



BIOSECURITY PLANNING FOR VINEYARD OWNERS HOSTING VISITORS

In Australia, we know that vineyard owners are experiencing an increase in visitors to their vineyards. It is therefore important that you are aware of biosecurity risks involved and that you are aware of how to manage and mitigate these risks.

As a property host, you are in charge of building truly sustainable visitation to ensure the longevity of your vines. Create connections between yourself as the host and your guests and open up your guests' eyes to respectful visitation. You cannot afford to do otherwise.

The purpose of this fact sheet is to assist you to manage the impacts that visitation can have on the health of vines. It includes best practice biosecurity advice relevant to hosting individual visitors, small and large groups, and major events (such as weddings, A Day on the Green, festivals, concerts and sporting events like Tough Mudder). Information that is specific to a particular visitor group will be highlighted throughout the document.

This fact sheet only applies to visitors and machinery and equipment they may bring onsite. It does not apply to grapes and grape products, wine, diagnostic samples and propagation material. The movement of these items is governed by principles outlined in the National Phylloxera Management Protocol and in state plant quarantine standards or equivalent.

People movement is a serious threat

People can pick up pests, diseases and weeds from the soil and vines on their clothing, shoes, tyres, equipment and machinery and spread them to the next vineyard they visit. This spread could be between vineyards in different countries, states, wine regions or blocks on the same vineyard.



'Visitors' in the context of this fact sheet are those you host on your vineyard (anyone but you and your direct staff) including:

(1) visitors servicing the operation of the vineyard (e.g. grower liaison officers, seasonal labourers, contractors, consultants, supplier representatives, winemakers, researchers, tradespeople, inspectors, maintenance personnel) and

(2) marketing staff and guests, friends, VIPs and other guests.

For information on general tourists to cellar doors, refer to Vinehealth Australia's Wine Biosecurity Tourism Training Manual.



Research shows that visitors generally do not understand the risks associated with walking into vineyards. It is the responsibility of every vineyard owner to set up biosecurity systems to manage and minimise risk.

It is an expectation that you and your staff already adhere to best practice farm-gate hygiene (refer <http://vinehealth.com.au/industry/resources/farm-gate-hygiene/>)

You have a responsibility to set the expectation for how you want your vines to be respected by your visitors. Know what practical steps you can take to protect the long-term health and value of your vines – they are your core business asset.

Biosecurity is achieved by stopping the entry and spread of new and potentially damaging pests, diseases and weeds into vineyards. Such entries can threaten the livelihood of vineyard owners, the sustainability of wine regions and the entire wine industry. Biosecurity is a shared responsibility – you need to do your bit, and so do your neighbours and your visitors. Biosecurity must be a top consideration for all vineyards, wineries and cellar doors.

Of the pests and diseases we currently have in Australia, one of our greatest biosecurity threats is grape phylloxera. Grape phylloxera is currently confined to regions in Victoria and New South Wales. South Australia, Western Australia, Northern Territory and Tasmania are recognised as being free of phylloxera. Queensland wine growing regions are currently categorised as phylloxera risk zones. A high proportion of vines in Australia are planted to own roots and thus susceptible to attack (75% of vines in South Australia). Grape phylloxera, a tiny insect, kills grapevines and ornamental vines by feeding on their roots. Once vines are infested, they will die within six years. There is no way to kill and eradicate phylloxera, so infested vineyards must be replanted on phylloxera-resistant or tolerant rootstock. This is a costly exercise at around \$60,000/hectare¹, and replanted vines will take about three years to produce a crop and longer to mature.

¹ Calculated in 2017 by Vinehealth Australia and benchmarked against industry standards.

Key focus:

Keep vineyards safe from the introduction of new pests, diseases and weeds. These can be picked up and carried on shoes, clothing (including hats), soil, tyres, tools, grapevine material, and machinery and equipment used in vineyards.

