

Tuesday, 31 May 2016 9:00 am – 3:30 pm Coonawarra Hall, Lot 14 Davis Road, (Cnr Memorial Drive & Helen Street) Coonawarra SA 5263

09.00 – 09.45	Welcome and introduction	Con Simos
09.45 - 10.10	How can irrigation management strategies be used to manipulate wine quality?	Kerry DeGaris
10.10 - 10.35	Does soil and vine nutrient status affect wine quality?	Mardi Longbottom
10.35 – 11.00	Morning Tea	
11.00 - 11.25	Why do varieties respond differently to drought and heat stress?	Kerry DeGaris
11.25 – 11.50	Why do bunches get hot – and what does this mean for wine quality?	Mardi Longbottom
11.50 – 12.15	What are the relationships between grape chemical composition, grape allocation grade and final wine style?	Paul Smith
12.15 – 12.40	Putting the texture back into white wine – the role of white wine phenolics	Richard Gawel
12.40 - 13.25	Lunch	
13.25 – 14.25	Interactive Session	
14.25– 14.50	Phenolics and the interactive effects of pH, acidity and alcohol on bitterness and mouth-feel of white wine	Richard Gawel
14.50 - 15.15	Get the best out of your winery using 'lean production'	James McIntyre
15.15 – 15.25	Features of the AWRI website and close	Con Simos

Booking is essential and can be made by completing the online booking link here: http://limestonecoastwine.com.au/whats-on/awri-seminar/

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