



The Australian Wine  
Research Institute



VDP. Die Prädikatsweingüter



Rheinland-Pfalz

Dienstleistungszentrum  
Ländlicher Raum  
Rheinpfalz

## Unveiling the secrets of German Pinot Noir and terroir

According to the UK newspaper The Financial Times “a £50 (\$120 AU) bottle of German Pinot Noir delivers more bang for your buck than premier cru red burgundy”. The Wall Street Journal describes German Pinot Noir as “difficult to generalise”, “very much producer-led”, and in conclusion “a niche product, one could say, the insider’s choice”. With plantings twice the size of Australia, German Pinot producers since 1990 have made dramatic improvements in quality through increasing vine age, site selection, warmer vintages, better viticultural management, reduced yields and the development of loose-clustered, small-berried German clones.

This is a unique opportunity to discover more about how German Pinot Noir is evolving, and what lessons Australian Pinot producers can learn.

The workshop will be conducted by winemaker and researcher Ulrich Fischer, visiting scientist at the AWRI, and will feature a structured tasting. Fischer will discuss the different winemaking philosophies of the top producers and current trends in viticulture and oenology of German Pinot Noir including clonal diversity, cold soak, choice of oak barrels and the impact of terroir. This seminar is a great opportunity to discover the “insider’s choice” and to taste a range of Pinot Noir wines that are not available in Australia.

**Yarra Glen Memorial Hall, Bell Street,**

**Yarra Glen, VIC, 3775**

**Thursday 31<sup>st</sup> July, 2014**

**9:00 am – 11:30 am**

The AWRI would also like to acknowledge the valuable support of the VDP Germany, an association of leading German wine estates.



**Bookings are essential and places are strictly limited to 16.**

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Cost: \$45.00 (YVWGA members) \$55.00 (Non-Members)

RSVP: Friday 25<sup>th</sup> July 2014

## About the Presenter:

Born and raised in the Mosel valley in Bernkastel-Kues, Ulrich Fischer started his career with a two year hands-on apprenticeship in the Mosel and the Pfalz. After graduating from Geisenheim with a B.Sc. in Viticulture and Oenology, he worked with Ann C. Noble and received a M.Sc. in Food Science at UC Davis on time-intensity studies on bitterness and astringency. Returning to Germany he completed his PhD at the University of Hannover on flavour chemistry and sensory properties of dealcoholised wines.



Since 1995, Uli has been based at the Teaching and Research Centre in Neustadt, where he now leads the Viticulture & Oenology Department as Professor of Oenology and Sensory Science.

Current research projects include:

- the sensory and chemical impact of terroir on German Riesling
- micro-oxygenation of red wines
- causes of bitterness in white wine
- measurement of grape derived aroma precursors by FT-IR analysis
- sensory changes induced by partially dealcoholised wines.

Uli is also involved in extension and consults for several wine estates, wineries and wine distributors. Since 2001, he has served on the board of the international Mundus Vini wine competition, which attracts more than 6,000 entries from 40 countries every year, and utilises the tasting skills of 200 judges from 35 countries. Currently Uli is in Australia as a visiting scientist at the AWRI.