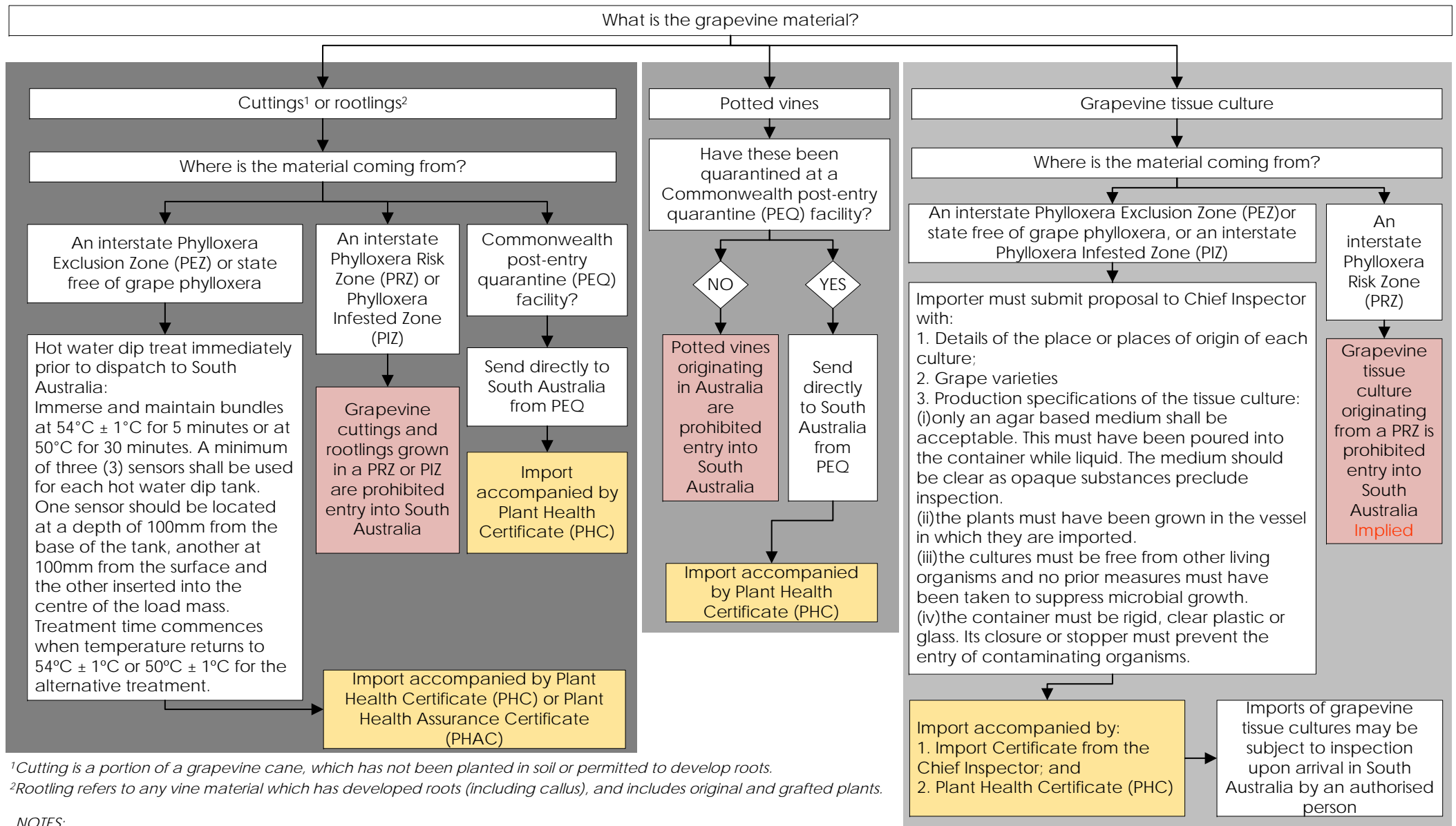


NOTES:

1. Refer to the latest *Phylloxera Management Zones Map* at www.vinehealth.com.au to determine the origin zone of the item.
2. If your movement of winegrapes, machinery or equipment involves transit through an adjoining state or phylloxera management zone en route to a destination state (e.g. NSW to SA via VIC and vice versa), the item must be securely contained, consigned to prevent spillage, accompanied by documentation that can prove both the origin and destination, is not subject to any off-loading, re-loading or storage, and that all directions provided in accompanying permits or certificates issued by state biosecurity departments, are adhered to.