For policy, regulatory and management purposes, our wine regions are classified into Phylloxera Management Zones (refer 'Phylloxera Management Zones' map at <http://vinehealth.com.au/industry/resources/maps/phylloxera-management-zones/>) according to evidence of phylloxera presence, absence or unknown (untested) status:

- **Phylloxera Exclusion Zones (PEZ)** – a whole state or part thereof, recognised to be free of phylloxera.
- **Phylloxera Risk Zones (PRZ)** – an area of unknown phylloxera status.
- **Phylloxera Infested Zones (PIZ)** – an area known to have phylloxera.

Movement of vectors that can spread phylloxera from one place to another, such as machinery, equipment, grapes and grape products, grapevine propagation material and soil, are tightly controlled between these Phylloxera Management Zones.

While phylloxera is an existing biosecurity threat in Australia, there are many other destructive pests and diseases of grapevines that we need to be aware of and keep out of Australia. Currently, our vineyards are fortunate not to have many of the diseases and pests that are present overseas. This allows us to manage our vineyards in a comparatively clean and green way. It is up to government, industry bodies, exporters, importers, grape and wine businesses, nurseries, suppliers, tourists and the broader community to keep it that way.

For more information, visit www.vinehealth.com.au or phone (08) 8273 0550.

HOW TO MANAGE VISITORS

Build your biosecurity plan and capabilities

We recommend an event-specific plan for marketing VIPs and guests, and an overarching plan for operational visitors be developed, that identify biosecurity risks and what steps you will implement to mitigate or manage these risks. These will include steps taken before, during and after a visit. The table below will guide you in developing these plans. Ensure external event organisers and crew involved in major events also have a copy of your event-specific biosecurity plan.

RISK AREA	HOW TO MANAGE THE RISK
Staff preparation	<ul style="list-style-type: none"> • Communicate to visitors that biosecurity matters: <ul style="list-style-type: none"> • Confirm what Phylloxera Management Zone your vineyard is in and all farm-gate hygiene practices that must be adhered to by visitors while on your property. • Provide maps identifying location of parking area(s), designated meeting point on your property, and 'no-go' areas. • Encourage all visitors to make an appointment. • Prepare experiences for visitors to enjoy. For vineyards in PIZs and PRZs, it is strongly recommended that access to vine rows is not allowed. • Include relevant farm-gate hygiene details in the event information package in a brand-friendly manner.
Visitor access to vines	<ul style="list-style-type: none"> • Know where your visitors have been. Access to vine rows in a Phylloxera Infested Zone (PIZ) or Phylloxera Risk Zone (PRZ) should be denied where access is not vital (e.g. for operational work). • Entry to vine rows in any Phylloxera Management Zone must only be granted under the controlled conditions identified in the 'Entry conditions for vine rows' section in this fact sheet. • Erect biosecurity signage, plant hedges and use fencing or bunting at common entry points to vine rows close to car parks, cellar doors and roadways. <ul style="list-style-type: none"> • Limit entry points to access the property – ideally there should only be one access point so that all movements can be recorded and you always know who is on your property. • Create experiences for visitors away from vines so their expectation is not to walk down vine rows, for example: <ul style="list-style-type: none"> • During vintage, bring grape bunches in from the vineyard for tasting away from the vine rows (ensure grapes are safe to taste as some may have spray residues). <ul style="list-style-type: none"> • Focus on the wine experience. • Prepare soil cores in clear display tubes and discuss how your soils influence your wines. • Discuss what activities are undertaken in the vineyard at various times of the year. • Build an interactive display showing the growth cycle of a grapevine. • Setup designated photo points and scenic outlook platforms away from your vine rows, which direct visitors to capture photos of your best vistas. • If visitors are permitted to walk down vine rows, ensure all appropriate footwear and clothing precautions have been taken according to the 'Entry conditions to vine rows' section in this fact sheet. • Stop visitors from taking away soil and vine material including grapes, cuttings and leaves from your vineyard. • They must clean their vehicles of soil and plant material before leaving your phylloxera management zone. This is imperative if travelling into a PEZ.

