



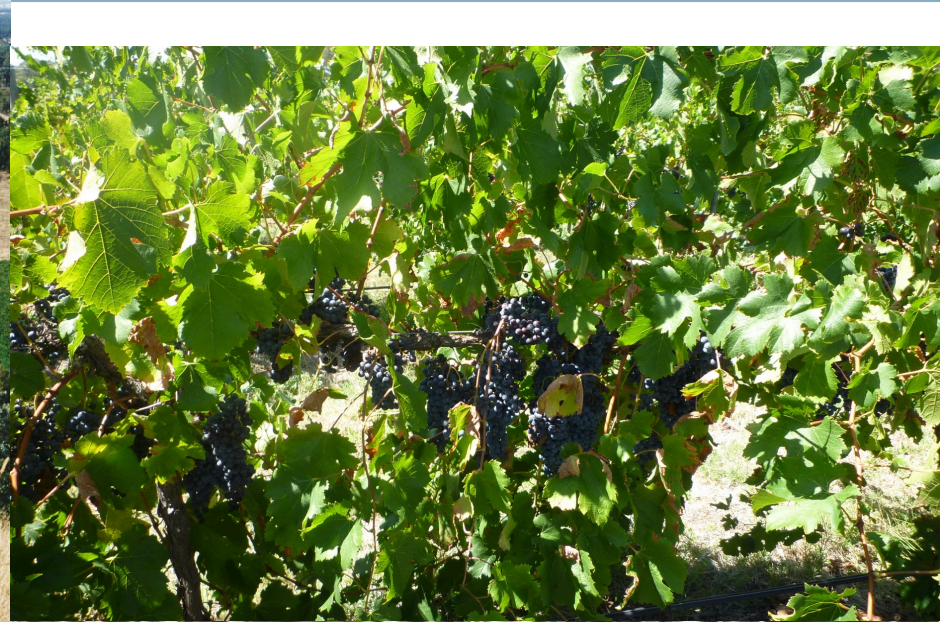
THE UNIVERSITY OF
MELBOURNE

The wine industry

*a model for climate change
attribution and adaptation studies*

Professor Snow Barlow, ATSE, FAIAST

Viticulture – *the canary in the coalmine*



Evolution of *Vitis vinifera*

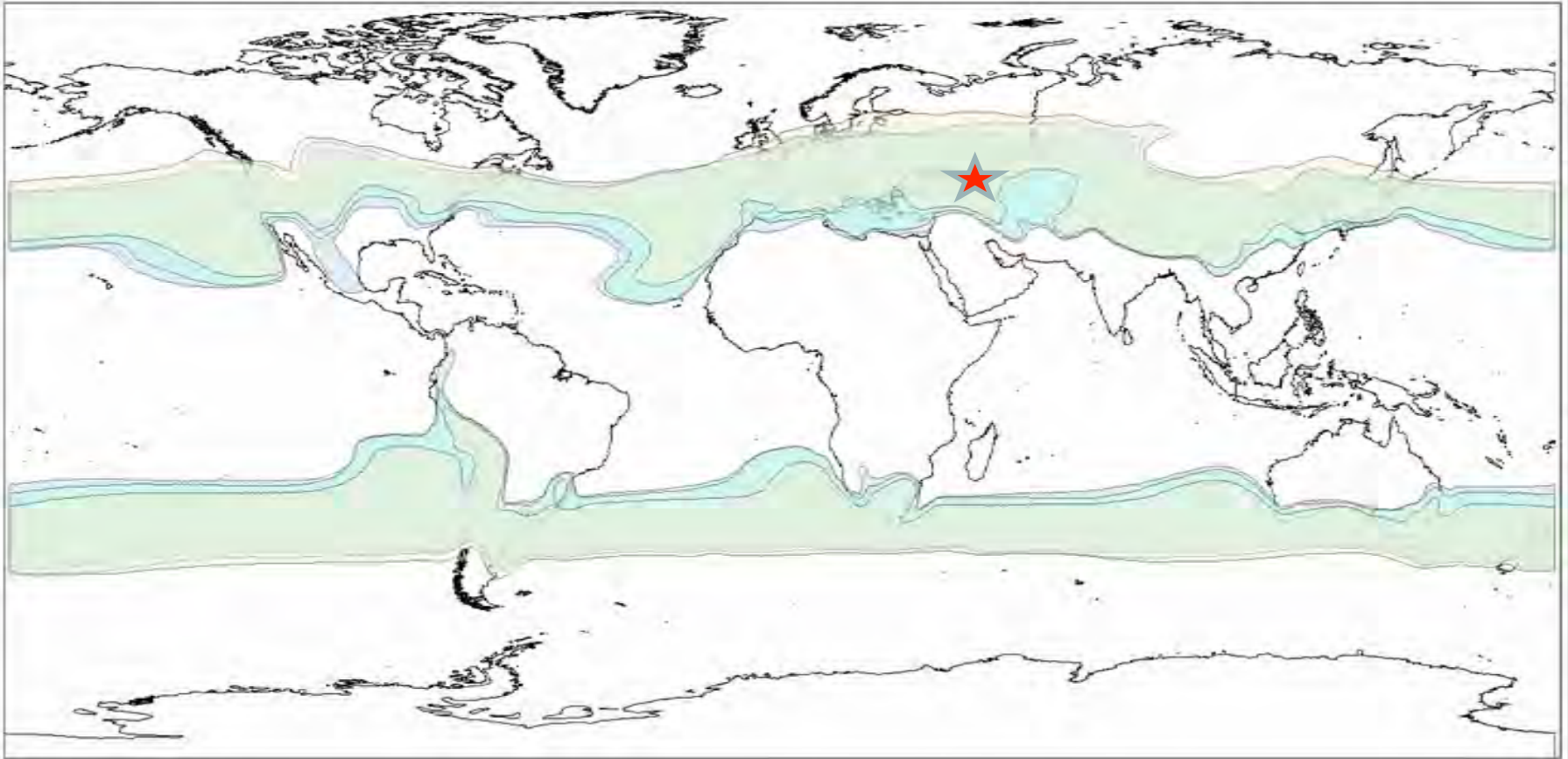
- *Vitis vinifera* evolved in Caucasus Mountains- Georgia
- In close proximity to Mesopotamia –the cradle of civilization
- Integral part of early diets ! with- wheat, rye ,barley –beer





Wine grape culture is practiced internationally within a narrow latitude band and temperature range

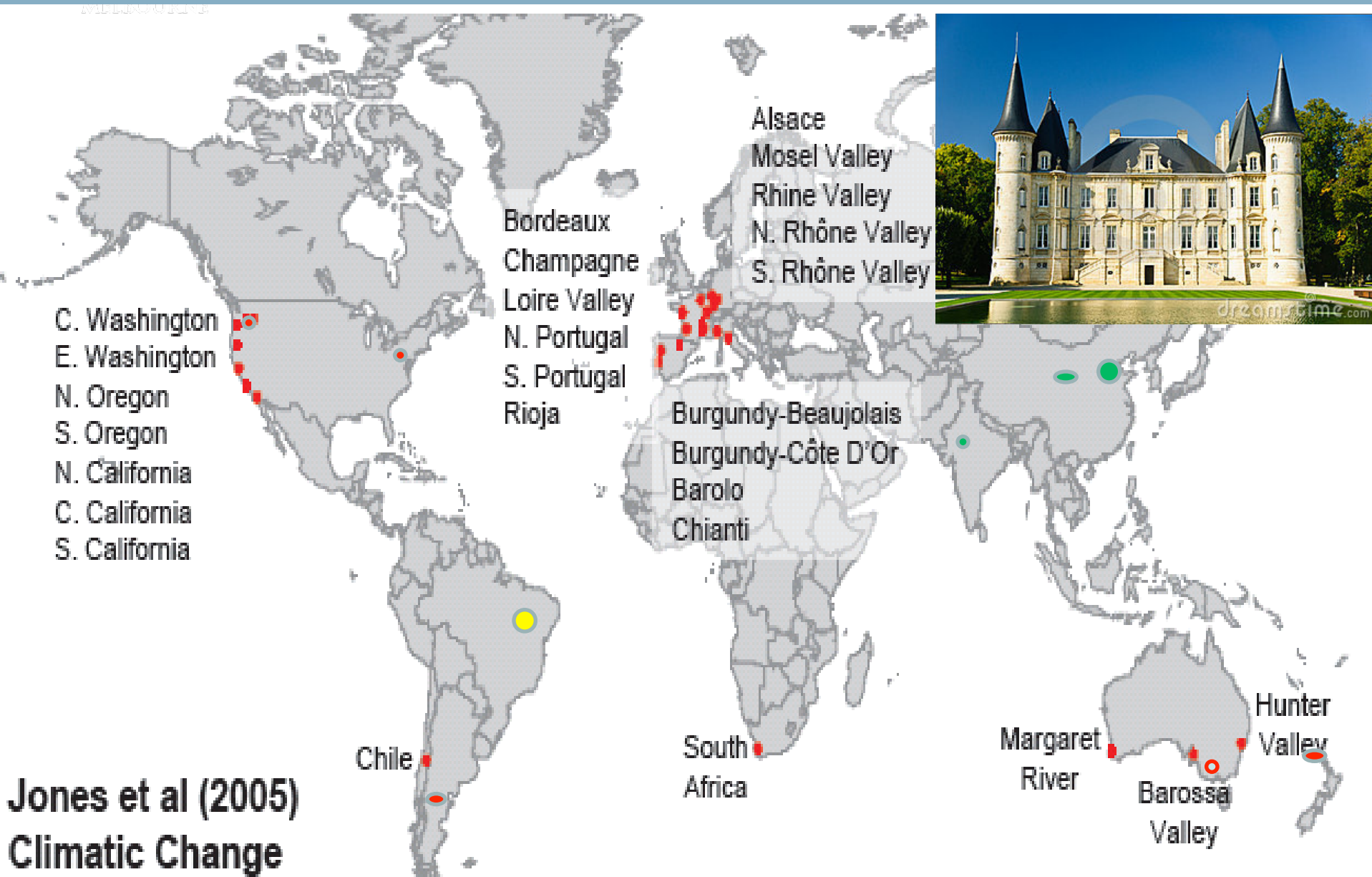
**Growing Season Average Temperature Isotherms (12-22°C)
Northern Hemisphere (Apr-Oct); Southern Hemisphere (Oct-Apr)**





