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# Table grapes from Western Australia at a glance

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# TABLE GRAPES



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## Table Grapes from Western Australia *at a glance*





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Western Australia produces a range of horticultural commodities including fruit, vegetables, flowers, nursery products and wine as part of its fast growing \$500 million horticultural industry. Natural advantages such as climate and clean environment, soils and water make Western Australia an ideal place to supply a variety of high quality produce to domestic and international markets.

## TABLE GRAPES - A GROWING INDUSTRY

Are you searching for quality product which is clean and sound with good colour and taste?

Of course you are – and we have precisely what you need.

The high quality of Western Australian table grapes commands premium prices on both domestic and international markets. The industry has grown rapidly from 1992 to 2004, with production increasing from 2200t to 6500t and exports increasing rapidly from about 100t in 1992 to 1320t in 2003. Western Australia produces about 5 per cent of Australian table grapes.

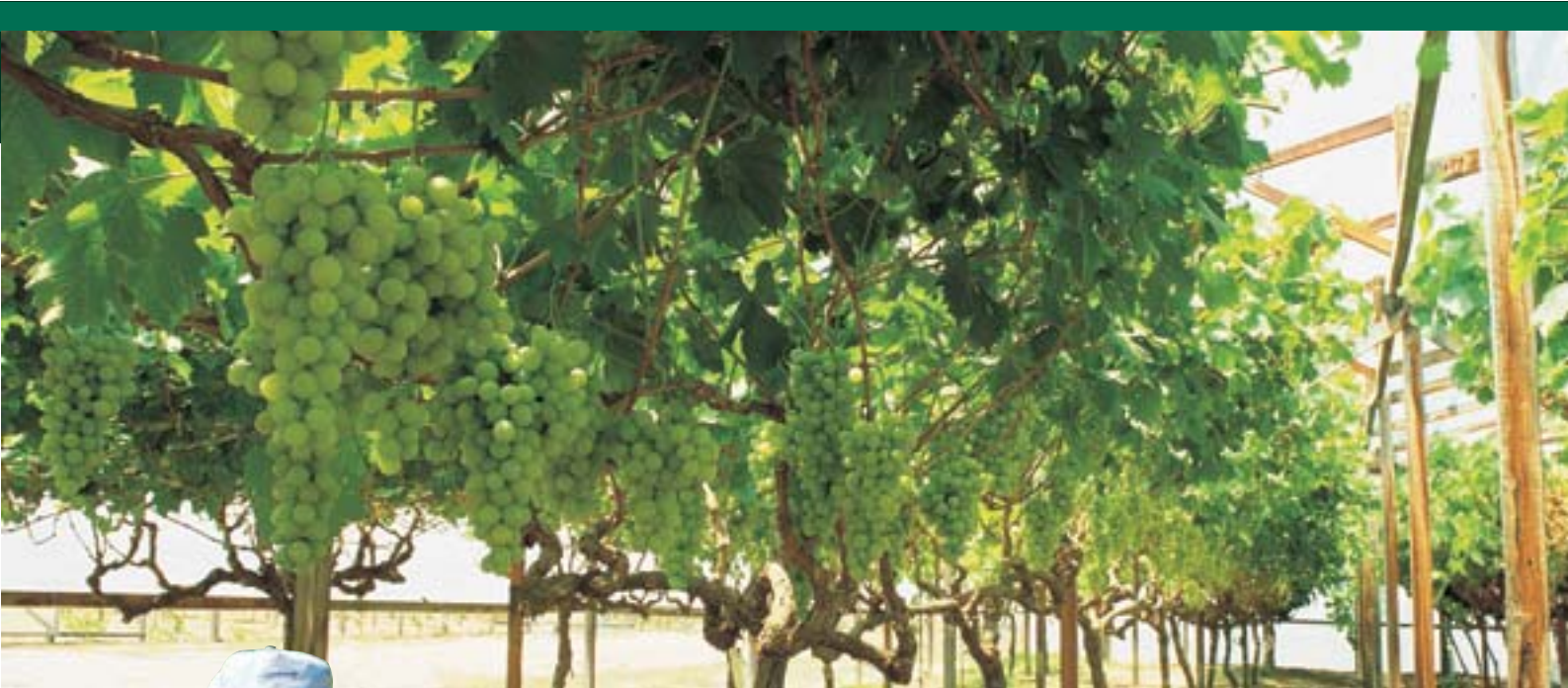
About 300 commercial table grape vineyards are located near the Western Australia coast, extending from the Gascoyne region in the north of the State, including Carnarvon, to the South-West region, including Harvey, Donnybrook, Margaret River and Busselton areas.

Fresh table grapes come in a variety of shapes and colours. Over thirty varieties are grown commercially in Western Australia, however, four varieties dominate new plantings - Flame Seedless, Dawn Seedless, Redglobe and Crimson Seedless. Perlette, Cardinal, Sultana (Thompson Seedless), Italia, Ribier and Calmeria are also popular with consumers.