2 Refer <http://vinehealth.com.au/wp-content/uploads/2016/01/Vinehealth-Footwear-and-Small-Hand-Tools-Disinfestation-Protocol-White-A3.pdf>

RISK AREA	HOW TO MANAGE THE RISK
<p>Visitor access to vines (continued)</p>	<p>TIP: <i>Many cellar doors host bridal parties and weddings and photographs are commonly taken in vine rows. In such cases, risk management must be assessed by the individual venue. For example, considering a vineyard in a PEZ, the bride is likely to wear new shoes and dress and is unlikely to wear these in another vineyard. However, the photographer is likely to be local and wearing shoes which may have been worn in vineyards before (and likely after) and therefore farm-gate hygiene should be considered by the venue according to the 'Entry conditions for the vine rows' section in this fact sheet.</i></p> <p>TIPS for biosecurity activity before, during and after hosting major events:</p> <ul style="list-style-type: none"> • Individual visitor sign-in may have to be foregone, if impractical. As a result, it is critical that you put in place other controls. • Consider the event layout. Plan traffic flow for vehicles and people. Locate your event as far as possible away from vine rows. Use temporary but sturdy fences and barriers to prevent access to vine rows. Use clear, directive signage highlighting the risks and your expectations for event participants. • Advise security staff to keep people out of vine rows and out of reach of vine material. Ensure security staff are vigilant during an event. • Ensure hard stand parking areas are set up for visitor cars and buses well away from vines. • Consider the need for additional transport for visitors from the parking area to the event. • Communicate the importance of biosecurity by placing a biosecurity message in the event promotional material in a prominent position. Contact Vinehealth Australia for standard wording. Include the importance of not removing any soil or vine material from vineyards (grapes, leaves, canes) as memorabilia. Be active on social media during your event with biosecurity messaging. • Where hire companies are involved, communicate to them that they have a responsibility to follow and complete disinfection procedures for equipment and machinery that is used in the vicinity of vineyards, outlined in state quarantine regulations for movement between Phylloxera Management Zones. During sign-in upon entry to your property, check that state quarantine requirements³ have been met. Stipulate that you require all contractors to follow the 'Footwear and Small Hand Tool Disinfection' protocol² for footwear and small hand tools. Ensure all hired items that have touched the ground are cleaned of soil and plant material prior to leaving your property. This will involve you setting up a high-pressure washer for use by contractors on a hard-stand surface. Record evidence of this adherence in your event plan.
<p>Vehicle access to vineyard</p>	<ul style="list-style-type: none"> • Instruct visitors to park their vehicles in a designated (preferably hard-stand) car park away from vines and check they have done so, during the visit. • If vineyards must be accessed: <ul style="list-style-type: none"> • Provide visitors access to site vehicles. • Ferry large visitor groups in vehicles hired by the site, or in multiple site vehicles. • Ensure any hired vehicles for this purpose, are clean of soil and plant material before entering your vineyard, and that you ask where the vehicle has been in the 21 days before you hired it.

² Refer <http://vinehealth.com.au/wp-content/uploads/2016/01/Vinehealth-Footwear-and-Small-Hand-Tools-Disinfection-Protocol-White-A3.pdf>

³ Refer <http://vinehealth.com.au/industry/plans-and-policies/phylloxera-regulations/>