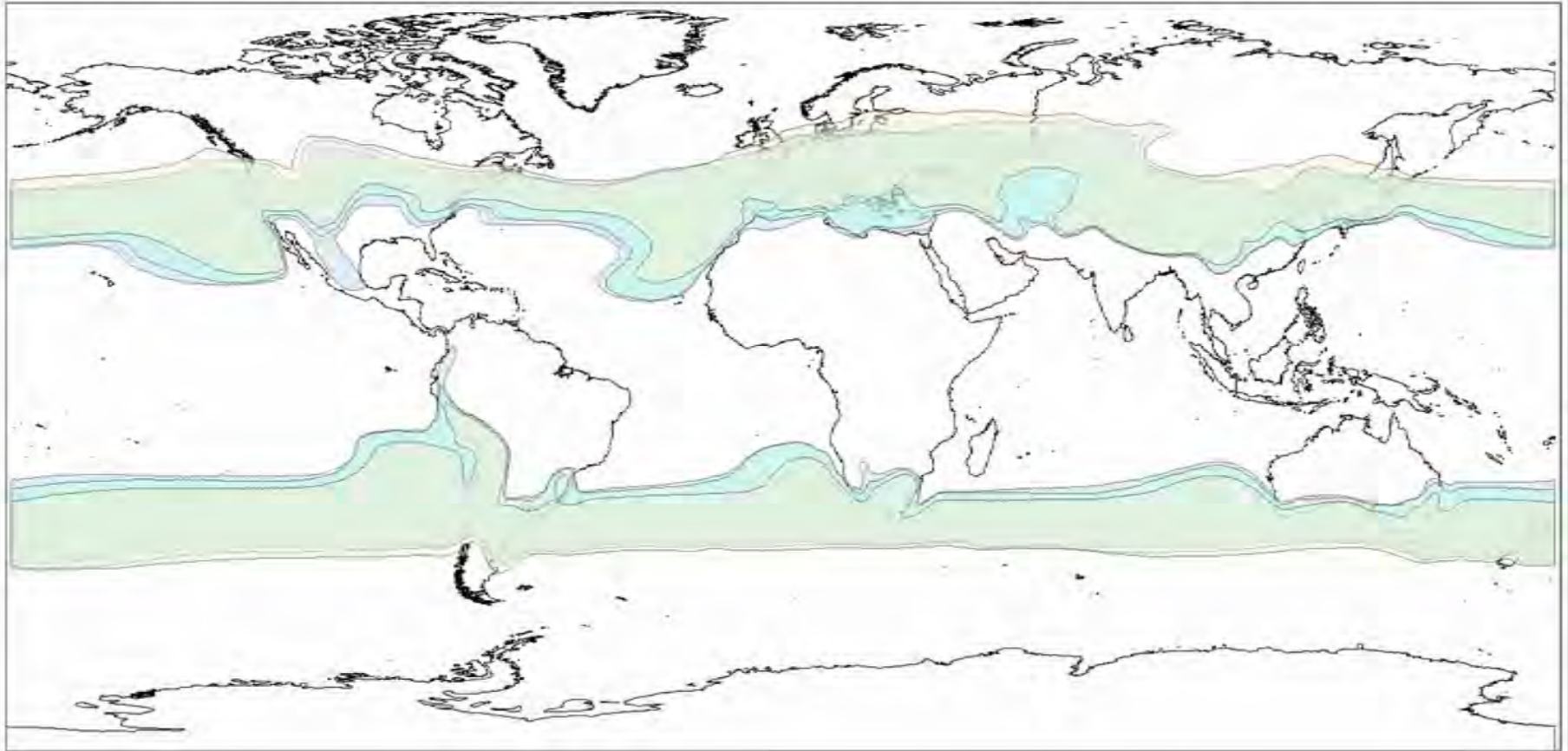
Global Wine Industry

founded by French on concept of Terroir



Jones et al (2005)
Climatic Change

Growing Season Average Temperature Isotherms (12-22°C) Northern Hemisphere (Apr-Oct); Southern Hemisphere (Oct-Apr)



2050 Isotherms move poleward by 150-300km - NH area expands ,SH declines



Why is Terroir Important

Varietal Expression necessary for quality wine

Varietal-Climature Thresholds

Wine Production and Quality Metrics

Yield/Production

Balanced Composition

Typical Varietal Flavors

Vintage Ratings/Price

Too Cold Threshold
Lower sugar levels,
Unripe flavors,
Unbalanced



Too Warm Threshold
Lower retention of acids,
Overripe flavors,
Unbalanced

Optimum Zone
Consistent sugar levels,
Ripe flavors,
Generally balanced -
Vintage variations driven by
seasonal climate factors
(frost, untimely rain, etc.)

Plasticity – Adaptation
Management (short-term)
Varietal (long-term)

