



# AWRI Grape and Wine Roadshow Gippsland Seminar

**Monday 24 November, 2014**

**8:45 am – 3:35 pm**

Duart Homestead  
20 McLean Street, Maffra

## Program

8:45	-	8:45	<b>Welcome and introduction</b>	Mark Krstic
8:45	-	9:30	Managing phenolic quality in the vineyard	Keren Bindon
9:30	-	9:55	Vine balance - how does it affect yield and quality?	Mark Krstic
9:55	-	10:20	<b>Morning Tea</b>	
10:20	-	10:50	Manipulation of Pinot Noir red wine phenolic profiles during winemaking	Anna Carew
10:50	-	11:15	Using the timing of MLF inoculation to optimise your winemaking	Eveline Bartowsky
11:15	-	11:40	Managing H <sub>2</sub> S during fermentation - latest research	Paul Henschke
11:40	-	12:05	<b>Lunch</b>	
12:05	-	12:50	Interactive session	
12:50	-	13:50	Using MLF to accentuate wine aroma and flavour	Eveline Bartowsky
13:50	-	14:15	<b>Afternoon tea</b>	
14:15	-	14:45	Winemaking with non-conventional & hybrid yeast	Paul Henschke
14:45	-	15:10	Thinking outside the bottle: Insights on how Chinese consumers choose wine	Leigh Francis
15:10	-	15:35	<b>Features of the AWRI website and close</b>	Mark Krstic

**Ticket Price: \$35.00**

(Inc GST) per ticket  
Includes booking fees and handling.  
**Booking is essential.**

The Australian Wine Research Institute provides its services free of charge

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Book early to avoid disappointment