

# Protecting the biosecurity of Barossa cellar doors

Vinehealth Australia hosted their first Wine Tourism Biosecurity programme on Tuesday in the Barossa which kicks off the beginning of the educational seminars for cellar door staff in South Australia.

The programme has come about due to the increased tourism in South Australian regions, like the Barossa Valley, and the possible spread of pests, diseases and weeds coming from visitor's shoes, clothing and vehicle tyres.

The main aim is to keep tourists out of the vineyards to protect the vine's health by using different ways to encourage tourists to stay away from those areas.

Ms Rebecca Weatherill, Wine Tourism Biosecurity training manager, said she is looking forward to starting the programme in the Barossa since she comes from the area herself.

"I guess, being a Barossa girl, I wanted to kick off here first... I am so excited, I am really stoked. Because I started my wine journey in 1999 at Yalumba working in the cellar door. I have been involved in the wine industry for a long time. I am very passionate and this is something important to me," said Rebecca.

"I am going to be able to share some practical solutions for cellar door staff, when they might find a tourist in the vineyard or visitors wanting to go into the vineyard. They will be well equipped with dialogue on how they can interact with their visitors around that.

"We have ideas and tools for cellar doors to look into... It is tailored specifically for cellar door staff and people who talk to tourists. The first training was on Tuesday, I'm going to do these trainings at different regions throughout Australia."

The programme gives cellar door, marketing and tourism staff important tools to implement to protect vines from pests such as phylloxera.

One of the suggestions is a specific photo area to take photos or taking the vineyard in doors with soil samples or grapes to touch and feel.

There was also signage on display to go into cellar doors and vineyards to direct the movement of tourism traffic.

Training to cellar door staff will be delivered between January and March this year throughout the state.



*Rebecca Weatherill, Wine Tourism Biosecurity training manager, talked about the importance of protecting the biosecurity of local vines to three different group session on Tuesday.*

Some cellar doors will get individual training sessions if they have high tourist visitation numbers and group training will be held at regional information centres for smaller cellar doors.

Since South Australia has some of the older grapevines in the world and the state is free of phylloxera and other pests and diseases, Vinehealth Australia and PIRSA are keen to keep it that way in the state.

This means protecting cellar doors from the increased trade and tourism which brings increased pest and disease risks.

Since New South Wales and Victoria are both phylloxera infested zones, tourists from those states could potentially carry the tiny insects, unknown to them, into a phylloxera free vineyard.

The best way to prevent the spread is

stopping tourists from accessing vineyards or making sure the tourists are wearing safe footwear and clothing before entering a vine row.

The programme aims to create conversation between cellar doors and their visitors about protecting vines and their health.

Once staff have received the training from the programming, they will be able to pass the knowledge on to the next generation in the wine industry.

The programme is funded by Vinehealth Australia and Primary Industries and Regions South Australia (PIRSA), with support from the South Australian Wine Industry Association (SAWIA).

The free tourism biosecurity programme runs for 90 minutes and is encouraged for cellar doors, big and small, to get involved.



*Amanda Longworth, BGWA; Emily Hay, BGWA and Jodhi Thoms, Elderton Wines.*