, Ireland, China and Sweden the strongest performers.

Volume by Packaging Type
• Exports of packaged wines MAT June 2016 are 141.2 m. litres up 5% (6.3 m. litres) on the previous year and are 66.4% of total export volume.
• MAT June 2016 packaged exports are led by USA & Canada.
• June 2016 packaged exports were 10.4 m. litres, up 5% on June 2015.
• Other (non-packaged) wine shipments MAT June 2016 are 71.3 m. litres up 1% on the previous year (33.6% of export volume). Non-packaged shipments growth is led by USA (+25%).
• June 2016 non-packaged shipments were 5.2 m. litres, up 44% on June 2015.

Exports by Variety/Style
• In June 2016 Sauvignon Blanc exports were 12.9 m. litres, up 10% from the previous year, accounting for 82.3% of export volume. Of the Sauvignon Blanc exported in June, 8.8 m litres (68%) was from Vintage 2015, while 3.8 m litres (29%) was from Vintage 2016.
• Performance of other styles was mixed in June with Sparkling and Pinot Noir the best performers.
• MAT June 2016, Sauvignon Blanc shipments are 181.9 m. litres up 2% from the previous year. Performance of other styles is generally positive with a number of styles growing 10% plus.
• Production of Sauvignon Blanc in 2015 is estimated to have been 162 m. litres, 30% down on the previous year. Export shipments of vintage 2015 Sauvignon Blanc since release are 137.5 m. litres or 84.8% of estimated production.

Exports by Winery Category
• June 2016 export growth was led by the medium wineries +27% with the large wineries +24%, and small wineries +6%.
• MAT June 2016 the medium wineries are +6%, the large wineries +4% and the small wineries unchanged from last year.
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Industry news

Scientist Awarded

“I don’t do what I do for accolades. I really love my job,” says leafroll virus guru Vaughn Bell. But he’s got the accolades anyway, winning the New Zealand Winegrowers’ Award for Innovation at the Romeo Bragato National Conference last month. “Something like this coming along is really nice but completely unexpected,” says Vaughn, who knew nothing about the award until he was pulled from a meeting to get to the presentation. “I want to thank New Zealand Winegrowers (NZW) and all the growers I have worked with over the years.” The Plant & Food scientist has spent the past decade researching grapevine leafroll virus and its transmission via mealybugs. NZW General Manager Research Simon Hooker says the organisation’s Research Committee initiated the award to recognise scientists working in the grape and wine area “and to show their appreciation of the great work done to support the industry”. He says Vaughn is a dedicated scientist who goes well beyond the call of duty. “He is the most dedicated, enthusiastic, passionate scientist you could get.”

Drop Your Boss

This year’s Romeo Bragato conference wrapped up with 16 wine industry leaders jumping off a 15 metre high ledge. The Drop Your Boss fundraiser made more than $20,000 for the Graham Dingle Foundation in Marlborough, which delivers the Kiwi Can programme into local schools. Wine Marlborough General Manager Marcus Pickens was the first to abseil off the ASB Theatre’s fly tower, followed by board Chair Clive Jones. The biggest earner of them all was Lion’s Geoff Matthews, who raised more than $4,000 for the charity. Graham Dingle Foundation Marlborough General Manager Kelvin Watt says Kiwi Can currently involves seven schools and 760 kids in Marlborough. But with another three schools and 1000 children wanting to get involved next year, the organisation needs an additional $150,000, and every drop counts.

Labour

A committee has been formed to address the key issues raised at the Wine Marlborough Labour Summit and will produce a white paper later this year. Wine Marlborough General Manager Marcus Pickens says the group includes a grape grower, who is also an RSE employer, a wine company representative, and people from the Marlborough District Council, public health, central Government and Wine Marlborough. “Everyone asked said yes, which was a good first step. I was trying to get the right organisations and the right people in those organisations. We seem to have achieved that.”

The group will address the major concerns raised at the July summit, which canvassed opinions from various sectors on the challenges inherent in Marlborough’s increasing wine industry labour needs. The committee’s work will include discussion of accommodation and land for accommodation, pastoral care challenges, access to GPs and social and community impacts.

Another strand of their work will be to look at labour, including employing New Zealanders, permanent roles, attraction and retention of staff, pay and education. A third strand will be the risks and opportunities for the industry and the community, says Marcus. “The danger is that it passes us by and we don’t react well enough to problem-solve the challenges, as well as taking advantage of any opportunities that come our way.”

Real Estate Update

Demand for Marlborough vineyard land is far outstripping supply, causing vineyard prices to continue to strengthen. PGG Wrightson Real Estate Sales Manager Joe Blakiston says there have been 12 sales of developed vineyards and bare land blocks in the last three months. “Half of these have been 8 hectares or smaller and have generally met with a good level of buyer interest.” Sauvignon Blanc blocks

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are getting good enquiry at price levels between $220,000 and $240,000 per hectare, he says. “Larger companies are actively looking for development opportunities of land over 50ha. The outlook for land sales through the spring looks very positive.”

**ACC Workshops**

ACC is offering two free, practical and easy to understand health and safety training workshops in Blenheim this month. The sessions will provide an introduction to identifying and managing hazards, investigating incidents, how to prepare for emergencies, and staff training.

