

Perfecting Pinot Noir Workshop

Wednesday 17th June 2015 – 9:30pm – 5:00pm

Epicurean Red Hill

165 Shoreham Road, Red Hill South VIC 3937

(Limited to 50 places)

AGENDA



- 9:30am Registration (*Coffee & Tea available*)
- 10:00am Welcome and aims of the day (*Dr Mark Krstic, AWRI, Melbourne*)
- 10:10am Achieving target yields in cool climate Pinot Noir: pruning, bud fruitfulness and carbohydrate balance – the Tasmanian experience (*Dr Joanna Jones, UTAS*)
- 10:40am Linking Pinot Noir canopy condition with wine *quality* (*Dr Joanna Jones, UTAS*)
- 11:10am Modifying leaf area to fruit ratio's and effects on Pinot Noir phenology and quality characteristics (*Dr Amber Parker, P&FNZ*)
- 12:00pm Practical solutions for monitoring Pinot noir grape and wine phenolics (*Dr Bob Dambergs, UTAS*)
- 12:30pm **Lunch (Provided)**
- 1:10pm Winemaking style and Pinot Noir phenolics (*Dr Bob Dambergs, TQual/UTAS*)
- 1:40pm ACE maceration: An innovative processing technique to improve the ageing potential of Pinot Noir wine (*Dr Angela Sparrow, UTAS*)
- 2:10pm Transfusion and lees stirring trials in Mornington Peninsula (*Jeremy Magyar, Ten Minutes by Tractor*)
- 2:40pm Pinot Noir winemaking in the Peninsula: practical case studies (*Lindsay McCall, Paringa Estate and Sandro Mosele, Port Phillip Estate/Kooyong*)
- 3:20pm **Afternoon Tea (Provided)**
- 3:40pm Pinot Noir winemaking in the Peninsula: practical case studies – cont. (*Geraldine McFaul, Willow Creek Vineyard & Dr Richard McIntyre, Moorooduc Estate*)
- 4:20pm Pinot Noir benchmark tasting (*Chaired by Jane Faulkner, Geraldine McFaul, Lindsay McCall and Sandro Mosele*)
- 5:20pm Wrap up and closing comments (*Dr Mark Krstic, AWRI, Melbourne*)

Workshop cost

\$65 Inc GST
per ticket
includes tasting
session, lunch,
morning and
afternoon tea

RSVP by Friday 12
June

To book please
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