

## Techniques for improving fermentation performance

Thursday, 1 December 2022

Margaret's In Town  
6 Tunbridge Street,  
Margaret River, WA 6285

9:00 am – 12:30 pm

Time	Agenda	Presenter
09:00 – 09:15	Welcome and introduction	Matt Holdstock (AWRI)
09:15 – 9:55	The beneficial style and performance effects of oxygen addition during fermentation ( <b>includes a tasting</b> )	Simon Schmidt (AWRI)
9:55 – 10:35	How and why we add air during fermentation ( <b>includes a tasting</b> )	Tim Fearon (Vasse Felix)
10:35 – 11:05	<b>Morning tea</b>	
11:05 – 11:45	Increasing wine flavour by foliar application of nitrogen and sulfur in the vineyard ( <b>includes a tasting</b> )	Josh Hixson (AWRI)
11:45 – 12:15	Fermentation nutrient management	Simon Schmidt (AWRI)
12:15 – 12:30	Questions	Matt Holdstock (AWRI)

### Booking is essential

Cost is \$30 (inc GST) per person with morning tea provided

Please book [here](#) and for more information, please contact:

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

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Wine**

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# Workshop program

**Matt Holdstock – Senior Oenologist, AWRI**  
[matt.holdstock@awri.com.au](mailto:matt.holdstock@awri.com.au)



Matt is a Senior Oenologist at the AWRI. Matt graduated from Flinders University in 1996 with a BSc, majoring in chemistry, and commenced at the AWRI in the same year. He worked in the Analytical Service laboratory as a laboratory technician as well as supervising the laboratory for a number of years prior to moving across to the Industry Development and Support group. Matt completed a postgraduate degree in Oenology in 2003 at the University of Adelaide and has worked in both the Sonoma Valley and Bordeaux. Matt currently works across both the AWRI helpdesk and extension projects.

**Josh Hixson – Senior Research Scientist, AWRI**  
[josh.hixson@awri.com.au](mailto:josh.hixson@awri.com.au)



Josh Hixson is a Senior Research Scientist at the AWRI with expertise in chemical structure and reactivity. He has previously worked on re-use of winery waste and condensed tannins, and now applies his chemistry knowledge to the generation of flavour.

**Simon Schmidt – Research Manager – Biosciences, AWRI**  
[simon.schmidt@awri.com.au](mailto:simon.schmidt@awri.com.au)



Simon Schmidt is Research Manager – Biosciences at the AWRI. Simon completed his PhD at Flinders University studying inherited disease resistance in plants. Since moving to the AWRI Simon's key interests have evolved to include the relationship between nutrient availability and yeast fermentation performance and how the use of oxygen during fermentation can shape fermentation outcomes. His work has also involved studies of yeast stress, in particular yeast ethanol tolerance.

**Tim Fearon – Cellar Supervisor, Vasse Felix**  
[tim.fearon@vassefelixwines.com.au](mailto:tim.fearon@vassefelixwines.com.au)



Tim's one of the winemakers at Vasse Felix, where he's been for over six years. Prior to pursuing winemaking full-time, he worked as an Environmental Scientist, and the deep fascination he has long held with studying and understanding naturally occurring biological processes has translated perfectly to grapegrowing and winemaking. Tim is interested in traditional and minimal input winemaking techniques such as aeration, and how these can be used to modulate organoleptic character and improve wine quality.