



of bottling your own products is paramount for KJA International Liquor. The purpose-built bottling line can be used for the bottling premium quality table wine, sparkling, fortified wine and premium beer. This is a great benefit for contract bottling across various products."

He said the system, once operational, would operate in line with bottling demands generated by the bottling of our own product as well as contract bottling "therefore we see the system operating for five days per week".

Arthur said that staff would be employed as required. "We see that there will be 8-10 staff on an ongoing basis, five of whom will work on the bottling line".

## Lobby factor can't be ignored

Timely advice from Tasmania about future pressure on the wine industry from health activists. Vineyards Association of Tasmania president Stuart Bryce said he had "gleaned from several meetings with backbenchers from both major political persuasions that the health lobby is putting serious pressure on members of parliament regarding the negative externalities of alcohol".

Bryce warned that if this matter was mishandled by the wine industry the costs to individual producers could be sufficient to send some into obscurity.

"The only hope we have of succeeding is to have well-funded, active and efficient industry bodies at both State and Federal levels," Bryce said.

Arthur was keen to highlight some of the many advantages associated with the bottling line "two of which are the labelling and packaging capabilities".

When asked what was the best advice he could offer other bottling line operators in terms of ensuring efficient operations of the system, Arthur replied: "Extensive inquiry into bottling lines. This resulted in us working closely with Australian Winemakers on the supply of a Framax bottling line to ensure it was the most efficient system for our needs," he said.

*For further information on bottling lines contact John Penny, Australian Winemakers (03) 8405 9000.*

## Climate change on the agenda

Viticulturists have been invited to attend a briefing on "Climate Change, Carbon and Plants" to be held 13 June Dockside, Darling Harbour, Sydney. The briefing will consider:

- how plants will respond to more carbon dioxide
- how to improve agricultural productivity while reducing methane
- carbon trading
- how to manage soil carbon
- simple rules for estimating carbon pools
- land management practices, land use change
- how climate change will affect water availability
- implications for plant-based endeavors.

*Further information from, [www.greenhous.crc.org.au](http://www.greenhous.crc.org.au) or Christine Aberdeen on (02) 6125 4020*

Australian Society of  
VITICULTURE AND OENOLOGY



### 'Finishing the Job'

#### Optimal Ripening of Cabernet Sauvignon and Shiraz

Following on from the successful Transforming Flowers to Fruit seminar held in 2005, the ASVO has compiled the next viticulture seminar for 2006.

Focusing on the ripening period from veraison through to harvest, the issues of source sink relationships and how they can manipulate all aspects of fruit ripening will be discussed. It seems any understanding of how vines ripen can be attributed to the way in which carbohydrates are allocated within a vine. Key international and local speakers will present information relating to the main red varieties of Cabernet Sauvignon and Shiraz, with two case studies to reflect the more practical aspects of grape growing.

The ASVO Viticulture seminar will be held at the Mildura Arts Centre, 199 Cureton Ave., Mildura, Victoria on **Friday, 21 July 2006** and video conferenced to Margaret River Education Campus, WA and the Applethorpe Research Station, DPI&F, QLD

Further information can be obtained from the ASVO Secretariat.

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# Seminar

# ASVO 2006



**TAS-SAFF**  
Saffron Growers

Award winning **Tasmanian Saffron Pty Ltd** trading as **Tas-Saff** are recognised as the leading producer and supplier of Extra Category One, Australian saffron.

Established in 1991 Tas-Saff is the first and only network of commercial Saffron Growers in Australia. The network of growers are situated throughout Tasmania, Victoria and N.S.W. This group is dedicated to producing saffron of the highest possible quality.

Saffron is the name given to the three pronged dried red stigmas of the crocus sativus flowers. Saffron is not only treasured for adding flavour, colour, and aroma to food but also used in medicines throughout the world as a source rich in carotenoids and Vitamin B.

A **temperate climate** along with a minimum of five acres of land is required. Well-drained and not overly fertile soil that experiences all day sun with access to water for irrigation is essential. A northerly aspect is most desirable.

*We are seeking expressions of interest from parties that would like to become part of the network of saffron growers.*



**For details please email:**  
[tas-saff@bigpond.com.au](mailto:tas-saff@bigpond.com.au)  
**or apply in writing to:**  
Tas-Saff at P.O. Box 156  
Cygnet Tasmania 7112.