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## NEWS FROM THE TASMANIAN INSTITUTE OF AGRICULTURE

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# Media Release

## Chiefs of Staff, News Directors

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### Novel methods to extract best from wine

Tasmanian scientists are helping winemakers enhance the beautiful natural colour of Pinot noir wine with novel grape maceration techniques.

The Tasmanian Institute of Agriculture (TIA), a joint venture between the University of Tasmania and the Tasmanian Government, is undertaking the research under the coordination of Dr Anna Carew.

“Tasmania has a growing reputation for producing premium quality, award winning Pinot noir wine, but sometimes it is difficult for wine makers to extract all of the colour and tannin they need from Pinot noir grape skins to make red wines with strong, lasting colour,” Dr Carew said.

“We are examining innovative ways to enhance colour and tannin extraction from Pinot noir fruit before fermentation.”

Maceration is a winemaking process where phenolic materials including tannins, anthocyanins (colour pigments) and flavour compounds are leached from grape skins, seeds and stems.

Red wine gets its colour from the maceration process.

The researchers are trialling a number of novel maceration techniques, including ultrasound waves, carbon dioxide or ‘dry ice’, chilling and soaking, and microwaves.

“This research is very new and the wines need to age before we do chemical and statistical analysis on them to discover which of these innovative maceration treatments might provide Tasmanian wine makers with practical options for crafting ever more beautiful wines from the fruit grown in our premium cool climate conditions,” Dr Carew said.

TIA’s wine making research group is also undertaking other work in wine and cider fermentation under the leadership of Associate Professor Dugald Close and including Dr Fiona Kerlake, Dr Jo Jones, Dr Angela Sparrow and Dr Bob Dambergs.

Samples of the wine extracted through these different methods will be on display at the TIA exhibit at Agfest.

TIA’s display, co-located with the Tasmanian Department of Primary Industries, Water and Environment at site 813/815 Eighth Avenue, will also showcase the Institute’s cutting edge, high-tech and futuristic research and development work involved along the whole supply chain from crop selection to food innovations that have been adapted from NASA’s space program.

#### **Information released by:**

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