

Flavour Development in the Vineyard Yarra Valley Workshop

Victorian Viticultural Technical Forums

Thursday 5th February 2015 – 1:00pm – 5:00pm

Yarra Glen Memorial Hall

45 Bell Street, Yarra Glen, VIC



Agenda

- 1:00pm Welcome and Introductions
(Dr Mark Krstic, AWRI, Melbourne)
- 1:10pm The berry ripening story
(Dr. Patrick Iland, Patrick Iland Wine Promotions, Adelaide)
- 2:00pm Understanding the link between chemistry and sensory for key aroma and flavour compounds in grapes and wine
(Dr. Dimitra Capone, AWRI, Adelaide)
- 2:50pm Afternoon tea (wine tasting setup)
- 3:10pm The use of berry physiological indicators to predict the harvest date in relation to the style of wine – an introduction to berry aroma sequence research
(Dr Katja Suklje, NWGIC/CSU, Wagga Wagga)
- 3:50pm Practical tasting and discussion of preliminary sequential harvest trials in Shiraz and Cabernet Sauvignon
(lead by Dr John Blackman and Dr Guillaume Antalick, NWGIC/CSU Wagga Wagga)
- 4:40pm General Discussion
- 5:00pm Wrap up and finish (light drinks)

Cost

\$20 includes practical tasting and light drinks after the workshop

**Click here to book
and secure your
place.**

**RSVP by Friday 30
Jan 2015**

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The Australian Wine
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