

Event Program

Wilkinson (University of Adelaide)

Sparkling Wine Symposium

Tuesday, 26 June 2018

William Angliss College, 555 La Trobe Street, Melbourne Victoria 3000

Time	Agenda	Presenter
09:30 - 10:00	Registration, coffee	
10:00 - 10:10	Welcome and setting the scene	Dr Mark Krstic (AWRI)
10:10 - 10:40	Overview of the sparkling wine market in Australia	Peter Bailey (Wine Australia)
10:40 - 11:10	Identifying the chemical and sensory drivers of consumer	Dr Julie Culbert (AWRI) and Dr Kerry

preference for Australian sparkling wine

11:10 - 11:30	Morning tea provided	
11:30 – 11:50	Managing vines to influence critical chemistry profiles in	Dr Fiona Kerslake (Tasmanian
	sparkling wines	Institute of Agriculture)
11:50 – 12:30	Novel sparkling winemaking technologies and visualising	Gail Gnoinski (Tasmanian Institute of
	yeast autolysis	Agriculture)

12:30 - 13:10	Lunch provided	
13:10 - 13:30	Foaming and bubble parameters of sparkling wine by an	Dr Sigfredo Fuentes (University of
	automated pourer	Melbourne)
13:30 - 13:40	The effects of amino acid and proteins on foaming and	Bruna Lima (University of Melbourne)
	bubbles in sparkling wine	
13:40 - 13:50	Next generation riddling troubleshooting	Simon Kinley (Lallemand)
13:50 - 14:10	MLF choices in sparkling wine production	Jason Amos (Lallemand)
14:10 - 14:40	Site selection for premium sparkling wine in Tasmania	Dr Andrew Pirie (Apogee Tasmania)

14:40 - 15:20	Afternoon tea provided	
15:20 - 16:20	Masterclass tasting and discussion	Chris Smales and Dan Buckle
16:20 - 16:50	Industry practical panel - making sparkling wines to age	Chris Smales, Dr Andrew Pirie and others TBC
16:50 – 17:00	Summary of the day	Dr Mark Krstic (AWRI)

Booking is essential

Cost: \$125.00 incl. GST (includes morning tea, afternoon tea, lunch, real coffee and masterclass tasting)

Register here

For more information, please contact: katie.dunne@awri.com.au or 0439 790 550

or

mark.krstic@awri.com.au or 0437 325 438

Wine Australia for Australian Wine