Any grapevine material must not enter South Australia unless the following conditions have been met:



¹Cutting is a portion of a grapevine cane, which has not been planted in soil or permitted to develop roots.

²Rootling refers to any vine material which has developed roots (including callus), and includes original and grafted plants.

NOTES:

1. Some plant material may be damaged by hot water treatment. A trial treatment is recommended unless the response of the plant material to this treatment is known.

- This provision applies to any machinery (including grape harvesters) previously used in the production and manipulation of grapes and grapevines.

Any used grapevine machinery must not enter South Australia without prior written approval from the Chief Inspector AND unless the following has been undertaken:

Remove any parts of the machine which may hold and hide dirt and plant fragments (e.g. harvester belts) and thoroughly clean with a steam cleaner or pressure washer to ensure all soil and plant fragments are completely removed.

What Phylloxera Management Zone is the machine coming from?

Phylloxera Exclusion Zone (PEZ) or state free of grape phylloxera

Phylloxera Infested Zone (PIZ) or Phylloxera Risk Zone (PRZ)

Has it been there for 14 days or longer?

Is it a grape harvester?

YES

NO

YES

NO

The requirement for dry heat treatment for grape harvesters from a PEZ or state free of phylloxera is currently being managed through the Plant Health Import Certificate process. If a harvester has been in a PEZ or state free of phylloxera for at least 14 continuous days, the importer will be asked if the harvester has been used in a PIZ/PRZ during the previous 12 months and if so, if written evidence can be provided of the heat treatment carried out upon exit of the PIZ/PRZ. If no evidence is available, heat treatment will still be an entry requirement for such a grape harvester into SA.

Sterilise by Dry Heat only:
 (i) Place the grape harvester in a suitable room, shed or container that can be heated up to the required temperature.
 (ii) Apply temperature probes to the harvester, and measure the surface temperature and preferably some deeper parts of the harvester.
 (iii) Heat up the room until the probes indicate the required temperature has been reached EITHER 1.5 hours at 45°C OR 2 hours at 40°C.

Sterilise by either of these three methods:
 1. Dry Heat: (i) Place the machinery in a suitable room, shed or container that can be heated up to the required temperature. (ii) Apply temperature probes to the machine and measure the surface temperature. (iii) Heat up the room until the probes indicate the required temperature has been reached EITHER 1.5 hours at 45°C OR 2 hours at 40°C.
 2. Steam: (i) Steam applied must be above 100° C. (ii) Ensure steam contacts all surfaces until the surface is left dry, not wet with condensate.
 3. Hot water: (i) Immerse machinery totally in water at a minimum of 70°C. (ii) Hold in water for at least 2 minutes after the entire machine has reached 70°C.

Direct inspection required on arrival at destination in SA

Import accompanied by:
 1. Import Certificate from Chief Inspector; and
 2. Plant Health Certificate (PHC)

Is the machinery being received by an IVCA-accredited business in SA?

YES

NO

IVCA-accredited business can undertake the Direct Inspection in place of Biosecurity SA staff, to verify the presence of soil and plant material, sterilisation procedures and correct import documentation.

