

***Water-saving initiatives for wineries and getting smarter with water sourcing in the face of climate change.***

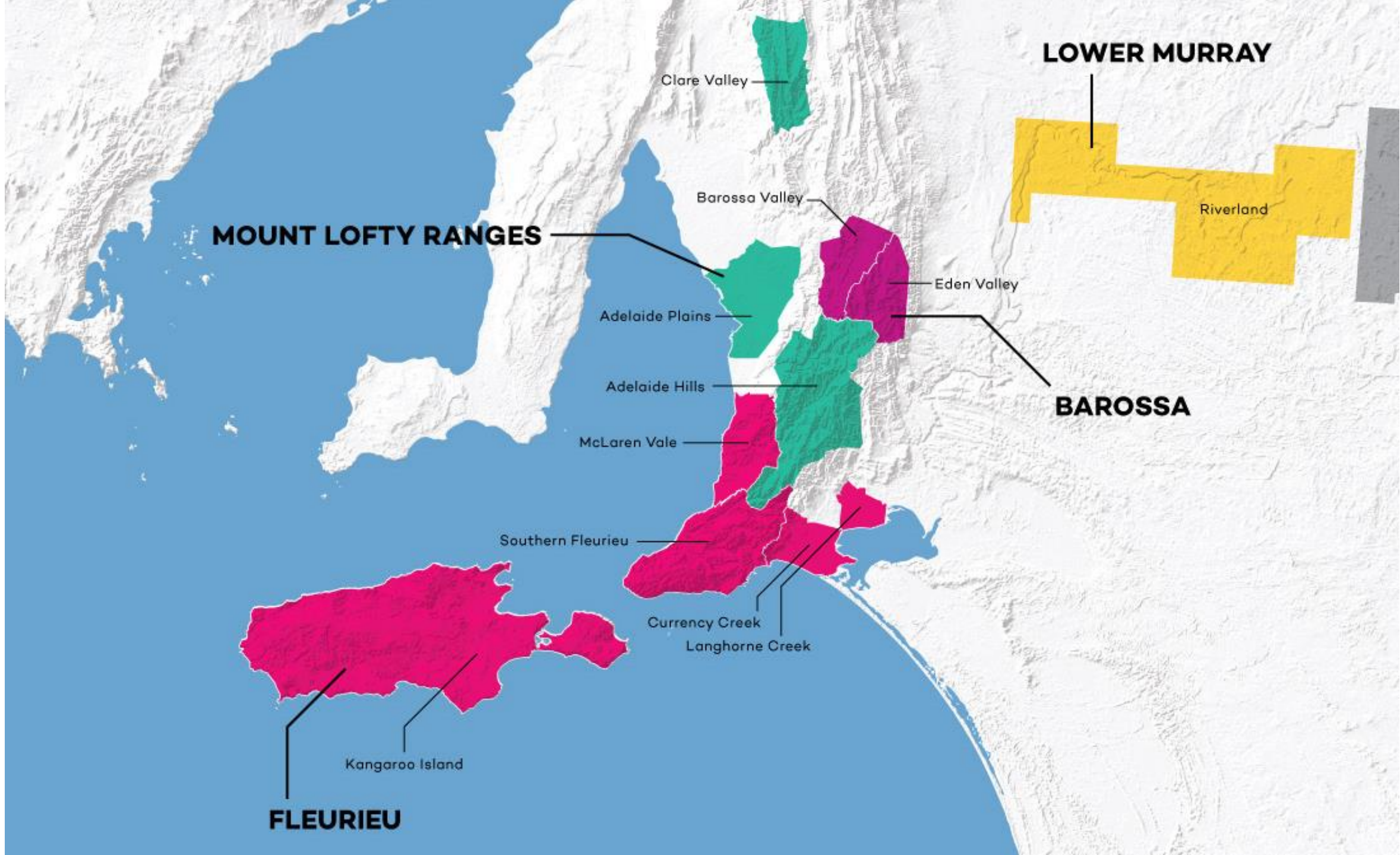
A trip to Adelaide, South Australia

Great Wine Capitals Knowledge Exchange

# Project Goals

Investigate ways of reducing water use in wineries

Investigate potential for alternative water sources to help negate the effects of climate change