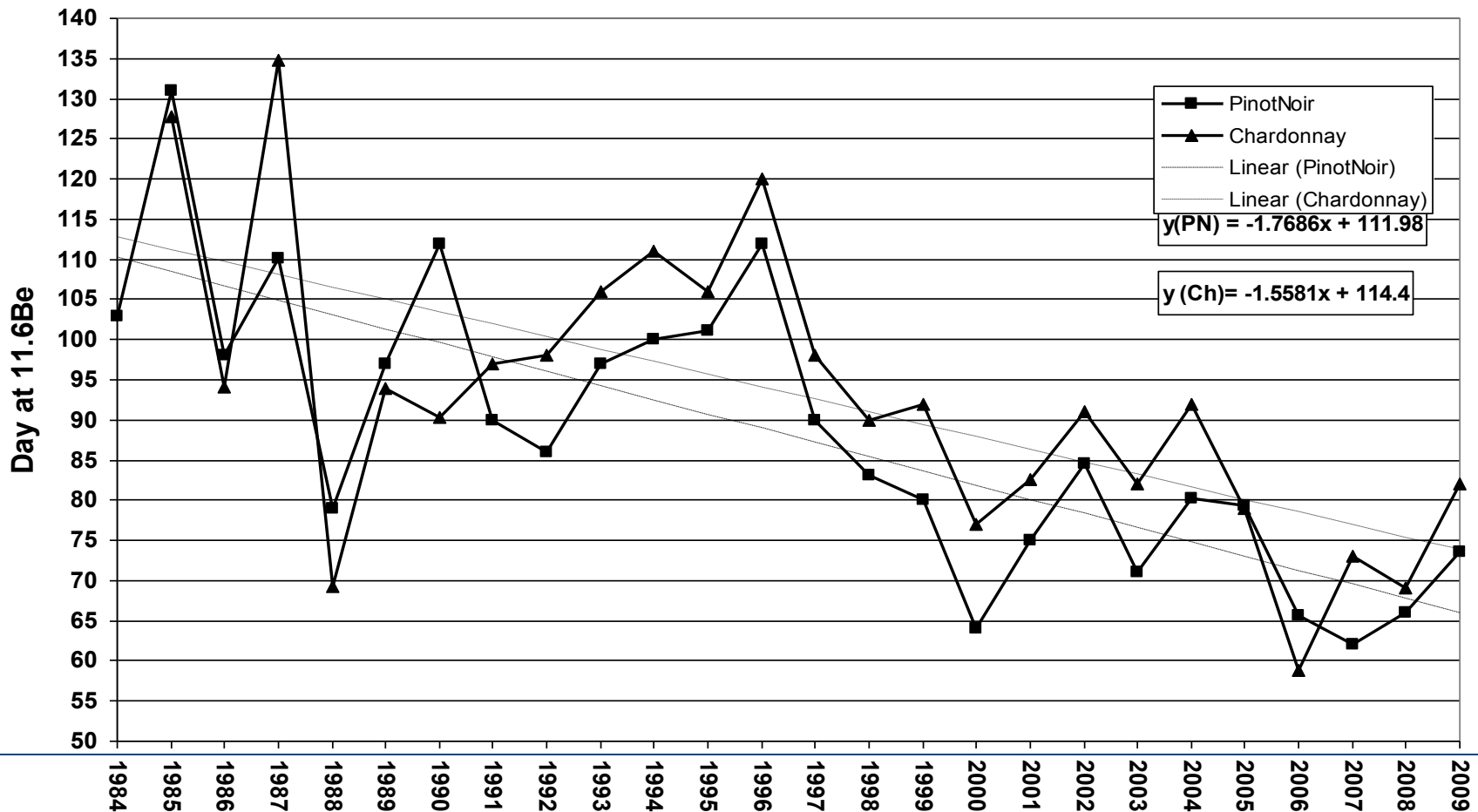


Climate Metrics

Growing Season Average Temperatures, Heat Accumulation
or Drought Stress Metrics

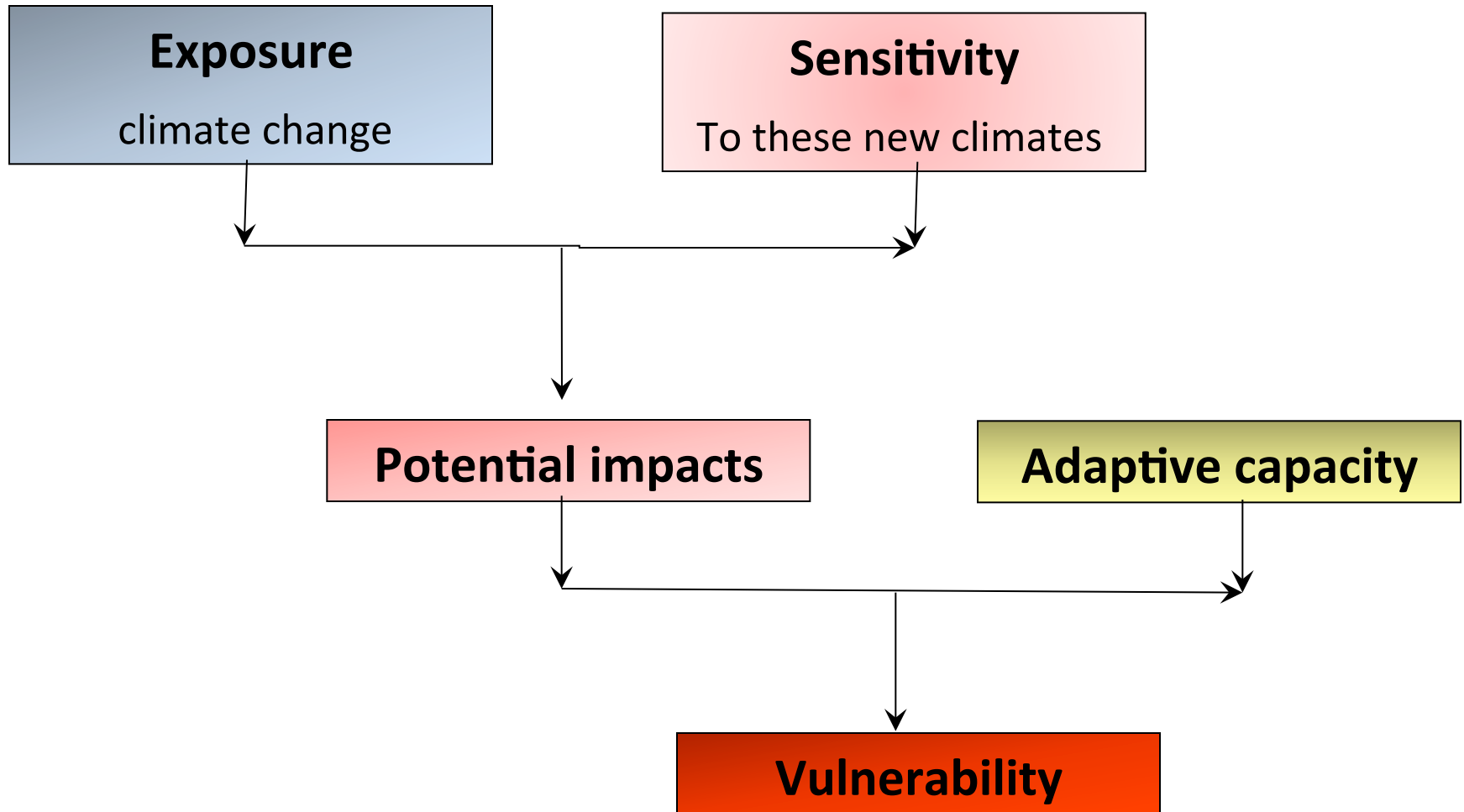
*Globally vintages are moving forward in most regions under climate change
Some Australian regions have moved forward by 1.6 days per year over past 25 years*

Mornington Peninsula
Trended TSS



Climate Change Adaptation *a risk management framework*

WILLIAMS ET AL (2014)



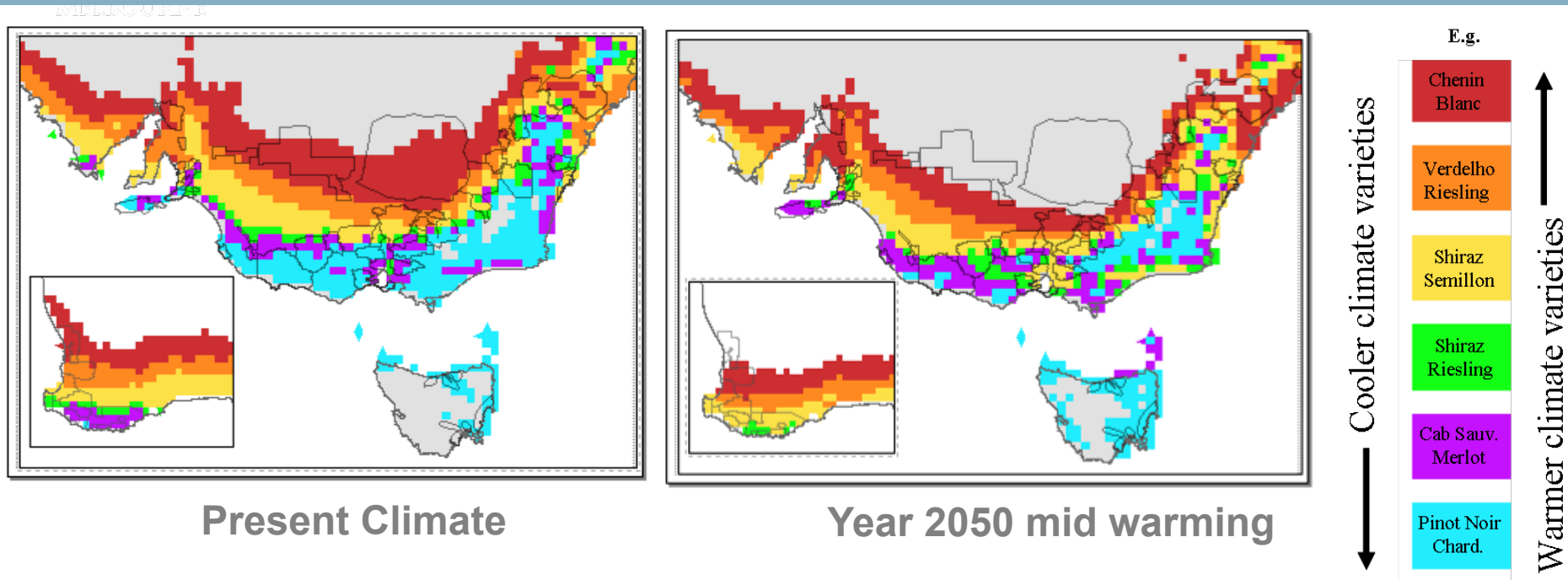


Grapevine Varieties are grouped according to their climate suitability - Terroir

GROUP	*TEMPERATURE (MJT)	VARIETY BEST SUITED
1	15.8-19 °C	Pinot Noir Chardonnay Sauvignon Blanc
2	19.1-20.1 °C	Cabernet Sauvignon Merlot Cabernet Franc
3	20.2-20.6 °C	Many suited. No best suited.
4	20.7-22.2 °C	Shiraz Semillon Muscadelle
5	22.3-23.3 °C	Malbec Riesling Traminer Verdelho
6	23.4-24.8 °C	Chenin Blanc Ruby Cabernet Colombard

MJT – Mean January Temperature

Case Study 1: Imagining the future Changing the Terroir



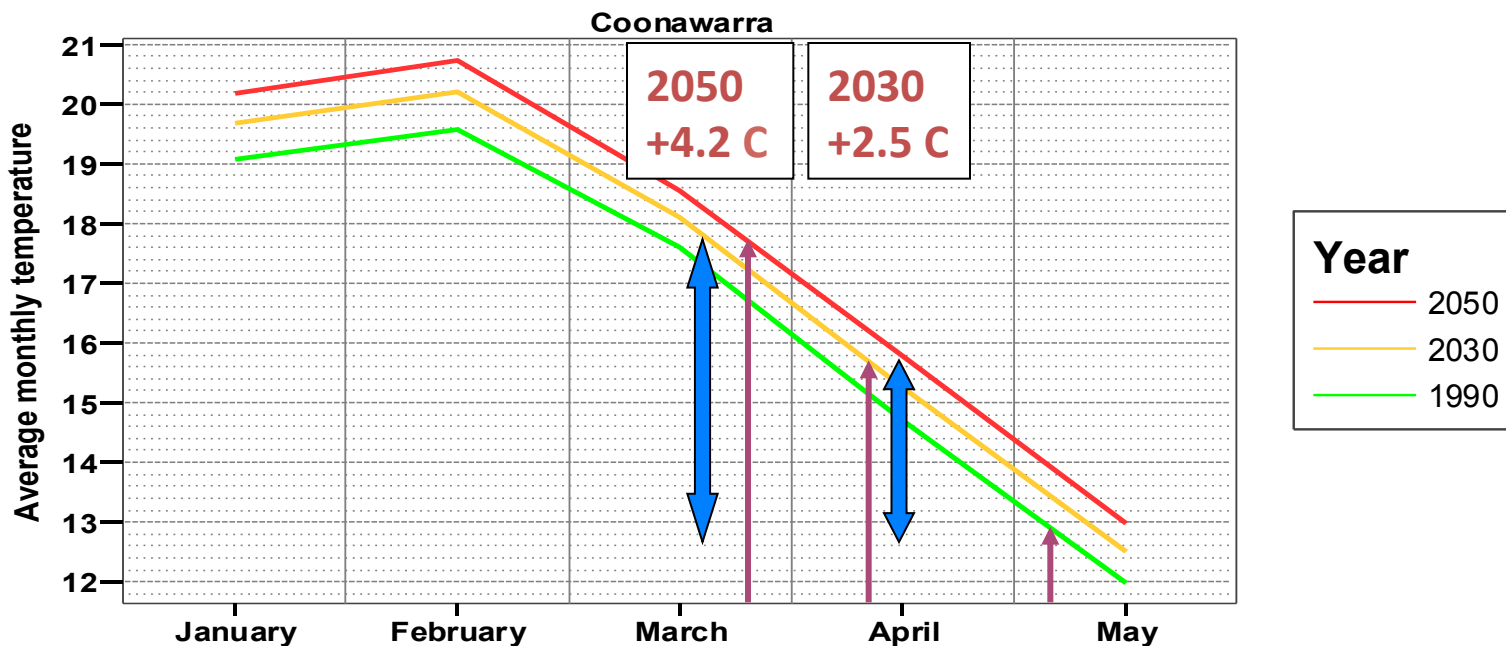
Adaptation Options

Stay where you are and change varieties.

or

Move to suitable climate for existing variety.