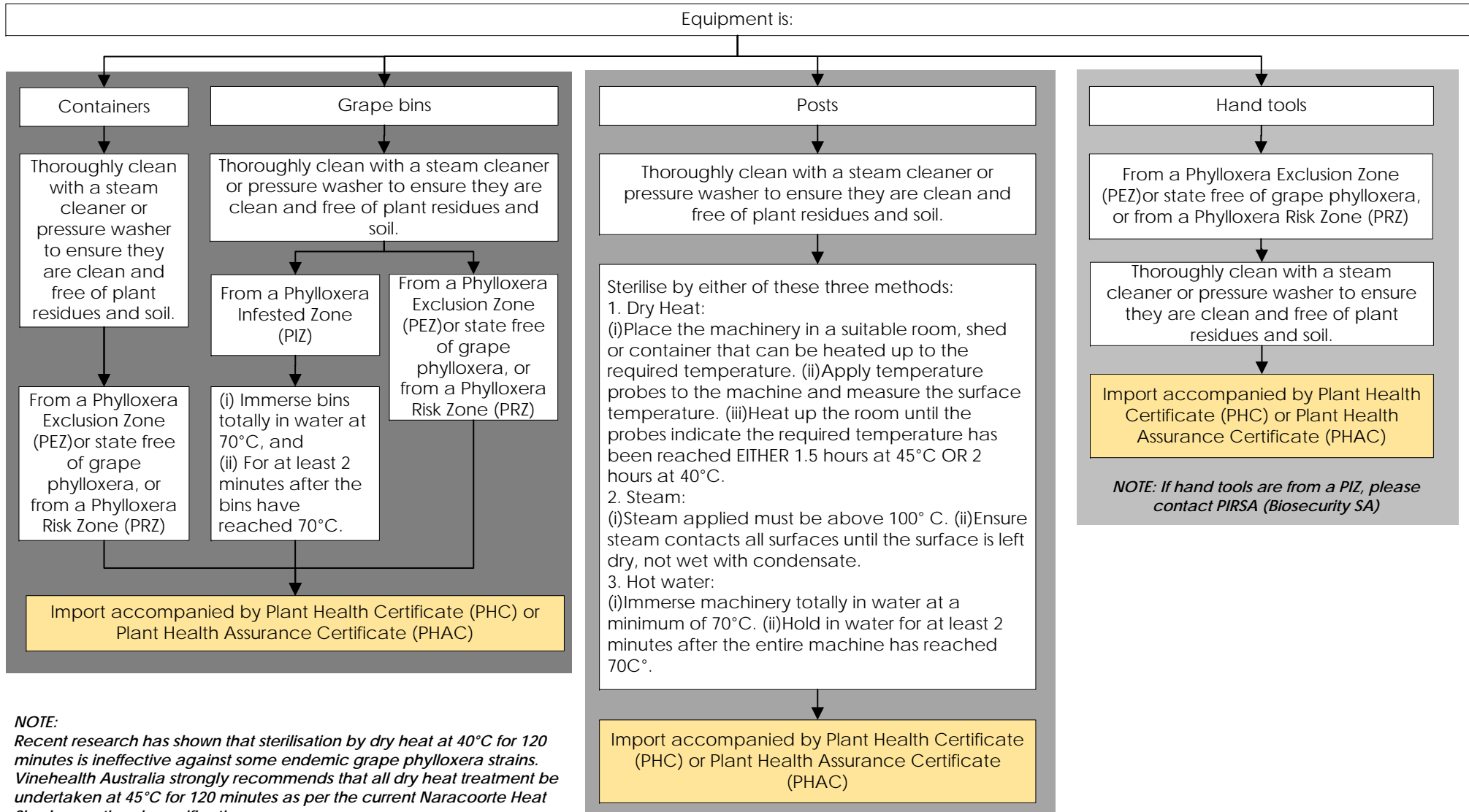
Direct inspection to be undertaken by Biosecurity SA Plant Health Inspector and organised during PHIC application to verify the presence of soil and plant material, sterilisation procedures and correct import documentation. Refer http://pir.sa.gov.au/__data/assets/pdf_file/0003/270939/Direct_Inspection_Request_Form.pdf for a direct inspection request.

NOTES:

- Recent research has shown that sterilisation by dry heat at 40°C for 120 minutes is ineffective against some endemic grape phylloxera strains. Vinehealth Australia strongly recommends that all dry heat treatment be undertaken at 45°C for 120 minutes as per the current Naracoorte Heat Shed operational specifications.
- Cleanliness of trucks moving equipment is also vital. Ensure to communicate this to all operators involved in machinery movement.
- For brand new machinery moving into SA that has not been used in grape production previously, a statutory declaration can be submitted to Biosecurity SA.

- This provision applies to any equipment including tools, grape bins and containers, and posts, previously used in the production and manipulation of grapes and grapevines.