**MOUNT LOFTY RANGES**

Clare Valley

Barossa Valley

Adelaide Plains

Adelaide Hills

McLaren Vale

Southern Fleurieu

Currency Creek

Langhorne Creek

Kangaroo Island

**FLEURIEU**

**LOWER MURRAY**

Riverland

Eden Valley

**BAROSSA**

# Wineries Visited

## **McLaren Vale**

Mollydooker

Yangarra

Oliver and Press (Olivers Taranga, Hither & Yon)

## **Barossa**

Treasury Wine Estate (Penfolds, Wolf Blass, ...)

Yalumba

# Mollydooker

1400T Crush (2024)

Majority red wine production  
(Shiraz, Cabernet Sauvignon, Durif  
and Merlot)

3100 Barrels (American Hogsheads)  
only used for 3 years



# Mollydooker Water Profile

Water supply: mains water  
(\$2.126-3.035/kL)

Ground water unsuitable for  
winery use due to high salt  
content

Waste water: Settled then  
irrigated to tree lot

Water use:

2022 5.95L/L wine produced,

2023 7.45L/L

2024 5.6 L/L



# Yangarra

Jackson Family Wines

Biodynamic and organic certified

500T Crush (70% red/30% white)

Grenache, Shiraz, Roussanne

French oak barriques, puncheons and foudres (2500L, 4800L)

Ceramic eggs and amphoras



# Yangarra Water Profile

Water Supply: rain water (general use),  
ground water (floors and non wine use)

500kL rain water storage

Must buy spring water via tanker if rain  
water runs out (\$80/kL)

Waste water: Settled, sand/gravel filter,  
reed beds and pH correction then irrigated  
to tree lot

Water use: 4L/L







# Oliver and Press

Contract facility (ex Gemtree site)

Production for Oliver's Taranga,  
Hither & Yon

2000T Crush

Tank capacity 5 million litres

3500 barrels



# Oliver and Press Water Profile

Water supply: Rain water, 440kL storage

Waste water: Full treatment and then irrigated to grazing lot or oats (used for cattle feed)

Water Use 2.4L/L

Chemical reuse programme (caustic IBC)

Floats in wash tubs to cut water per wash cycle



# Treasury Wine Estate

Original Wolf Blass production site (Est 1975)

30 Ha site

Crush 60,000T (2024)

Fully automated red barrel hall with capacity for 130,000 barrels

Automatic barrel fill/empty and clean

Bottling for all TWE wines

New no/lo facility being built

Substantial waste water treatment plant



# TWE Water Profile

Water supply: Mains water for process water (\$2.90/kL)