Potential Impacts of Climate Changes in Grape Maturity



+ -Altered fruit composition



--Vintage compression



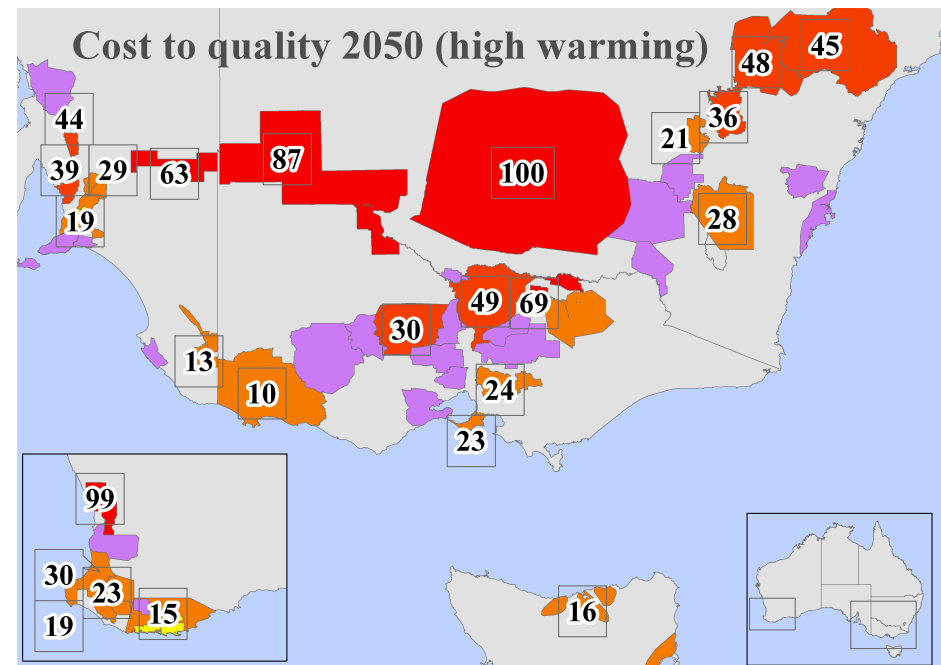
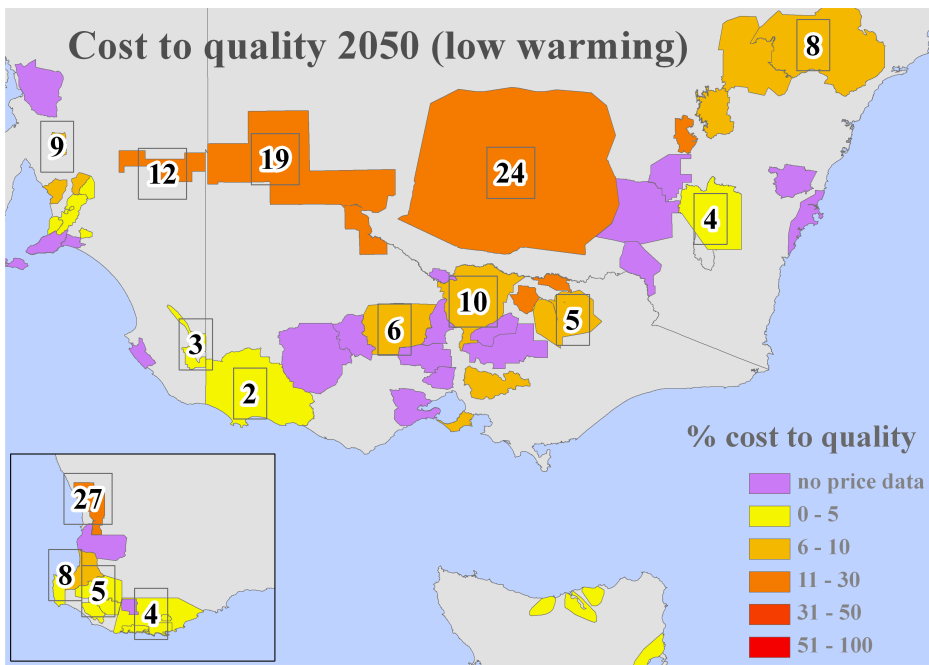
--Pressure on winery infrastructure



+--Higher Alcohol wine

Potential Impacts of Climate Change on Grape Quality in major Australian wine regions

Potential Impacts *-without Adaptive measures*

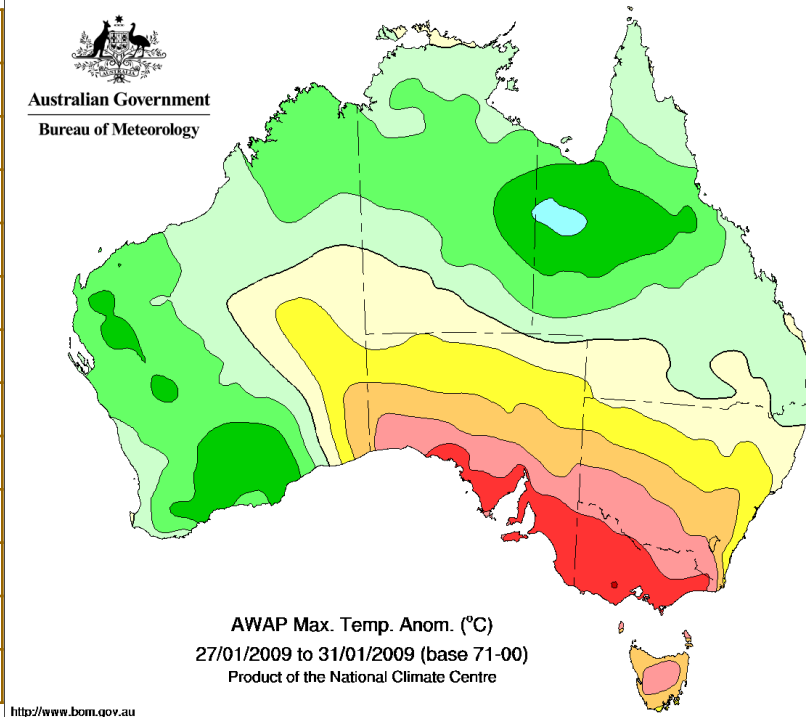


Maximum temperature anomalies (differences from the 1971-2000 average)

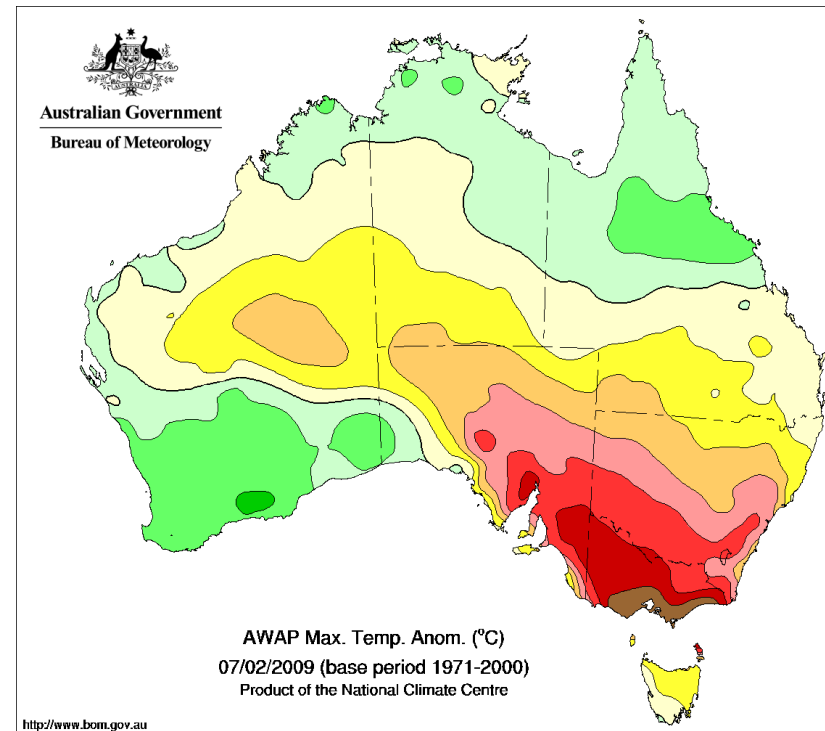
°C °F

18	64.4
15	59
12	53.6
9	48.2
6	42.8
3	37.4
0	32
-3	26.6
-6	21.2
-9	15.8
-12	10.4
-15	5
-18	-0.4