Any used grapevine equipment must not enter South Australia unless the following has been undertaken:

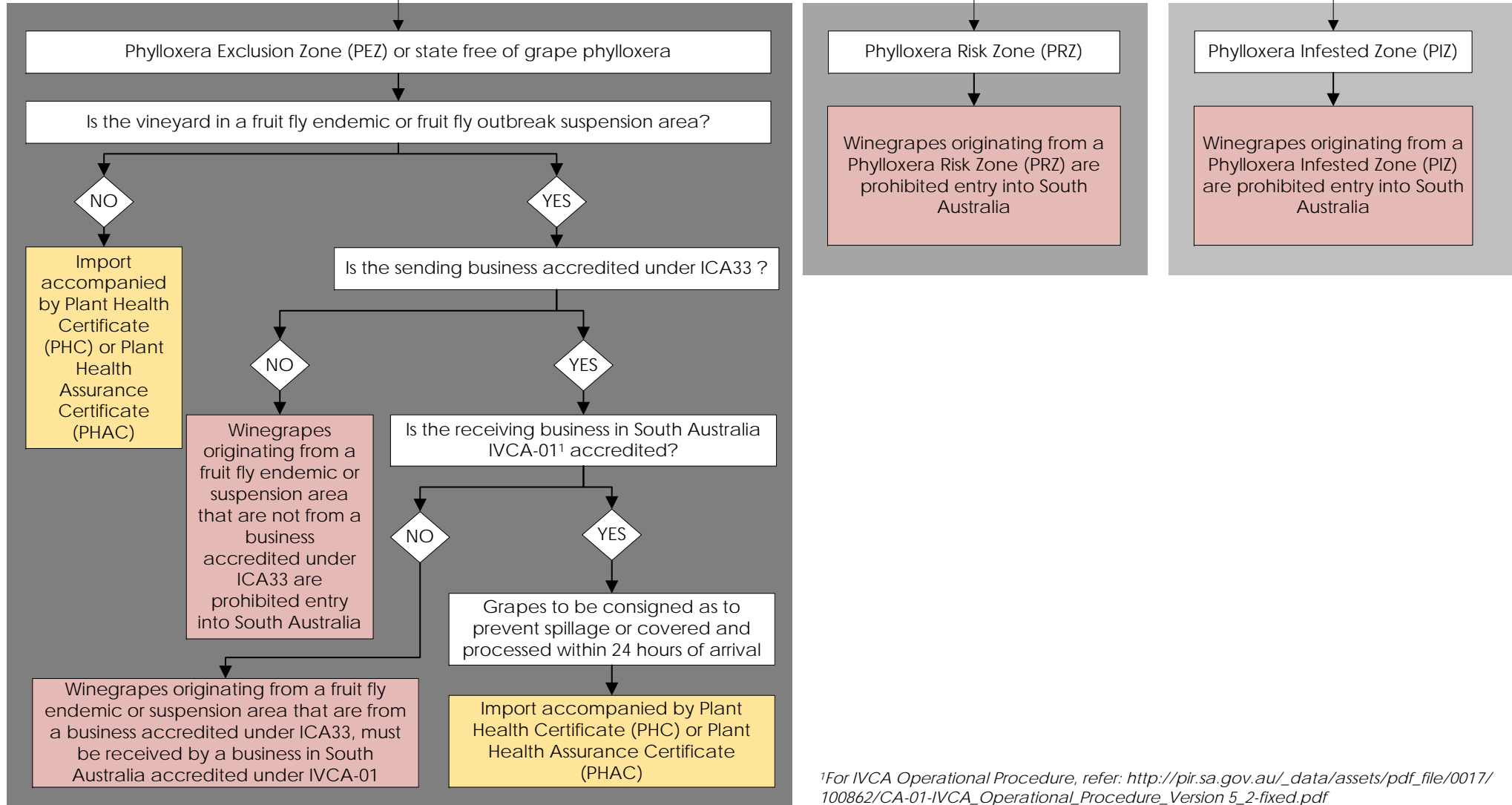


NOTE:
Recent research has shown that sterilisation by dry heat at 40°C for 120 minutes is ineffective against some endemic grape phylloxera strains. Vinehealth Australia strongly recommends that all dry heat treatment be undertaken at 45°C for 120 minutes as per the current Naracoorte Heat Shed operational specifications.

Note: Table grape requirements are also covered in this Condition but have not been presented below.

