



MEDIA RELEASE

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TARAC ENVIRONMENT FUTURE FUND SUPPORTS WINE INDUSTRY CARBON CAPTURE

Sustainability solutions for the Australian Wine Industry are set to go one step further with the announcement of the winner of the 2008 round of Tarac Environment Future Fund (TEFF).

A project, conceived by South Australian environmental advocate 'Greenlime', to capture and re-use carbon dioxide produced as a result of the wine making process has been announced as the successful recipient of the TEFF.

Greenlime, in collaboration with McLaren Vale's D'Arenberg Wines and Adelaide based wine industry consultant Provisor, will utilise the \$20,000 grant to assist in the development of Global Best Practice CO₂ capture from wine fermentations and its purification to Food Grade Standard.

Mr Graham Dixon, Greenlime's Project Manager, said that the project's outcomes will benefit both wineries and the environment in general.

"By capturing and recycling CO₂ from fermentations, wineries can add value to a winery waste product, and at the same time mitigate Climate Change by reducing emissions of the primary Greenhouse Gas. By recycling the CO₂ that they emit, wineries can reduce purchases of CO₂ sourced from CO₂ 'mines', where the CO₂ should be left, safely sequestered underground" he said.

Barossa Valley based Tarac Technologies Joint CEO Mr Chris Zajac congratulated Greenlime on their success.

"Greenlime are worthy recipients of the grant. This year the Fund's selection criteria were expanded to increase its relevance to current environmental and climate change issues impacting on the industry and Greenlime have demonstrated that the project outcomes will have a major impact on existing practices – both financial and environmental."

The capture and re-use of the CO₂ will generate cost saving and environmental benefits for the wineries. The project has added significance because this area of winemaking has been poorly researched with limited information available on the quantity of CO₂ generated, an important input into the carbon footprint calculator developed for the industry.

The outcomes of the project are expected to be available in mid to late 2009.

Tarac Technologies, along with the Winemakers' Federation of Australia and the Grape and Wine Research Development Corporation congratulate the successful team and thank all unsuccessful applicants for their participation in the Fund.

TEFF project manager Dr Ira Pant said that the selection process was tight with the panel being very impressed with the level of innovation amongst the applicants.

"There are so many environmental issues confronting the wine industry and I am sure, just as many solutions" she said. "I encourage more people to submit their ideas to future rounds of the Fund".

Tarac Technologies is committed to the environmental sustainability of the wine industry and Tarac's investment in TEFF reflects this.

The Tarac Environment Future Fund (TEFF) was established in 2005 to assist with the development and commercialisation of innovative ideas focused on environmental sustainability that benefit the wine industry, in line with Tarac's strategy to '*rethink, recycle, reformulate & revalue*'.

For further information regarding the Fund please contact Dr Ira Pant on +61 8 8562 1522 or email irap@tarac.com.au.



rethinkrecycle reformulate revalue