Data Collection for pH research – Wine Australia funded project, July 2019 – July 2022

Lead Researcher: Suzy Rogiers, Charles Sturt University, NSW DPI, Wine Australia project CSU-1702-5

QLD Contact: Chelsea Jarvis, Chelsea.jarvis@usq.edu.au, M: 0438 264 409

Sample collection at or within a few days of harvest (all to be stored in freezer at -20 °C):

1. Soil at two depths: 10 and 30 cm– 100 g (approx. half cup) from three locations of block
2. Irrigation water: 100 mL
3. Berries: 150 berry sample randomly collected across block
4. Leaves: 30 leaves (blade and petiole) from opposite the lower bunch- collected randomly across the block
5. Must: three samples of 100 mL each, prior to any acid adjustment

Other useful information to provide context for the above samples (if available):

1. Variety, clone, vine age, rootstock
2. Trellis and vine architecture, cropping level, vine density
3. Soil type
4. Weather data across the season for the block
5. Irrigation details, soil moisture data
6. Fertilisers applied (when, what and how much)
7. Yield data
8. Phenological dates (budburst, flowering, véraison, harvest)
9. Any notable observations

Some important points:

1. Own rooted vines are preferred, but if they have rootstock, just make a note of which rootstock
2. The varieties that should be prioritised are Chardonnay, Cabernet Sauvignon, Shiraz, Pinot Gris, and Durif. You may not have these specific varieties, in which case, please sample what you have. If you have a lot of varieties, please pick ones that you have had pH issues with in the past.
3. You will have access to any lab results from the samples you provided.
4. Chelsea Jarvis will likely be available to collect the samples for you from your property if you are interested in participating but do not have time to collect the samples. Please contact her at the email address provided above, giving her enough time to organise herself ;)