



Grape and Wine Roadshow

ADAPTING TO DIFFICULT VINTAGES

Avoca/Pyrenees Workshop

Avoca Information Centre, Meeting Rooms
122 High Street Avoca VIC 3467

Tuesday, 18th November, 2014
9:00 am – 4:00 pm

09:00	-	09:10	Registration	
09:10	-	09:20	Welcome and introduction	Mark Krstic
09:20	-	10:00	A changing environment	Kevin Smith
10:00	-	10:25	Hotter and drier in the vineyard	Mark Krstic
10:25	-	11:00	Hotter and drier - processing ripe fruit	Adrian Coulter
11:00	-	11:20	Tea Break	
11:20	-	11:40	Growing grapes in wet seasons	Mark Krstic
11:40	-	12:10	Winemaking in wet seasons	Matt Holdstock
12:10	-	13:00	Bushfires and smoke taint tasting	Adrian Coulter
13:00	-	13:50	Lunch	
13:50	-	14:10	Salinity, sodicity and salty wine	Matt Holdstock
14:10	-	14:45	Q&A session and case studies	
14:45	-	15:10	Sustainability & efficiencies in the winery	Adrian Coulter
15:10	-	16:00	New varieties for a changing climate tasting	Matt Holdstock

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

Cost: \$25.00 incl. GST
Morning Tea and Lunch provided