RISK AREA	HOW TO MANAGE THE RISK
Vehicle access (continued)	<ul style="list-style-type: none"> • If the visitor's vehicle must enter the vineyard for operational requirements, then it must come to your vineyard already clean of soil and plant material. If not, it must be denied access. <ul style="list-style-type: none"> • If the vehicle has driven down vine rows in a vineyard in a PIZ or PRZ and your vineyard is in a PEZ, this is high-risk. Do not allow the vehicle access to your vine rows. • They must clean their vehicles of soil and plant material before leaving your phylloxera management zone. This is imperative if travelling into a PEZ. <p>TIP:</p> <ul style="list-style-type: none"> • <i>If vineyards are in a PIZ or PRZ, visitor parking should be on hard-stand areas in the sun, at least 100m away from vines.</i>
Machinery and equipment access to vineyard	<ul style="list-style-type: none"> • Read and understand best practice farm-gate hygiene requirements presented in flowchart C in this fact sheet. Allow access to vine rows ONLY if strict adherence to farm-gate hygiene practices and state quarantine standards has been demonstrated. • Machinery and equipment used on your property must be washed down of soil and plant material on exit of vine rows and before leaving your property. Best practice is to keep a record of this cleaning. Preferably, this washdown is to occur: <ul style="list-style-type: none"> • Away from vines; • With high pressure water; and • On a hard stand area with wastewater capture to prevent runoff onto vines or trafficked areas.
Staff training	<ul style="list-style-type: none"> • Invest in biosecurity training and education. • Train staff on: <ul style="list-style-type: none"> • The importance of washing hands before and after visiting a vineyard. • The importance of keeping visitors out of vine rows. • Managing visitor movement on your property. • How to speak to visitors about biosecurity and why it is important to your brand. Refer to Vinehealth Australia's Wine Tourism Biosecurity Program Training Manual for tips. • Ensure staff have good knowledge of the: <ul style="list-style-type: none"> • Latest Phylloxera Management Zones map and identification of risky locations at http://vinehealth.com.au/industry/resources/maps/phylloxera-management-zones/ • Best practice guidelines on footwear and clothing hygiene requirements if visitors are permitted to walk amongst vines (refer 'Best practice farm-gate hygiene practices for visitors entering your vineyards' section in this fact sheet) and how to setup a footwear disinfestation station². • What the early signs/symptoms of high priority endemic and exotic pests and diseases look like (refer 'If You Spot Me, Report Me!' poster and accompanying documents⁴). • Procedures and expectations for reporting unusual symptoms. • Debrief with your staff and contractors about biosecurity components of the event: discuss what worked and what didn't and consider what measures you could implement to improve the safety of your vines for future events. • Acknowledge and reward clear biosecurity thinking, planning and proactive implementation.

² Refer <http://vinehealth.com.au/wp-content/uploads/2016/01/Vinehealth-Footwear-and-Small-Hand-Tools-Disinfestation-Protocol-White-A3.pdf>

⁴ Refer to <http://vinehealth.com.au/industry/resources/farm-gate-hygiene/farm-gate-hygiene-posters/>

RISK AREA	HOW TO MANAGE THE RISK
Route of travel	<ul style="list-style-type: none"> • Route of travel – insist that vineyards in Phylloxera Exclusion (free) Zones (PEZ) are visited first, followed by Phylloxera Risk Zones (PRZ), and Phylloxera Infested Zones (PIZ) last. • Request the early submission of the visitor group itinerary if it is expected the group plan to cross state borders and/or phylloxera management zones. • Use a visitor sign-in register (http://vinehealth.com.au/industry/resources/farm-gate-hygiene/) to keep a record of who is visiting and visits they (and their machinery and equipment) have made to other wine regions in the past three weeks. Retain this register for at least 7 years in the event of a pest, disease or weed outbreak, to assist in traceback. For large accompanied groups, obtain this information from the tour organiser.
Requirements for protective shoes and clothing	<ul style="list-style-type: none"> • Read and understand best practice farm-gate hygiene requirements presented in flowcharts A and B in this fact sheet. Organise items required to adhere to best practice. Allow access to vine rows ONLY if strict adherence to farm-gate hygiene practices has been demonstrated. • Ensure sufficient time is allocated in the itinerary to comply with requirements of best practice farm-gate hygiene. • If rubber boots are offered as alternative footwear, consider applying your brand to them for marketing purposes. • For VIP visitors, depending on your brand story, you may choose to purchase high-end footwear, e.g. RM Williams or Rossi boots and branded hats. • If alternative footwear is provided, ensure it is regularly cleaned of all soil and plant material. • If any disposable footwear or clothing is worn, collect it and double-bag in sealed garbage bags for disposal.

ENTRY CONDITIONS FOR VINE ROWS

Focus on implementing best practice farm-gate hygiene strategies for your visitors that you have devised and documented in your plans.

Protective shoes and clothing requirements for those visitors granted access to vine rows will depend on:

1. If visitors have been in, or near vineyards prior to coming to your property; and
2. Which Phylloxera Management Zone(s) the vineyards visited prior are in (if in Australia); and
3. If visitors have visited an overseas wine region prior to coming to your property; and
4. Which Phylloxera Management Zone your vineyard is in.

→ Refer to sections A and B below.