Rain water: fire, gardening, tree lots

Water use: 4.28L/L

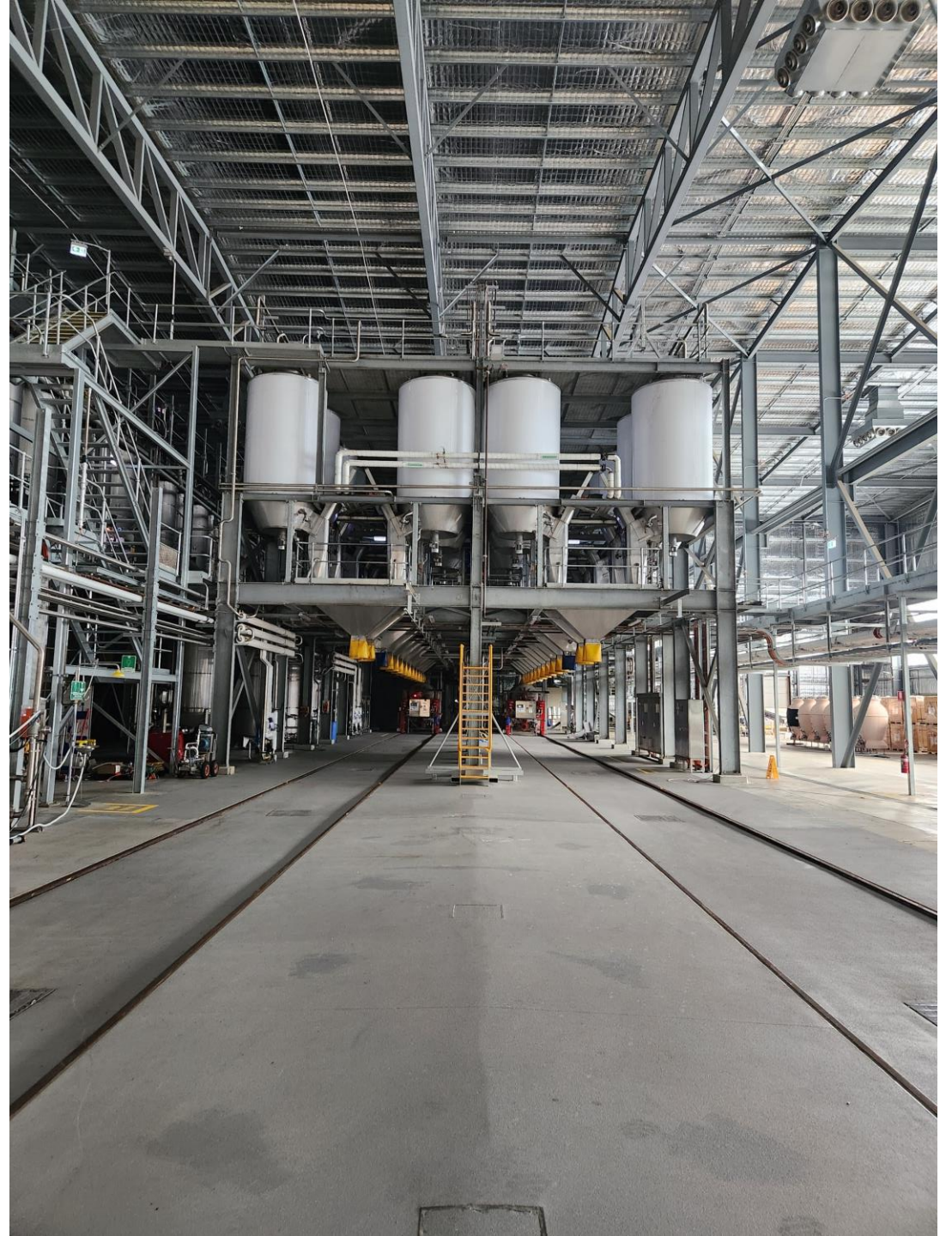
Waste water: Post treatment to vineyard and golf course