27-31 January 2009



7 February 2009

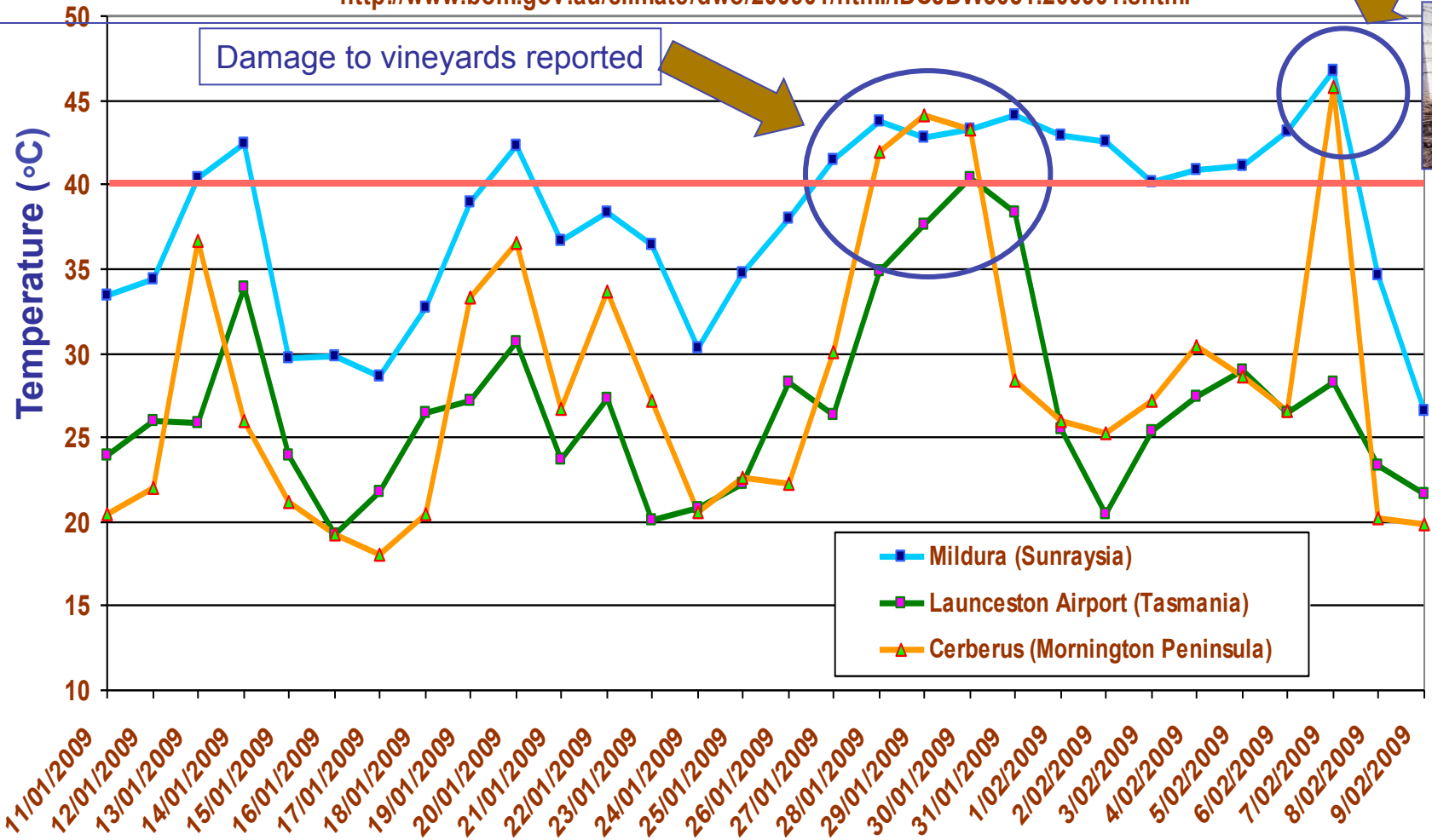


Vineyard temperatures in heat wave

Maximum temperature observations for January and February 2009

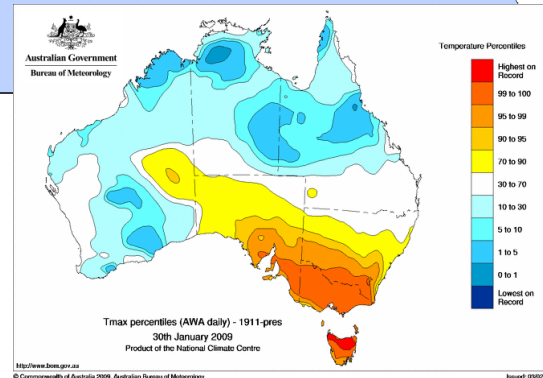
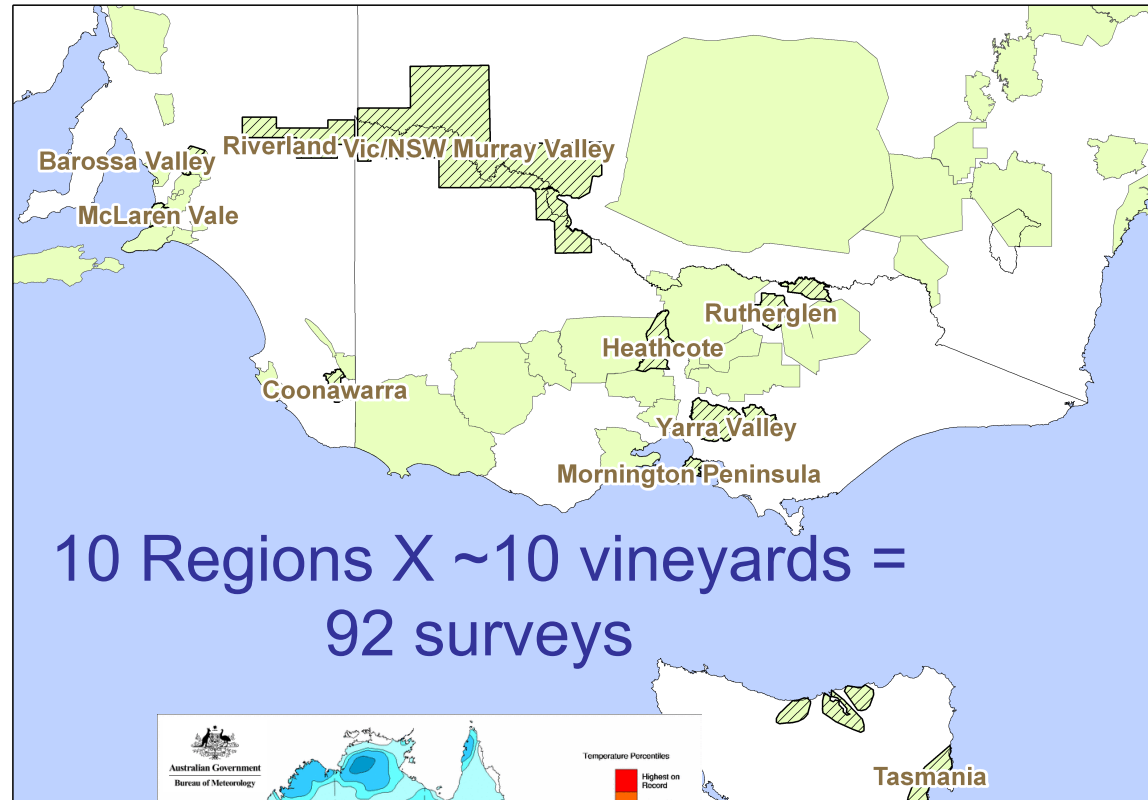
(Data sourced from the Australian Bureau of Meteorology)

<http://www.bom.gov.au/climate/dwo/200901/html/IDCJDW3051.200901.shtml>



Documenting regional and inter-regional variation of viticultural impact and management input

surrounding the 2009 summer heatwave in SE Australia.