Granting machinery and equipment access to vine rows will depend on:

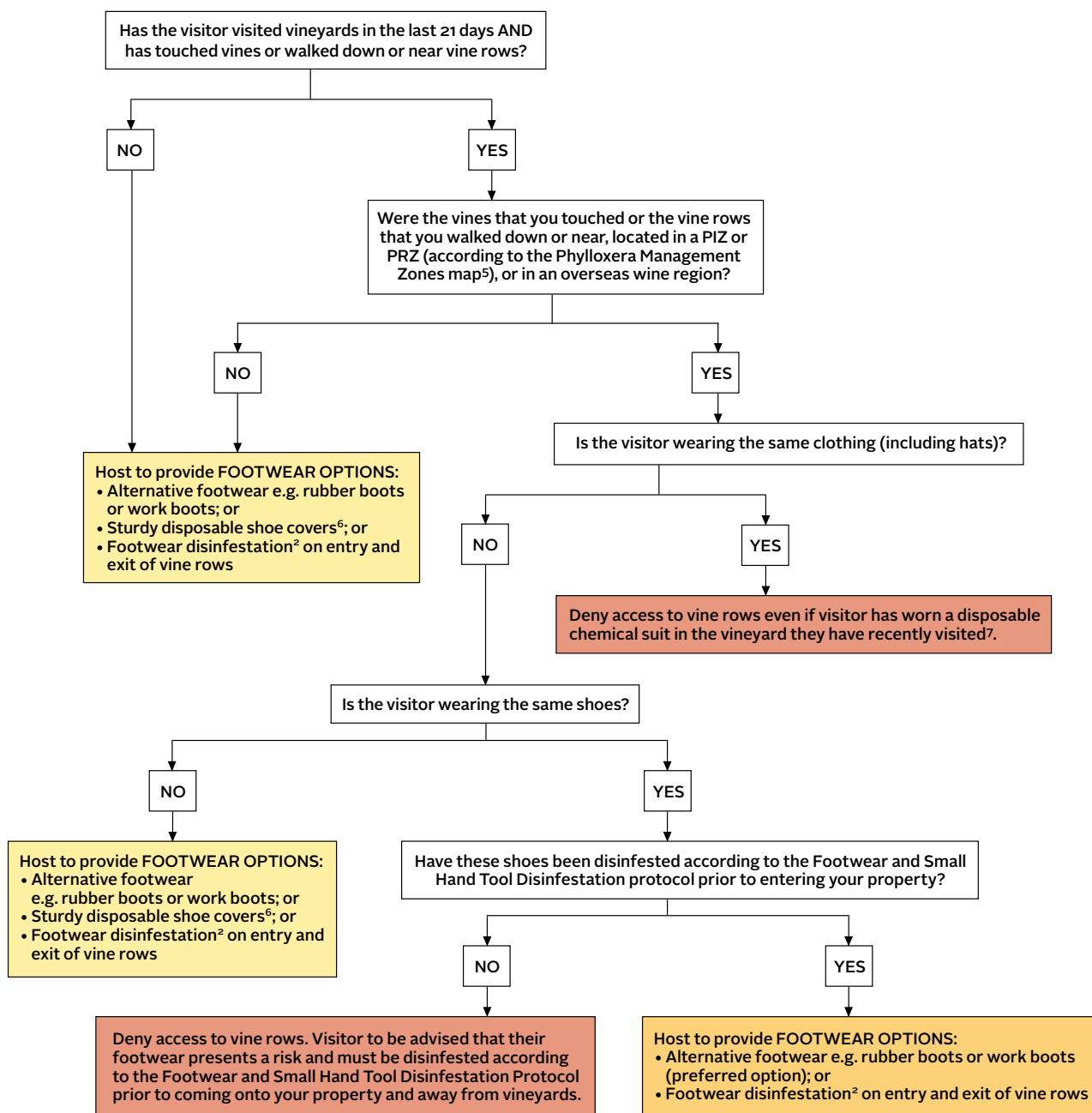
1. Whether the machinery and equipment is accompanied by required biosecurity documentation if that is a movement requirement under state quarantine legislation; and
2. Whether the machinery and equipment presents clean of soil and plant material upon arrival to your property.

