



# The AWRI Mildura Roadshow Seminar

*Presented in association with*

## The Department of Primary Industries, VIC

Department of Primary Industries,  
Cnr. Koorlong Avenue & Eleventh Street, Irymple VIC 3498

Thursday, 13<sup>th</sup> June, 2013  
9.00 am – 4.00 pm

Booking is essential and can be made by registering on the following link:

<http://services.business.vic.gov.au/ems/viewEventDetails.do?enterfrom=findandview&eventid=10809>

For further information please contact **Karla Fox, Mildura Development Corporation**  
on **Ph: 03 5022 0722** or **Fax: 03 5022 0251**

**Email: [karla@milduraregion.com.au](mailto:karla@milduraregion.com.au)**

**Registration due by Wednesday, 5<sup>th</sup> June, 2013**

\$30.00 GST (Morning Tea, Lunch & Afternoon Tea provided)

09.00 – 09.45	<b>Welcome and introduction</b>	
09.45 – 10.10	Berry sensory assessment in the vineyard for fruit grading – does it work?	Peter Dry
10.10 – 10.35	Grape ripeness and wine composition (Cabernet Sauvignon)	Paul Smith
10.35 – 11.00	<b>Morning Tea</b>	
11.00 – 11.25	Why do we need new clones?	Peter Dry
11.25 – 11.50	Smoke taint / CO <sub>2</sub> Project	Mark Downey
11.50 – 12.15	Did you know that DAP can strongly affect the flavor profile and style of wine?	Paul Henschke
12.15 – 13.00	<b>Lunch</b>	
13.00 – 13.45	Interactive Session	
13.45 – 14.10	Pepper and spice in Shiraz: what influences rotundone levels in wines?	Leigh Francis
14.10 – 14.35	<b>Afternoon Tea</b>	
14.35 – 15.00	Increasing red and white wine complexity with AWRI's bayanus yeast	Paul Henscke
15.00 – 15.25	Copper in winemaking: the good and the bad	Paul Smith
15.25 – 15.50	Features of the AWRI website and close	Con Simos

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