1. Weather Awareness

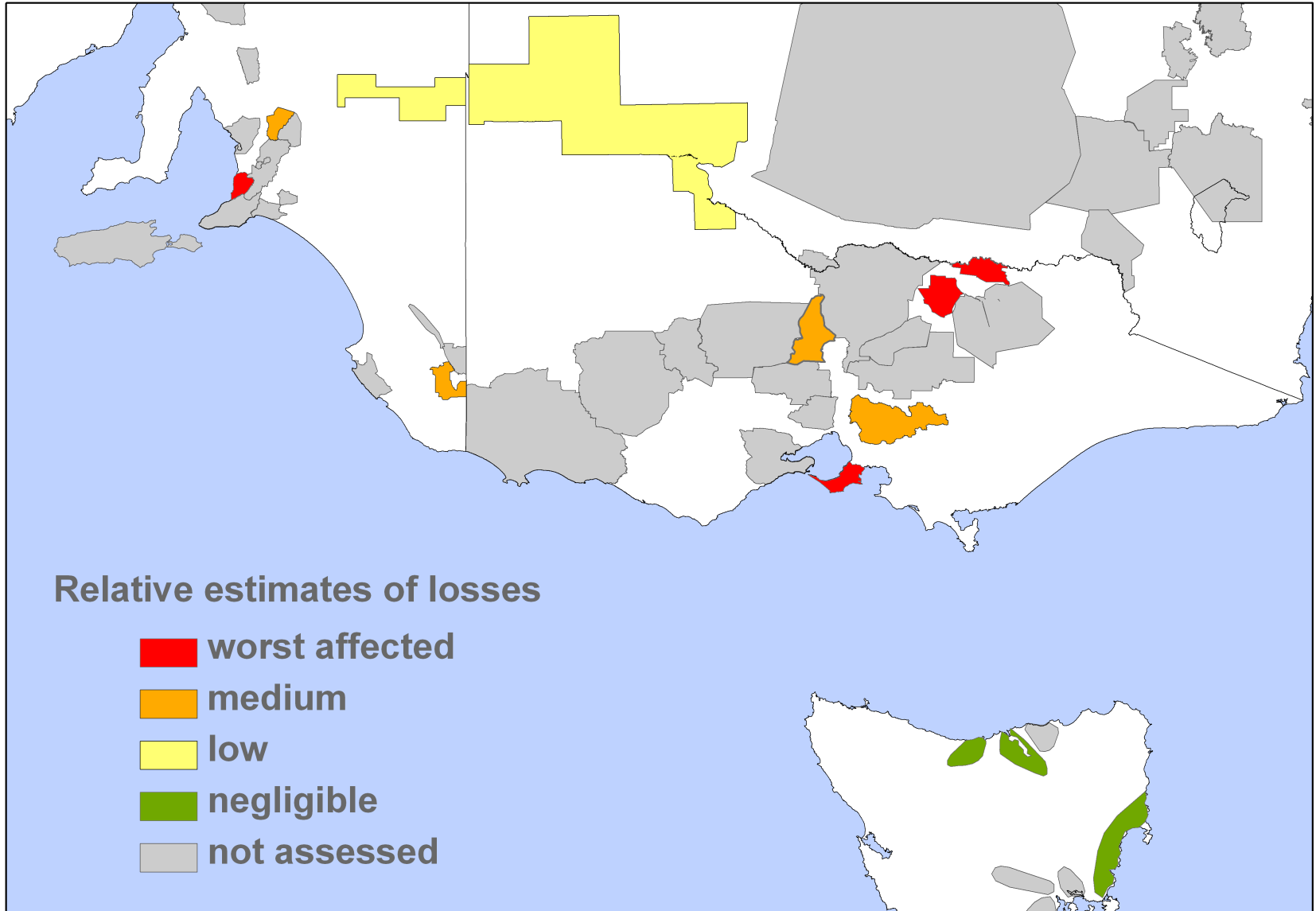
2. Vineyard impact

3. Management strategies

4. Self assessment: what worked/ what didn't



Regional variation of reported damage



Variation in regional impact



Score 0: Unaffected



Score 1: 20% affected



Score 2: 40% affected



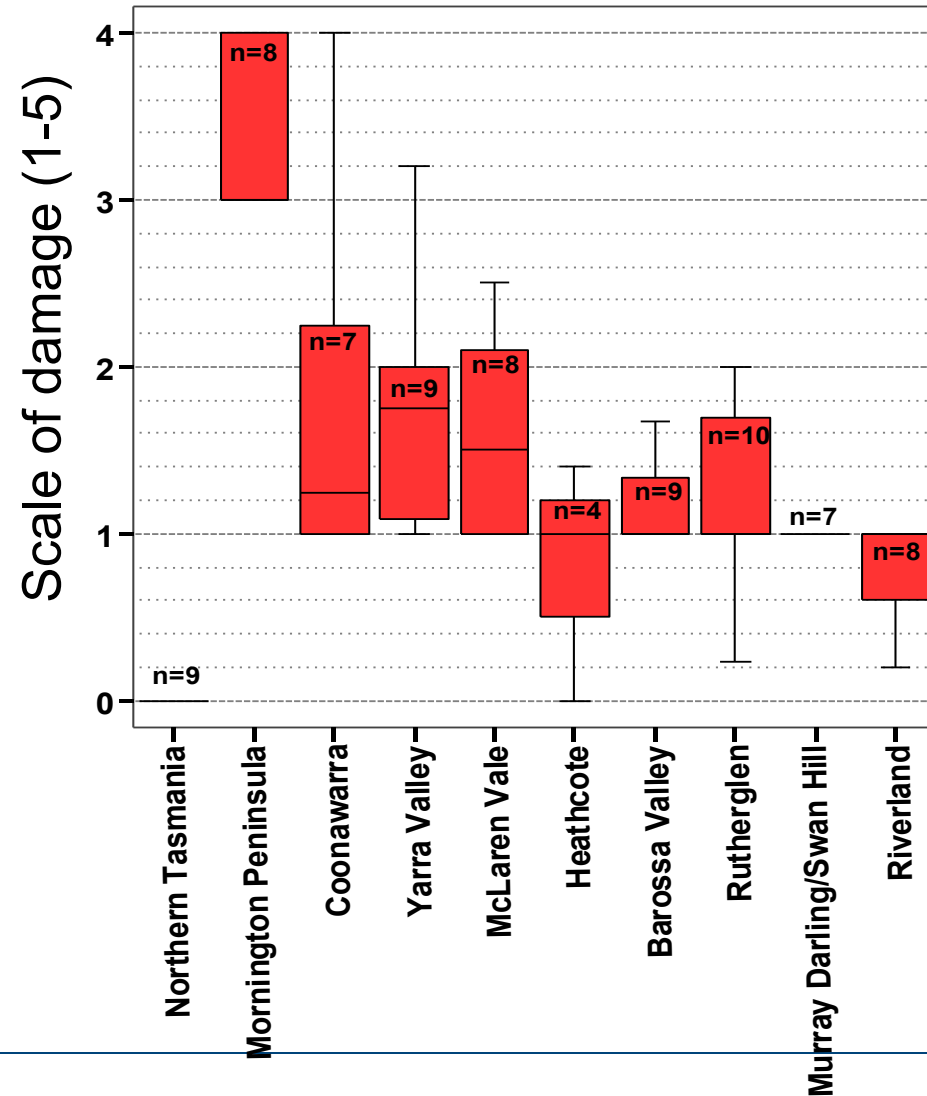
Score 3: 60% affected



Score 4: 80% affected



Score 5: 100% affected

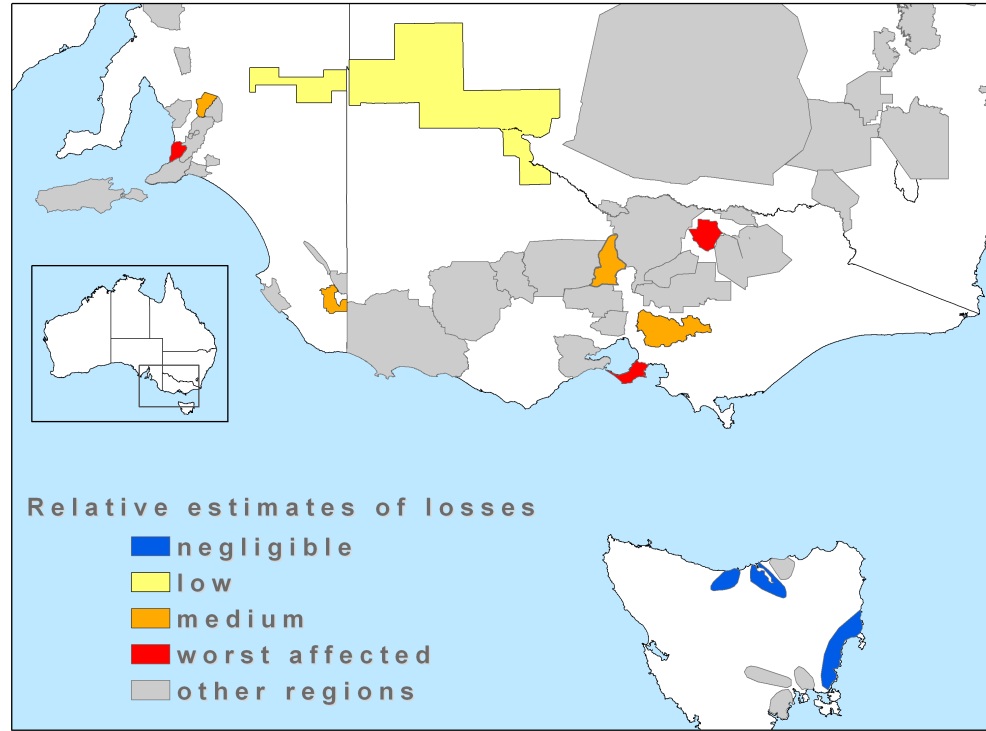
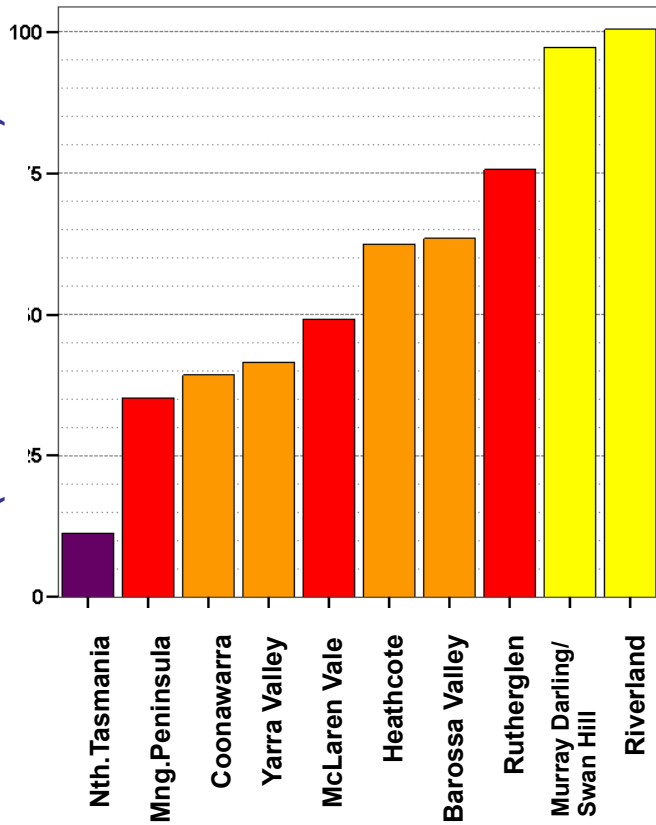




Correlation with heat exposure?

Heat degree days above 35°C
(23rd Jan-9th Feb 2009)
(above 95°F)

- worst affected
- medium
- low
- negligible





What really affected the impact!

Limestone pan-
poor root penetration



1. Water access/ availability

- Irrigation PRIOR to the event
- Rootstock/graft (canopy)
- Soil type/structure and water holding capacity

• Row orientation:

- More damage on west aspect of NS rows

1. Phenological stage

- Pre or Post Veraison?

2. Canopy/ inter-row cover

- Good canopy growth early
- Leaves protecting berries
- Mulch had positive effect



NS orientation-
east

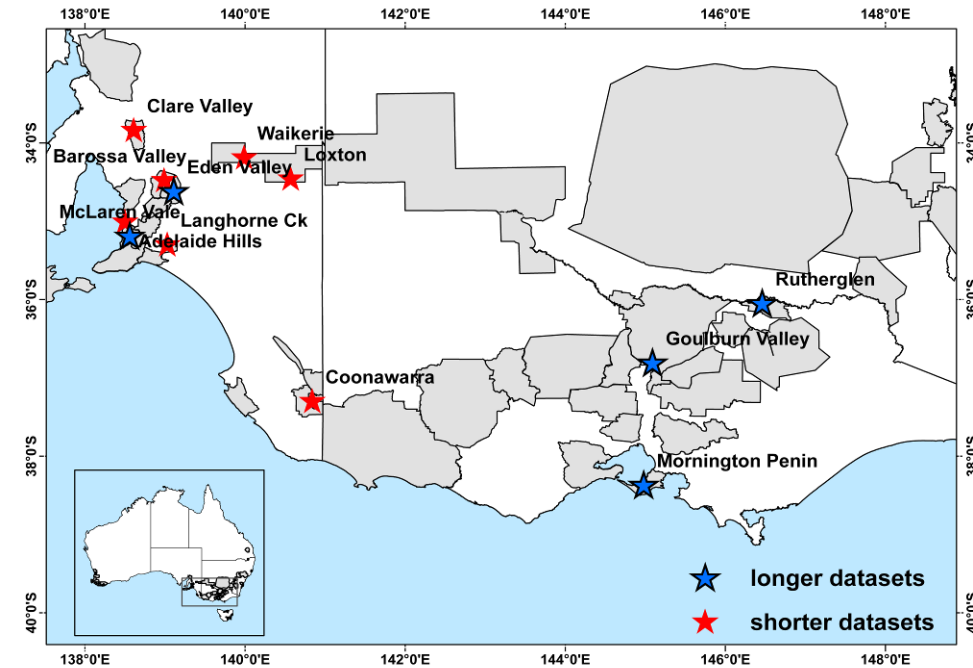
NS orientation-
west



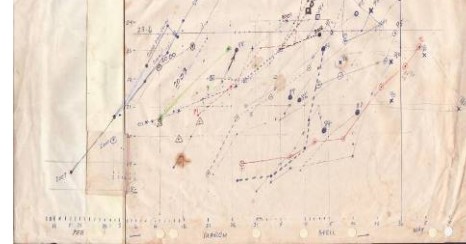
Shaded bunches

- Models need to be tested with real data
- This data is often hard to obtain
- Engagement with the industry is a key approach to getting this data

For this assessment vintage records from 40 vineyard blocks in 11 winegrape growing regions from south-eastern Australia have been accessed.