→ Refer to section C below.



A. Best practice farm-gate hygiene for visitors entering your vineyard, where your vineyard is in a **Phylloxera Exclusion Zone (PEZ).**

Authorised entry is the responsibility of the vineyard owner and may be granted under the following controlled conditions:



² Disinfestation according to the Footwear and Small Hand Tool Disinfestation protocol – current version can be found at <http://vinehealth.com.au/wp-content/uploads/2016/01/Vinehealth-Footwear-and-Small-Hand-Tools-Disinfestation-Protocol-White-A3.pdf>

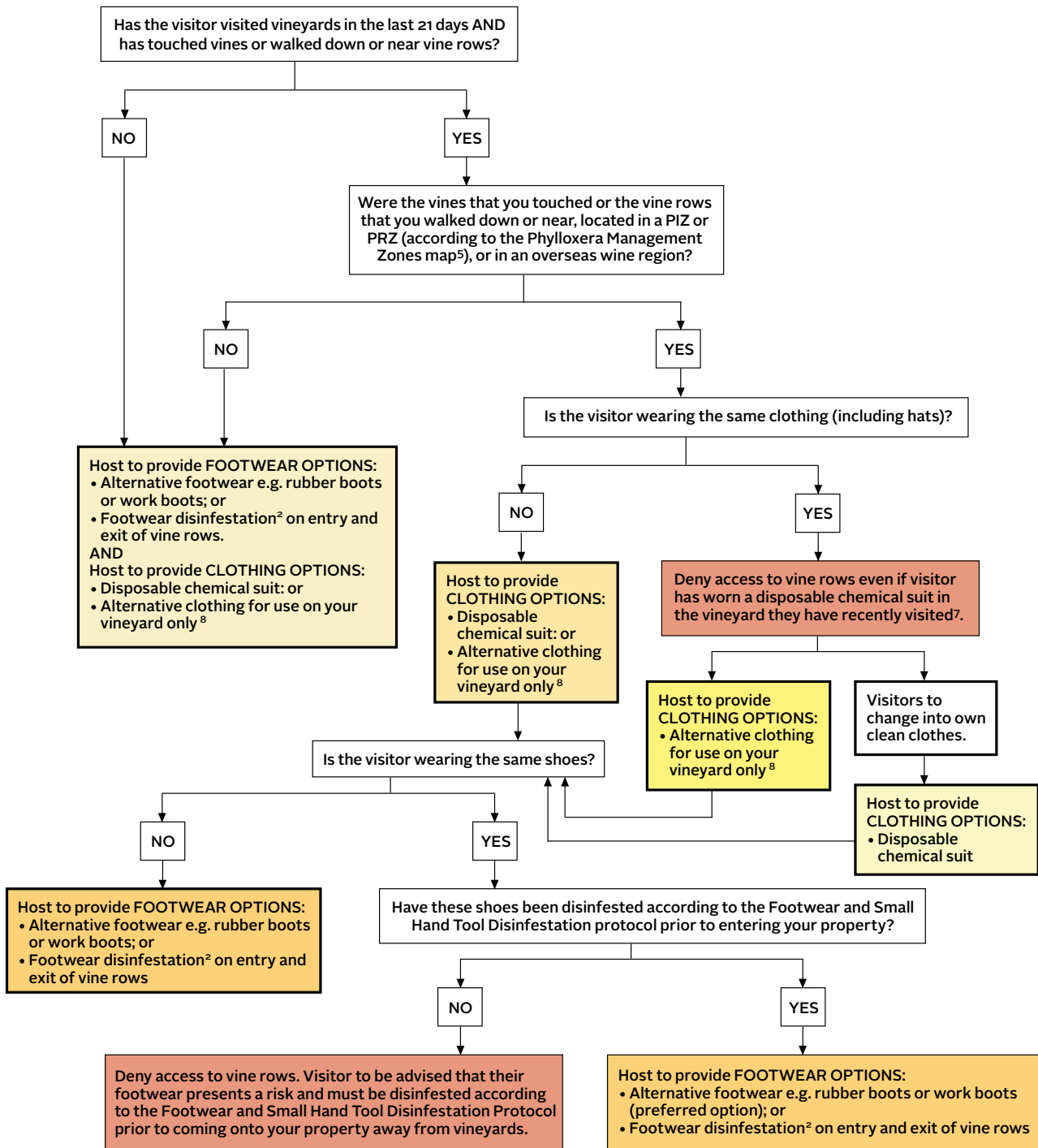
⁵ Phylloxera Management Zones Map. Refer to Vinehealth Australia’s website for the latest version of this map: <http://vinehealth.com.au/industry/resources/maps/phyloxera-management-zones/>