One session is for employers with fewer than 10 employees (Thursday, September 22 from 10am to 11.30am) and another for employers with 10 or more employees (Thursday, September 29 from 10am to 11.30am). To register email Imogen.Smith@acc.co.nz before September 16. Please provide contact details and the number of people you wish to register.

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**Bragato Wine Show**

The Bragato Wine Show is a key tool for New Zealand’s wine industry, says Chair of Judges Ben Glover. “It helps us to champion our success and tell and convey our stories about seeking excellence from our vineyards and ultimately our wine.”

The show celebrates viticultural excellence, to recognise the influence of grape growers and their vineyards in creating the unique qualities of New Zealand wines. In 2015 organisers introduced a Single Vineyard section, in which the wines entered had to be more than 95% from a single vineyard. Next year, the aim is to make the competition single vineyard only, to set the show apart.

Champion wines from the 2016 competition are:

**Bragato Champion Wine of the Show Trophy**

Villa Maria Single Vineyard Ihumatao Chardonnay 2014
Ihumatao Vineyard, Auckland
Brett Donaldson

**Bragato Champion Single Vineyard Wine**

Villa Maria Single Vineyard Ihumatao Chardonnay 2014
Ihumatao Vineyard, Auckland
Brett Donaldson

**Richard Smart Trophy and Champion Domaine Wine**

Villa Maria Reserve Gimblett Gravels Hawke’s Bay Reserve Cabernet Sauvignon Merlot 2014
Vidal Vineyard, Hawke’s Bay
Phil Holden

**Friedrich Wohnsiedler Trophy Winner and Champion Riesling**

Maude, Mt Maude Vineyard East Block Riesling Central Otago 2016
Mt Maude Vineyard, Central Otago
Dawn and Terry Wilson

**Brother Cyprian Trophy Winner and Champion Pinot Gris**

Aronui Pinot Gris Single Vineyard Nelson 2016
Whenua Matua Vineyard, Nelson
Jonny Hiscox

**Champion Gewürztraminer**

Villa Maria Single Vineyard Ihumatao Gewürztraminer 2014
Ihumatao Vineyard, Auckland
Brett Donaldson

**Champion Other Red Wine**

Coopers Creek SV Hawke’s Bay Malbec ‘Saint John’ 2013
Saint John Vineyard, Hawke’s Bay
Wayne Morrow

**Champion Sweet Wine**

Villa Maria Reserve Marlborough Noble Riesling Botrytis Selection 2015
Rocenvin Vineyard, Marlborough
Chris Fletcher

**New Zealand Wine Cellars Spence Brothers Trophy Winner and Champion Sauvignon Blanc**

Tohu Single Vineyard Sauvignon Blanc Marlborough 2016
Tohu Awatere Vineyard, Marlborough
Mondo Kopua

**Bill Irwin Trophy Winner and Champion Chardonnay**

Villa Maria Single Vineyard Ihumatao Chardonnay 2014
Ihumatao Vineyard, Auckland
Brett Donaldson

**Champion Rosé**

Wooing Tree Rosé Central Otago 2016
Wooing Tree Vineyard, Central Otago
Geoff Bews

**Mike Wolter Memorial Trophy Winner and Champion Pinot Noir**

Black Quail Estate Pinot Noir Central Otago 2013
Keillor Vineyard, Central Otago
Rod and Mirini Kellior

**Tom McDonald Memorial Trophy Winner and Champion Classical Red Wine**

Villa Maria Reserve Gimblett Gravels Hawke’s Bay Reserve Cabernet Sauvignon Merlot 2014
Vidal Vineyard, Hawke’s Bay
Phil Holden

**Alan Limmer Trophy Winner and Champion Syrah**

Falcon Ridge Estate Syrah Nelson 2015
Falcon Ridge Estate, Nelson
Alan J Eggers
**Wine Happenings**

*A monthly list of events within the New Zealand wine industry.*

To have your event included in next month’s calendar please email details to sophie@sophiopreece.co.nz by September 20

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<td>New Zealand International Wine Show judging - Auckland</td>
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<td>Entries close for Marlborough Wine Show 2016</td>
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<td>22</td>
<td>ACC Health &amp; Safety Training workshop (employers with fewer than 10 employees)</td>
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<td>ACC Health &amp; Safety Training workshop (employers with 10 or more employees)</td>
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<td>New Zealand International Wine Show Awards Dinner - Auckland</td>
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<td>3-5</td>
<td>Judging for Marlborough Wine Show 2016</td>
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<td>14</td>
<td>WineWorks Marlborough Sauvignon Blanc Yacht Race</td>
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<td>17-19</td>
<td>Air New Zealand Wine Awards judging - Auckland</td>
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<td>Wine Marlborough Cellar Door Pre-Season Gathering</td>
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<td>20</td>
<td>Marlborough Winegrowers Association AGM - 4-6pm, MRC Theatre</td>
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<td>12</td>
<td>Air New Zealand Wine Awards Dinner</td>
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**After a short winter break Herzog’s Bistro re-opens again for Spring!**

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---

**Re-opening mid September for Lunch & Dinner from Wednesday to Sunday**

**Lunch:** 12pm - 3pm  **Dinner:** 6pm - late  **Cellar Door from Monday to Friday:** 9-5pm  **Saturday & Sunday:** 11-4pm

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