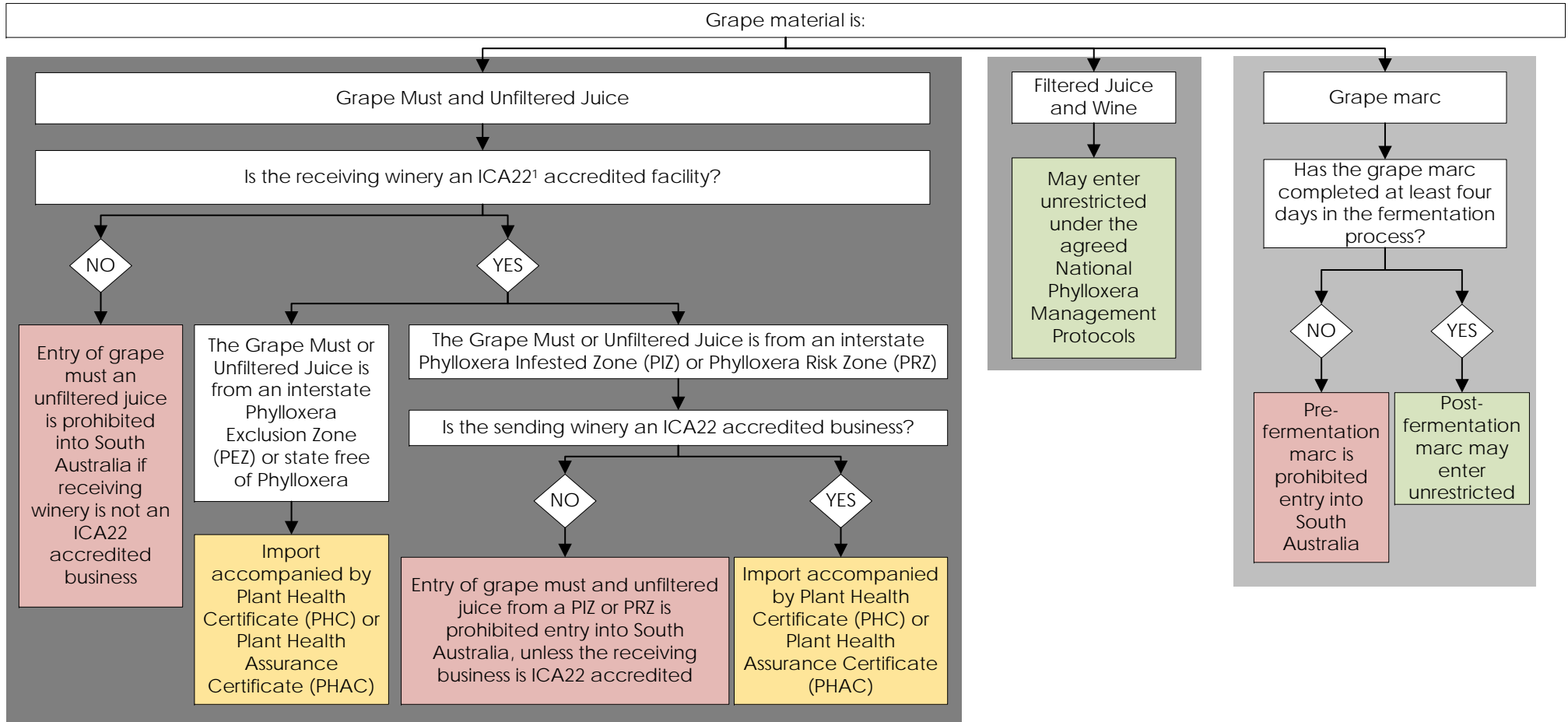
Any winegrapes must not enter South Australia unless the following has been undertaken:

Winegrapes are from interstate:



¹For IVCA Operational Procedure, refer: http://pir.sa.gov.au/_data/assets/pdf_file/0017/100862/CA-01-IVCA_Operational_Procedure_Version_5_2-fixed.pdf

