



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Yarra Valley Workshop

Seville Estate, 65 Linwood Road, Seville, Vic, 3139

Thursday, 31st October, 2013

9:00 am – 4:00 pm

09.00 – 09.10	Registration & welcome
09.10 – 09.30	Why is harvest getting earlier and what can we do about it?
09.30 – 09.45	Hotter and drier in the vineyard
09.45 – 10.05	Hotter and drier - processing ripe fruit
10.05 – 10.15	Salinity and sodicity in the vineyard
10.15 – 10.30	Salty juice and wine
10.30 – 10.50	Tea Break
10.50 – 11.15	Bushfires and smoke taint tasting
11.10 – 11.30	Growing grapes in wet seasons
11.30 – 11.50	Winemaking in wet seasons
11.50 – 12.10	Efficiencies in the winery
12.10 – 12.40	Energy use and winery wastewater
12.40 – 13.30	Lunch
13.30 – 13.50	A changing environment
13.50 – 14.40	Practical vineyard and winery group exercise
14.40 – 15.40	New varieties for a changing climate tasting
15.40 – 16.00	Question time

Booking is essential and can be made by contacting:

Yarra Valley Wine Growers Association

Susanne Pyle: (03) 9730 2800 spyle@wineyarravalley.com.au

\$40.00 (includes GST and booking fee)

Tea, Coffee and Lunch provided

The Australian Wine Research Institute provides its services free of charge.
Payment will secure your place in the workshop.

The Australian Wine Research Institute, a member of the Wine Innovation Cluster in Adelaide, is supported by Australia's grapegrowers and winemakers through their investment body, the Grape and Wine Research Development Corporation, with matching funds from the Australian government.