Vintage planning sheets



Bottle labels



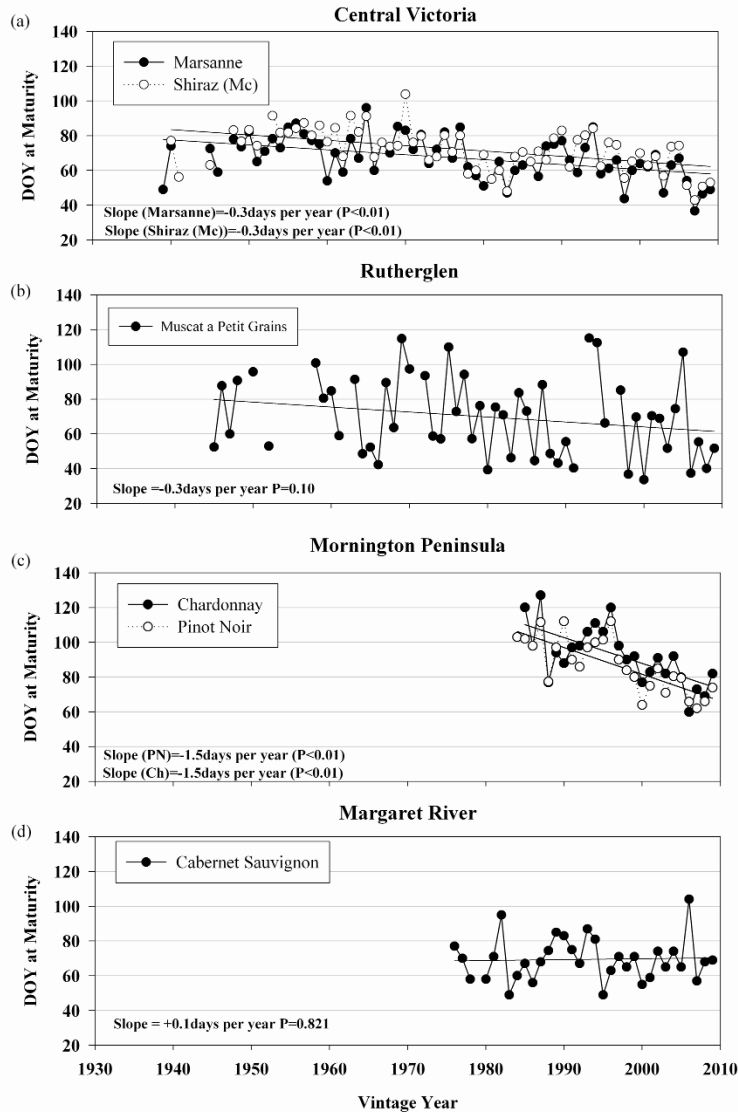
Library archives



Winery record books

Winegrowing sites (12 sites) in 11 regions (grey) in south-east Australia from where data was accessed (stars: blue >25yrs, red <20yrs).

Data extend back from 2009 for at least 25 yrs (ave~51yrs) for 8 of the blocks and for 32 blocks an avg~17yrs.



A trend to earlier maturity of winegrapes was observed in 43 of the 44 vineyard blocks.

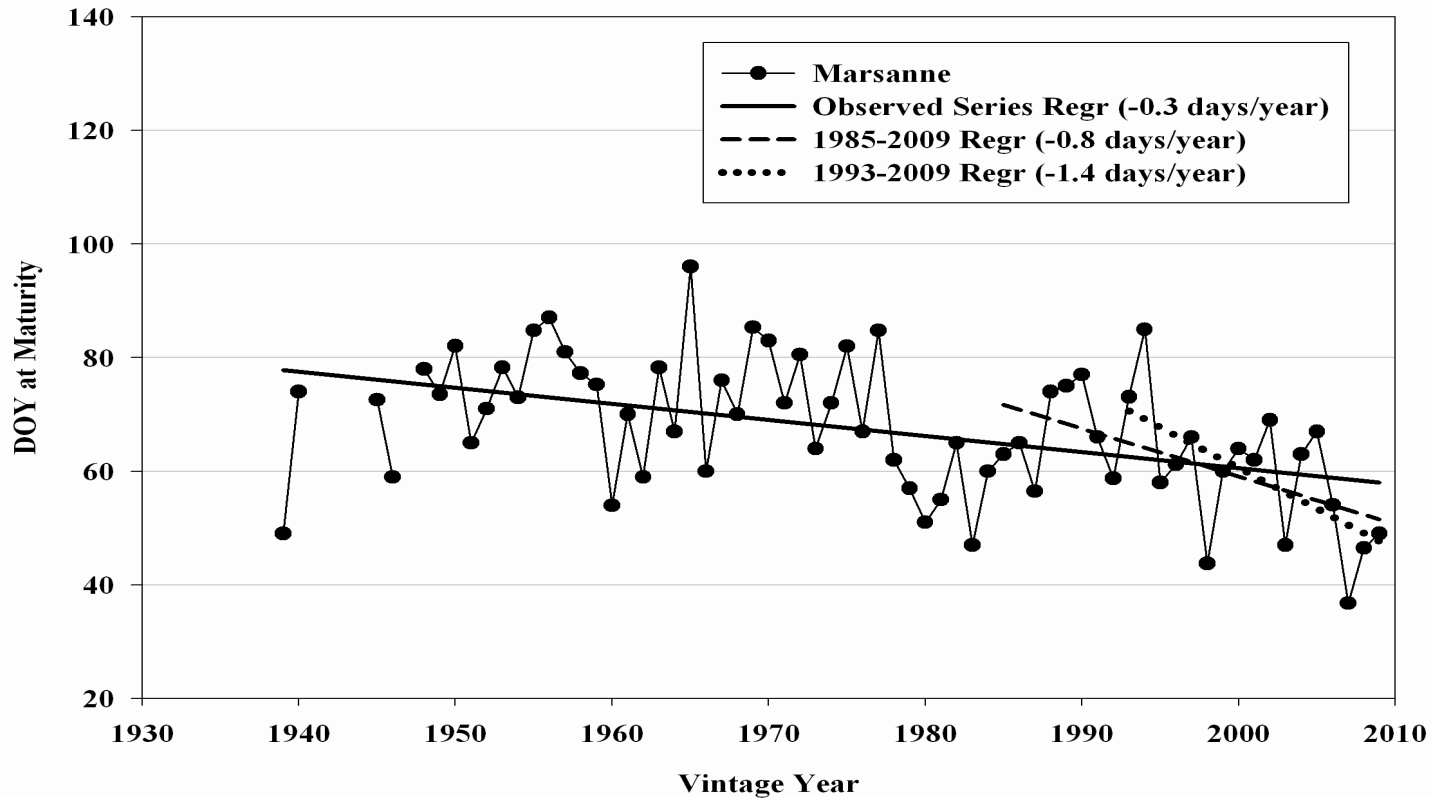
*This trend was significant for six out of the 11 **long-term** blocks for the complete time period for which records were available.*

For the period 1993-2009, 35 of the 44 vineyard blocks assessed displayed a statistically significant trend to earlier maturity.

