



Grape & Wine Roadshow Seminar Avoca/Pyrenees

Thursday, 15th August, 2013
9.00 am – 4.00 pm

Avoca Information Centre
Meeting Rooms
122 High Street AVOCA

Booking is essential and can be made by contacting **Lyn Hughes,**
Pyrenees Grapegrowers & Winemakers
on **Ph:** 0407 345 783 / **Email:** lhughes24@bigpond.com

Registration due by Friday, 9th August
\$25.00 incl GST (Morning Tea, Lunch & Afternoon Tea provided)

09.00 – 09.45	Welcome and introduction	Mark Krstic
09.45 – 10.10	Did you know that DAP can strongly affect the flavour profile and style of wine	Paul Henschke
10.10 – 10.35	Practical Management of 'Brett in the winery	Eric Wilkes
10.35 – 11.00	Morning Tea	
11.00 – 11.25	VESDA – The new risk assessment tool for smoke taint	Ricky James, DEPI Victoria
11.25 – 11.50	Strategies for a successful MLF	Eveline Bartowsky
11.50 – 12.15	Causes and management of slow and stuck fermentations	Paul Henschke
12.15 – 13.00	Lunch	
13.00 – 13.45	Interactive Session	
13.45 – 14.10	Rotten egg, cabbage and rubber: compounds responsible for reductive off-flavours in wines	Leigh Francis
14.10 – 14.35	Afternoon Tea	
14.35 – 15.00	Saving time and money: automated methods for juice and wine analysis	Eric Wilkes
15.00 – 15.25	Using MLF to accentuate wine aroma and flavour	Eveline Bartowsky
15.25 – 15.50	Features of the AWRI website and close	Mark Krstic

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