⁶ Disposable shoe covers must be sturdier than hospital grade shoe covers for use outside so they don’t rip and are safe to wear. Refer Vinehealth Australia’s website for suggested style; we recommend that you trial and evaluate performance for your conditions.

⁷ At present, there is no scientifically validated and endorsed method for sterilising clothing that has potentially come into contact with grape phylloxera. Even if a visitor has worn a disposable chemical suit in the vineyard they have recently visited, their clothing should not be assumed to be free of pests and diseases such as grape phylloxera. Whilst the disposable suit will lower the risk, there is still a possibility that these suits can still rip, and pests can be transferred from the outside of the suit to clothing beneath during the removal of the suit, if this is not done carefully.

B. Best practice farm-gate hygiene for visitors entering your vineyard, where your vineyard is in a **Phylloxera Infested Zone (PIZ) or a **Phylloxera Risk Zone (PRZ)**.**

Access to vine rows must be denied where access is not vital (e.g. for operational work). Authorised entry is the responsibility of the vineyard owner and may be granted only under the following controlled conditions:



² Disinfestation according to the Footwear and Small Hand Tool Disinfestation protocol – current version can be found at <http://vinehealth.com.au/wp-content/uploads/2016/01/Vinehealth-Footwear-and-Small-Hand-Tools-Disinfestation-Protocol-White-A3.pdf>

⁵ Phylloxera Management Zones Map. Refer to Vinehealth Australia's website for the latest version of this map: <http://vinehealth.com.au/industry/resources/maps/phyloxera-management-zones/>

⁷ Even if a visitor has worn a disposable chemical suit in the vineyard they have recently visited, their clothing should not be assumed to be free of pests and diseases such as grape phylloxera. Whilst the disposable suit will lower the risk, there is still a possibility that these suits can still rip, and pests can be transferred from the outside of the suit to clothing beneath during the removal of the suit, if this is not done carefully.

⁸ This might be a viable option for operational workers working on a vineyard for an extended period of time in a day or longer.

Notes:

