



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Stanthorpe Workshop

Queensland College of Wine Tourism
22 Caves Road Stanthorpe QLD 4380

Thursday, 19th June, 2014

9:00 am – 4:00 pm

09:00	-	09:10	Registration	
09:10	-	09:20	Welcome and introduction	Geoff Cowey
09:20	-	10:00	A changing environment	BOM
10:00	-	10:25	Hotter and drier in the vineyard	Marcel Essling
10:25	-	11:00	Hotter and drier - processing ripe fruit	Geoff Cowey
11:00	-	11:20	Tea Break	
11:20	-	12:05	Bushfires and smoke taint tasting	Adrian Coulter
12:05	-	12:20	Salinity, sodicity and salty wine	Geoff Cowey
12:20	-	12:40	Growing grapes in wet seasons	Marcel Essling
12:40	-	13:10	Winemaking in wet seasons	Adrian Coulter
13:10	-	14:00	Lunch	
14:00	-	14:45	Q&A session and case studies	Marcel Essling
14:45	-	15:10	Sustainability & efficiencies in the winery	Adrian Coulter
15:10	-	16:00	New varieties for a changing climate tasting	Geoff Cowey

Booking is essential and can be made by contacting:
Sue Smith, Pyramids Road Winery
Ph. 07 4684 5151 Mob 0432 849 212 info@pyramidsroad.com

\$35.00 (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.