TABLE GRAPE GROWING REGIONS  
OF WESTERN AUSTRALIA



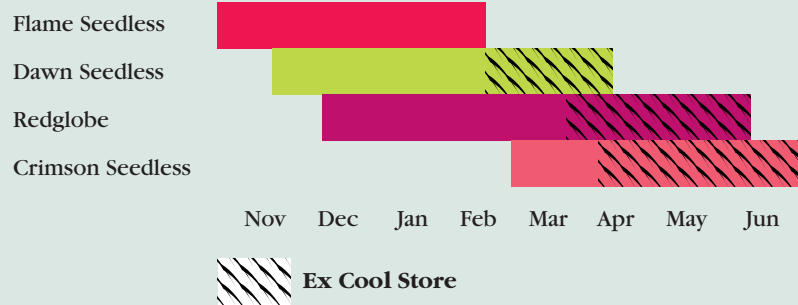


## AVAILABILITY

With a land mass stretching from the tropics to the temperate south-west, freshly picked quality table grapes can be supplied fresh from the vine from November to April. Cool storage technologies can extend supply for a further six to twelve weeks depending upon variety. Greenhouse production has been used to extend the availability of the early ripening varieties Flame Seedless and Perlette.

The major variety grown for export is Redglobe but other emerging varieties are Crimson Seedless and Dawn Seedless.

## AVAILABILITY



### TABLE GRAPES ARE NUTRITIOUS

Table grapes are rich in vitamin C and a good source of vitamin B6, potassium, copper, iron, phosphorus and thiamine. The skins and seeds are high in magnesium and dietary fibre. Grapes are also rich in phytonutrients such as resveratrol, quercetin, anthocyanin and catechin. Evidence indicates that these substances may protect the human body from certain cancers and heart disease.

## STRONG INDUSTRY SUPPORT

With a strong economy based on export, Western Australia has well developed, modern, highly efficient and expanding infrastructure to assist industry. The State is well serviced by an extensive network of sealed roads and highways, modern sea ports including the major port of Fremantle near Perth and Perth's modern airport that handles 38,000 tonnes of air freight per year. Western Australia has regular and efficient sea and air links, enabling it to distribute perishable products worldwide. There are many exporters who handle table grapes in Western Australia and several freight service providers.



## THE QUALITY ADVANTAGE

The superior flavour, texture and nutritional content of fresh Western Australian table grapes can only be maintained by selective picking at the correct stage of maturity. Growers, packers and shippers are committed to ensuring optimum quality on delivery.

The table grape industry in Western Australia use on-farm packing sheds and cold storage facilities. Refrigerated road transport is widely used over longer distances. High quality packaging materials and post harvest handling techniques are routinely employed by growers and exporters. The volume of cold storage space is being increased ahead of an anticipated rise in production.

The State Government research and development agency, Department of Agriculture Western Australia (DAWA), delivers support through research, extension and industry development services. AGWEST Trade and Development encourages the horticultural industry to work together with a view to developing long-term markets, while continuing traditional research and advisory services on crop protection, post harvest technologies, quality and productivity improvement. Chemical companies and private consultants also provide technical support and services.

The Federal Government manages the export of fresh fruit and vegetables through the Australian Quarantine and Inspection Service (AQIS). AQIS has a role in ensuring that exports of Australian fruit and vegetables meet requirements of overseas' authorities by providing information, inspection and certification services. AQIS fulfils Australia's commitments in regard to fitness for human consumption, wholesomeness and truth in labeling.



## FOOD SAFETY & ENVIRONMENTAL SUSTAINABILITY

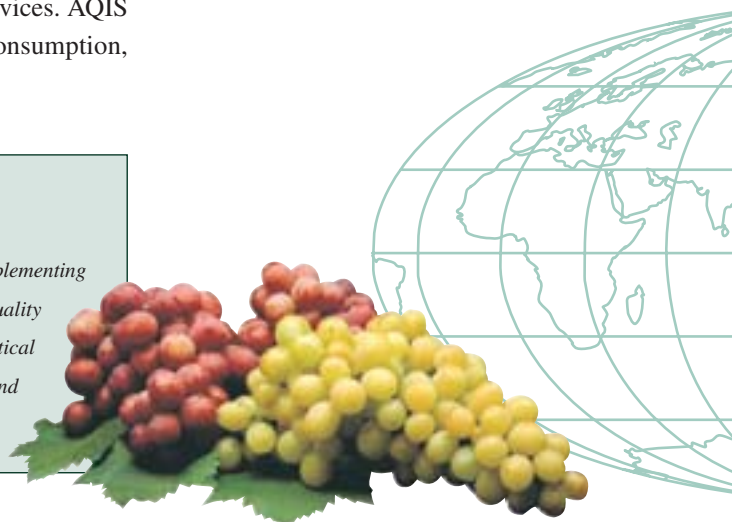
*The industry continues to take an active and positive stance on food safety issues by implementing integrated crop management techniques (ICM) to reduce pesticide use and adopting quality management systems incorporating internationally recognised Hazard Analysis Critical Control Points (HACCP) principles. Growers are actively involved with researchers and Government agencies in the further refinement of sustainable production practices.*



