



Murgon Seminar

Wednesday, 22 June 2016

9.00am – 2.20pm

Tipperary Estate, 167 Tipperary Road, Moffatdale QLD 4605

| Time | Agenda | Presenter |
|---------------|---|------------------|
| 09:00 – 09:30 | Welcome and introduction | Con Simos |
| 09:30 – 09:55 | Why do varieties respond differently to drought and heat stress – and what does this mean for your irrigation management? | Mardi Longbottom |
| 09:55 – 10:20 | Predicting wine tannin and colour in the vineyard | Keren Bindon |
| 10:20 – 10:45 | Morning tea | |
| 10:45 – 11:10 | Why do bunches get hot – and what does this mean for wine quality? | Mardi Longbottom |
| 11:10 – 11:35 | Managing the risk of protein haze formation in white wines | Keren Bindon |
| 11:35 – 12:00 | Microbial spoilage of wine: a refresher on how to prevent it | Peter Costello |
| 12:00 – 12:25 | Phenolics and the interactive effects of pH, acidity and alcohol on bitterness and mouth-feel of white wine | Josh Hixson |
| 12:25 – 13:10 | Lunch | |
| 13:10 – 14:10 | Interactive session | |
| 14:10 – 14:20 | Features of the AWRI website and close | Con Simos |

Bookings are essential and can be made by clicking the link below:

<https://www.eventbrite.com.au/e/awri-seminar-murgon-tickets-25695225110>

Nick Pesudovs, President, Queensland Wine Industry Association

Ph. 0415 741 474 Email: president@qwia.org.au

For more information, please contact:

AWRI Events Ph: (08) 8313 6600 Email: events@awri.com.au

\$40.00 including GST (morning tea and lunch included)