Caustic neutralisation/rinse review

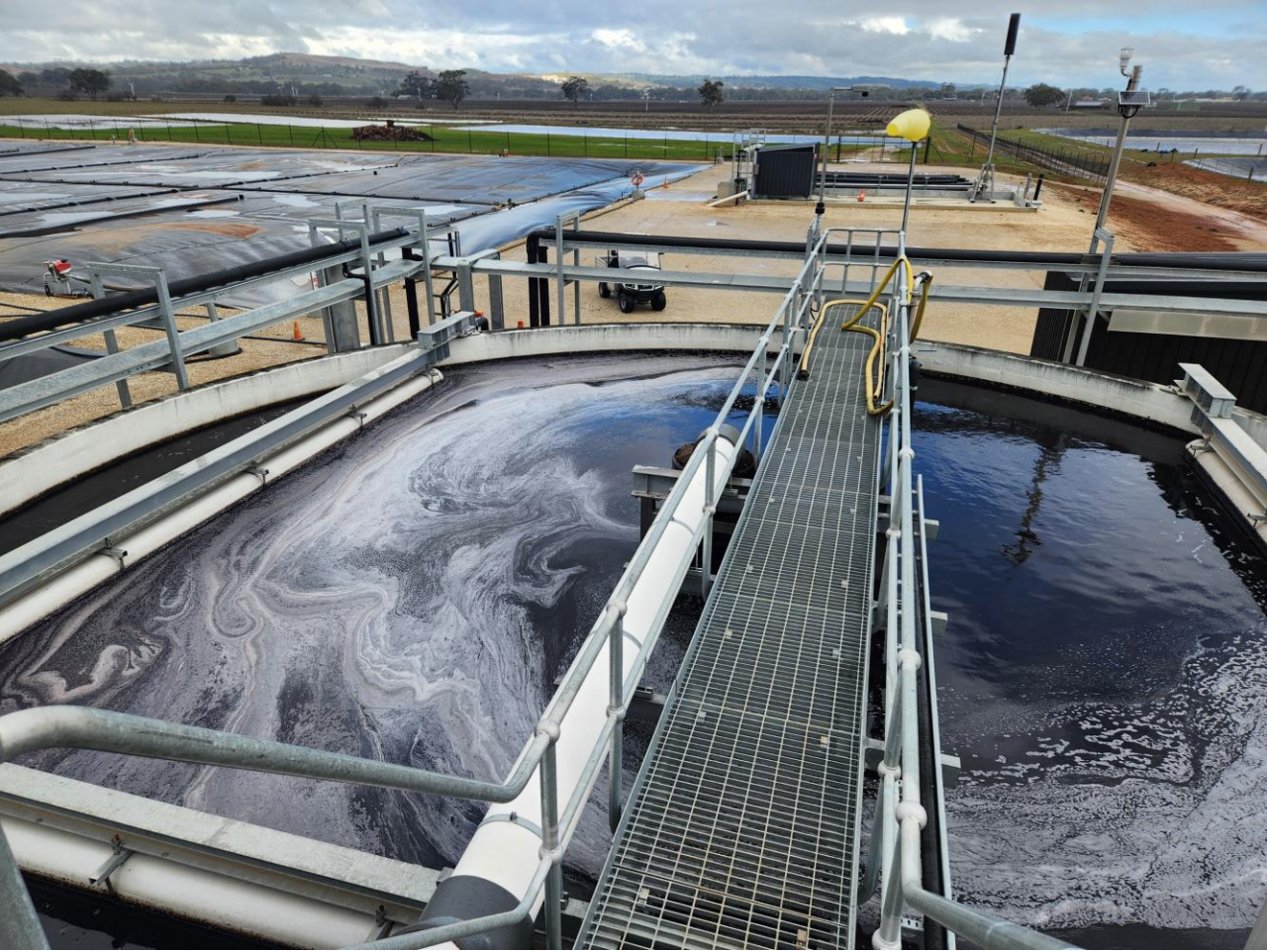
Sanitisation only for low alc

Pigging for finished wine and premium









# Yalumba Angaston

Not visited but an honourable mention

Est. 1849

10,000T

Reticulated Caustic System

Crusher water reuse program



# Comparison

Winery	Tonnage Processed (2024)	Bottling plant onsite	Water use efficiency (L water/L wine)	Average NZ water use for similar winery (2023)
Mollydooker	1400	No	5.6	2.8
Yangarra	500	No	4	2.7
Oliver and Press	2000	No	2.4	2.8
Treasury Wine Estate Barossa	59100	Yes	4.28	2.1
Yalumba Angaston	11000	Yes	6	2.1

# Different Issues, Same Solutions

Reducing a love affair with ground water and rain water utilisation

*If they can do it with 600mm, imagine what we could do with 800mm*

Future Infrastructure projects

Adelaide water recycling project (irrigation)

25 million liters/day, \$1.47/kL