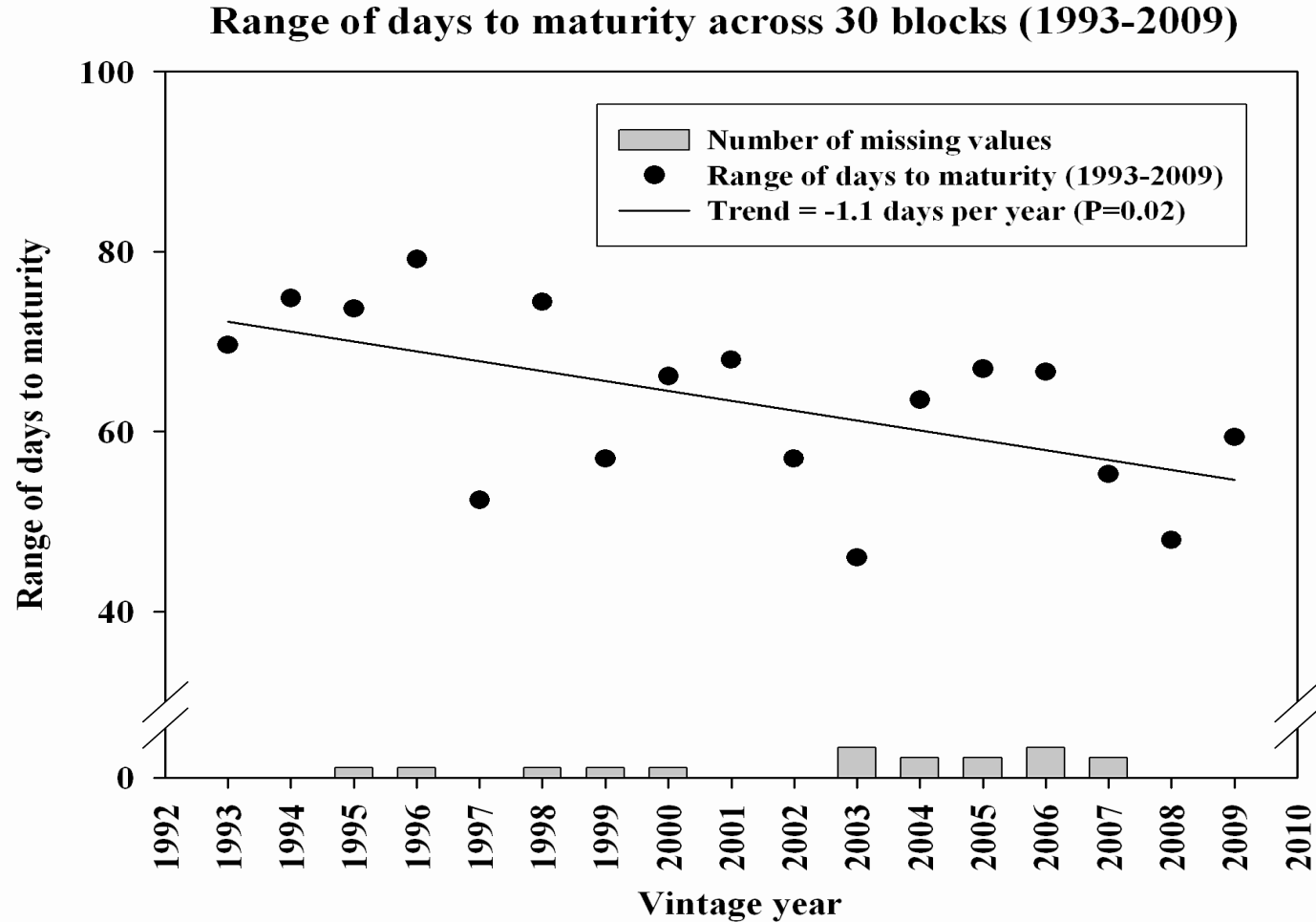
Average rate of Advance

1985-2009: 0.8 days/yr

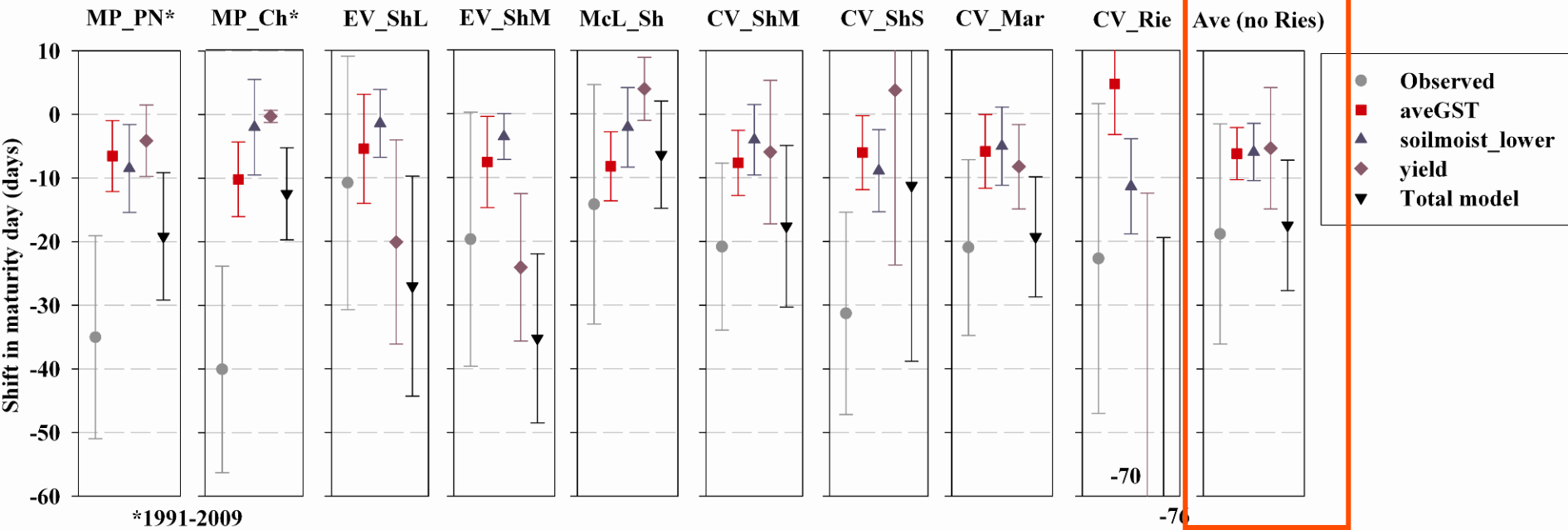
1993-2009: 1.7 days/yr



A significant reduction of 1.1 days per year in the range of days to maturity



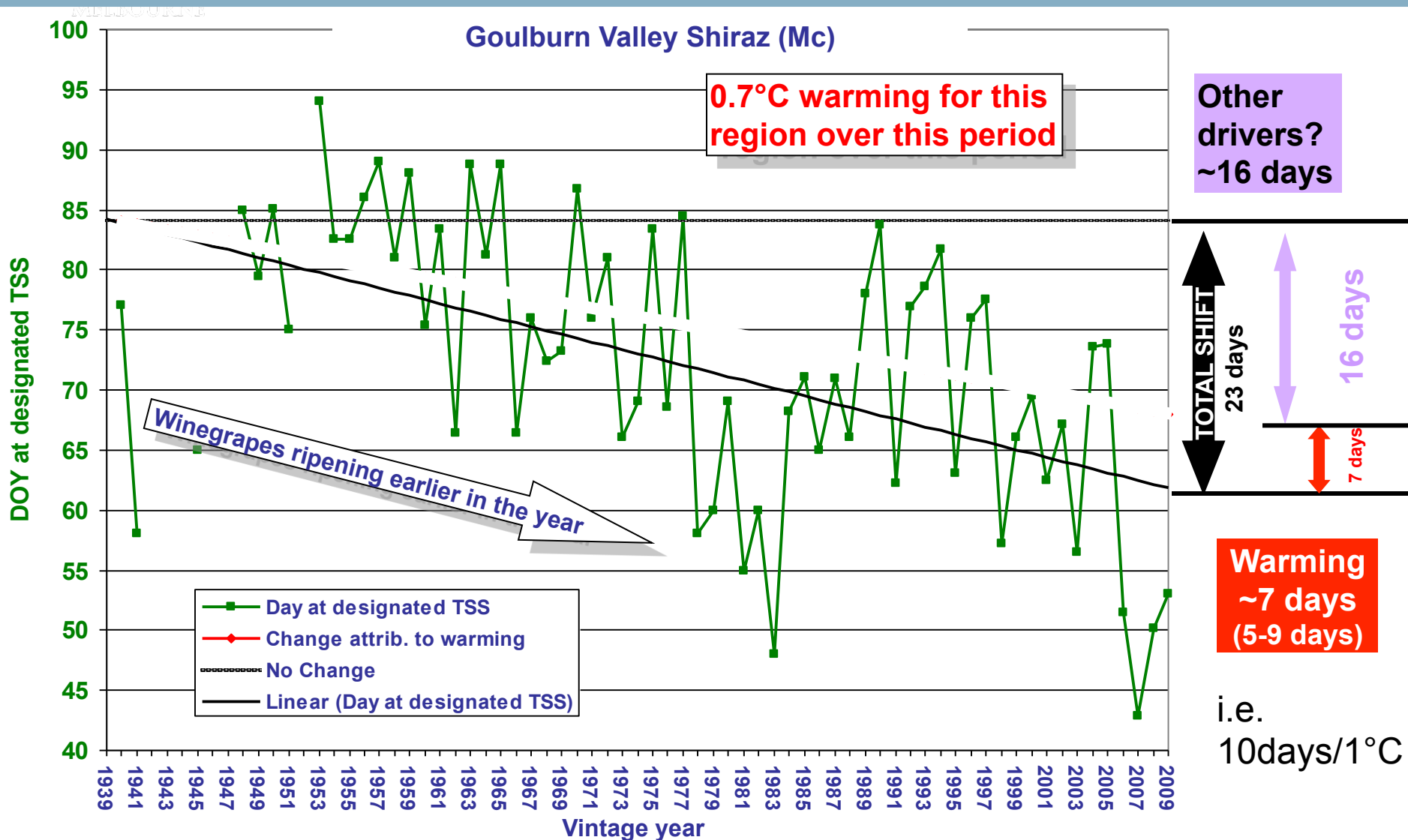
Shift in Maturity (1985-2009): Observed and Modelled



Average observed shift = ~19 days earlier/25years (0.76days/year)

- $GST_{model} = 6.2$ days earlier / 25 years (7.7days earlier per °C aveGST rise)
- $Soil_{model} = 5.9$ days earlier / 25 years
- $Yield_{model} = 5.3$ days earlier / 25 years (0.9 days later per t/ha increase)
- $Total_{model} = \sim 17$ days earlier / 25 years

Time series of day of year grapes reached a designated sugar ripeness



~30% of the 'total' shift in time to a designated TSS is attributed to warming

WILLIAMS ET AL 2016

We suggest management practices may have inadvertently evolved to promote the vines capacity to accumulate carbon, hence ripen faster:

- Manipulation of identified management practices may enable reversal of some of the undesirable trend to earlier ripening.



Yield changes



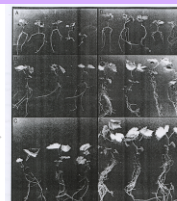
Irrigation practices



Canopy/rootstock



Vine health



CO₂?

- *Trends in maturity observed across majority of regions*
- *These trends related to observed growing season temperature changes*
- *Maturity trends were accelerating with climate change*
- *Significant harvest compression*

- *Major drivers for change were*
 - *Growing season temperature (GST)- 36%*
 - *Seasonal subsoil moisture -34%*
 - *Yield manipulation -30%*

- *Adaptation strategies to minimize maturity shifts allows 64% of the drivers to be manipulated by vineyard management*

- *3 approaches , modeling impacts, field assessment of adaptation and attribution analysis based on industry data have established significant engagement with Australian wine industry*

- *>85% of industry accept CC and are developing adaptation strategies*