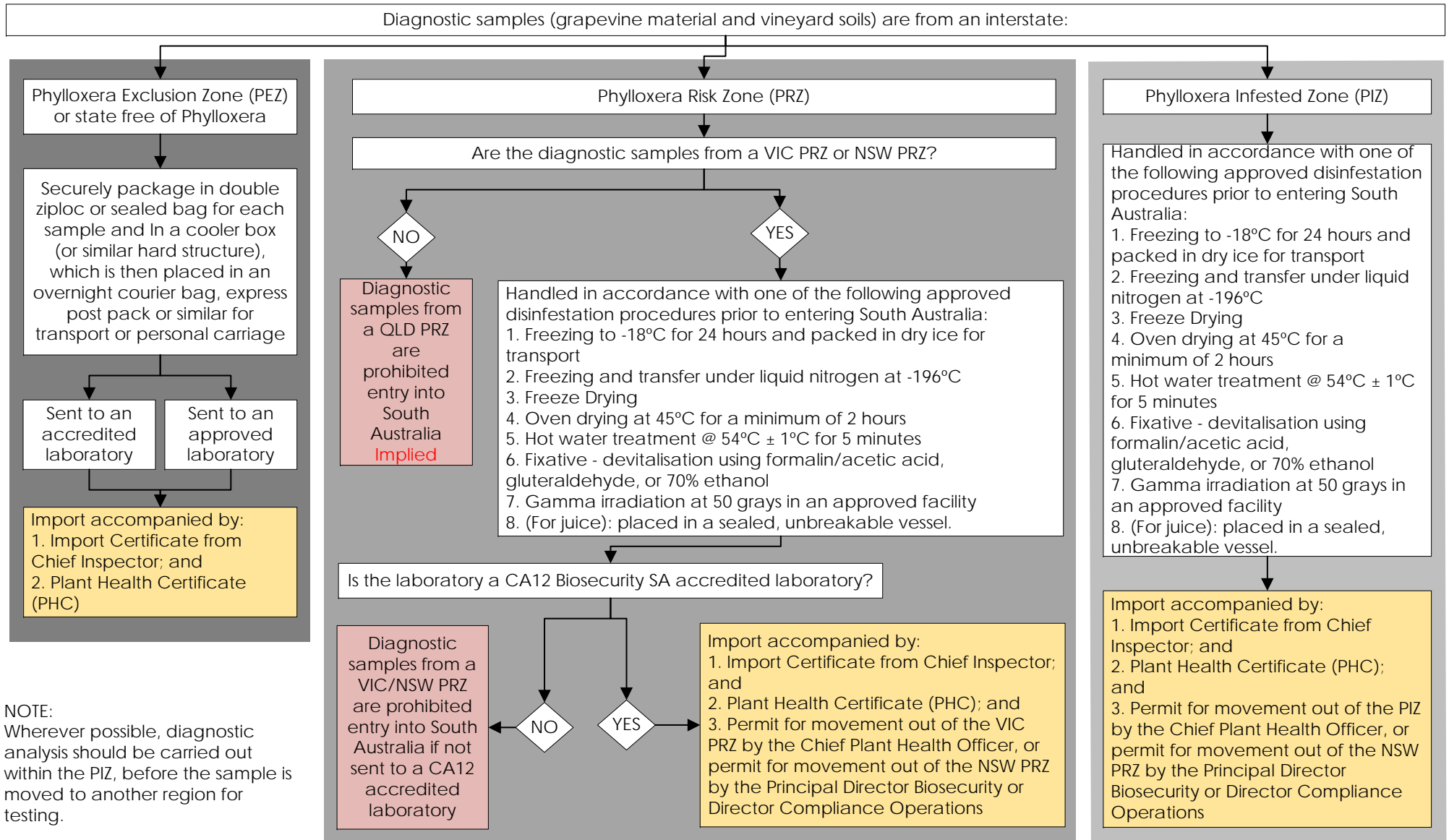
Any grape-related materials must not enter South Australia unless the following has been undertaken:



¹For SA ICA22 procedure, refer: http://www.pir.sa.gov.au/_data/assets/pdf_file/0006/42594/ICA_22.pdf

- NOTES:
1. Grape must means the total product of crushing grape berries, includes juice, skins, seeds, pulp and possibly some stems and leaves.
 2. Unfiltered juice means the liquid fraction from must, excluding skins, seeds and other large solids, but which contain some suspended solids (particle size is greater than 50 microns).
 3. Filtered juice means juice processed through a filter that removes all particles larger than 50 microns. Centrifugation and cold settling are accepted alternatives to filtration for the purposes of this definition provided that the same outcomes are achieved.
 4. Post-fermentation grape marc means the solids residue from pressing of wine fermented on skins containing skins, seeds, and possibly stems and that has completed at least four days in the fermentation process.

Grapevine diagnostic samples and vineyard soil samples for analysis must only be handled in a laboratory in South Australia that is accredited or approved by Biosecurity SA to conduct diagnostic analyses, and when the following has been undertaken:



NOTE:
Wherever possible, diagnostic analysis should be carried out within the PIZ, before the sample is moved to another region for testing.