## STORAGE TIP

*To keep Western Australian table grapes fresh:*

- *Quality table grapes can be safely stored in cool rooms for seven to ten days after field picking. If longer periods of storage are required, the grapes must be regularly fumigated with low concentrations of sulphur dioxide gas. The addition of an in-package, sulphur dioxide, generator pad will prevent the development of storage rots for up to 5 months depending on variety and storage conditions.*
- *Store grapes close to optimum conditions: 0-2 °C and 85-95 per cent relative humidity.*
- *Do not store with other products such as apples or onions, or at temperatures which will reduce storage life*





## A FEW TIMELY REMINDERS

*A few timely reminders:*

- *When it's 9 a.m. in Perth, it's the same time in Singapore, Manila, Hong Kong, Beijing and Seoul.*
- *Like the rest of the Asian region, Western Australia does not have a daylight saving period during summer.*
- *Perth is the only major capital city in Australia in which it is possible to contact Europe during normal business hours.*

## MARKET OPPORTUNITIES

Western Australia is ideally positioned to access significant markets in Asia and beyond. In 2002/03, Western Australian table grape exports were valued at \$3.5 million, largely due to continuing high demand in Singapore, Thailand and other South East Asian markets. The export trade is expected to exceed \$5 million by 2008 with increasing volumes being exported from mid December to mid February.

Western Australia enjoys a 'clean and green' image and the industry strives to maintain this. Chemical use is minimised and markets concerned about the use of agro-chemicals can be confident that Western Australian products are produced according to high standards for chemical usage in vineyards.

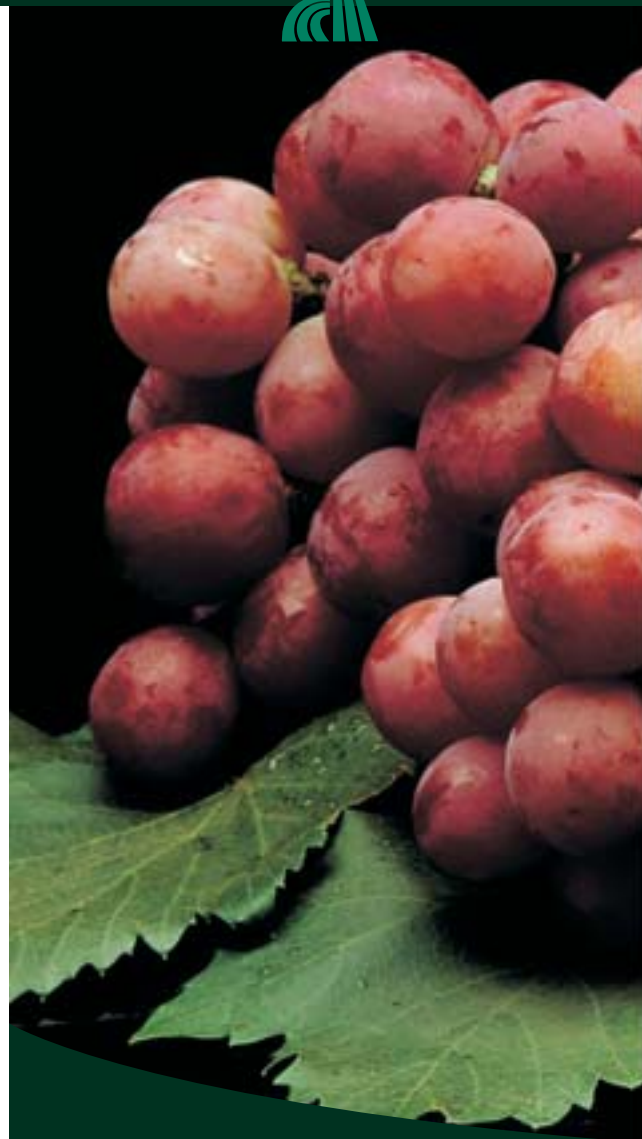


## GROWING FOR THE FUTURE

Western Australia has much to offer as a table grape producing region and a market supplier including:

- A core of professional growers
- One of the most pest and disease-free agricultural production areas in the world
- Ample land and water for future expansion
- Well established export infrastructure and experience
- Strong and growing industry base
- Research and development supported by grower levies

The industry has targeted three key factors for its future development and market expansion – new, improved varieties, quality and food safety and sustainable production practices, for both domestic and international markets. Through continuous improvement in these areas, the industry aims to meet customer demand, expand their markets and continue to consistently supply high quality, clean and wholesome fruit.



## FURTHER INFORMATION

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### PHOTOGRAPHS

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