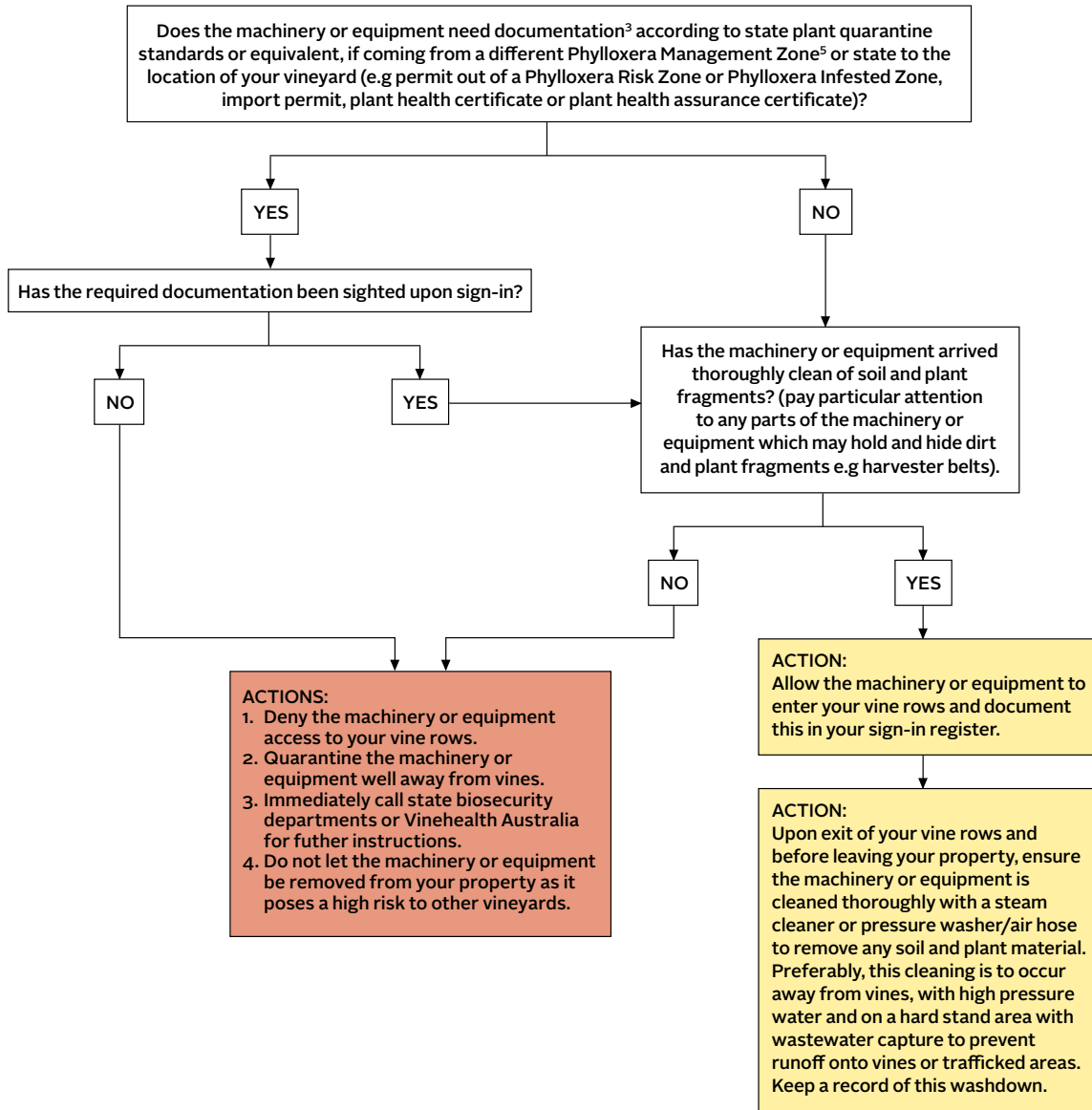
1. In addition to the steps recommended in Flowchart A & B, it is good practice that visitors place dirty clothes in a sealed bag prior to hot washing on the highest temperature setting, followed by tumble-drying also on high heat. This will reduce the chance of survival of grape phylloxera or other pests and diseases that might have been picked up on clothing. This process must be done by visitors moving between Phylloxera Management Zones and between vineyards within a PIZ or PRZ.
2. It is recommended that clothing and shoes worn down vine rows in vineyards in PIZs or PRZs are not worn in vineyards in PEZs.
3. Any equipment or machinery that visitors are bringing onto your vineyard must be cleaned and disinfested according to SA Plant Quarantine Standards, and any small hand tools should be disinfested according to the Footwear and Small Hand Tool Disinfestation protocol. A copy of both documents can be found at www.vinehealth.com.au. Refer also to Flowchart C.



C. Best practice farm-gate hygiene for machinery and equipment entering your vineyard.

This provision applies to any equipment, machinery or hand-held tools that have been used in the production and manipulation of grapes and grapevines. It includes, but is not restricted to, tractors, spray equipment, pruners, mechanical grape harvesters, excavators, pruning snips, picking snips, shovels, back hoes, used trellis posts, netting, grape bins and other containers used for collecting harvested grapes from a vineyard and delivering to a winery.

Authorised entry of machinery and equipment is the responsibility of the vineyard owner and may be granted under the following controlled conditions:



³ For state regulations on movement of phylloxera risk vectors, refer <http://vinehealth.com.au/industry/plans-and-policies/phylloxera-regulations/>
⁵ Phylloxera Management Zones Map. Refer to Vinehealth Australia's website for the latest version of this map: <http://vinehealth.com.au/industry/resources/maps/phylloxera-management-zones/>

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